



ECG Newsletter



Issue 0409

May 19, 2009

Congratulations!

We are pleased to announce that Chef Vinod Kumar of the Country Club Hotel Dubai has passed his WACS (The World Association of Chefs' Societies) Master Chef Certification Test; He is the first member of the Emirates Culinary Guild to have successfully completed this difficult professional examination. He now carries with pride the title of 'WACS Certified Master Chef'.



We extend our heartiest congratulations to Chef Vinod for his accomplishment, and we wish him all the very best for the future.

Uwe Micheel

Events & Happenings

-Cooking with Honey Workshop July 4 & 5 at the Radisson BLU Hotel sponsored by the U.S. Honey Federation. There are only 15 slots for each day so register soon.

-ECG Monthly Meeting

June 14th 2009 at Emirates Flight Catering.



July 12th 2009 Any volunteers for hosting this one?

-WACS Congress 2010 34th WACS Congress Santiago, Chile January 24-28, 2010. Registration is now open, please contact ECG if you are interested in attending.



ECG Welcomes New Members

Jozef Oseli as Senior Member



Jozef joins us from the 5 star Hotel Lev Capitel in Ljubljana Slovenia where he has been F&B Manager for the past five years.

Royal Culimer as Corporate Member



Jeroen Tollenaar, General Manager of Royal Culimer

Upcoming Competitions

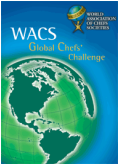
-Unilever Chef of the Year 2009 Entry deadline June 1, 2009. Competition is open to all Senior Chefs; it will involve preparation of a three course menu cook off, preliminaries will be within the region, with the winner going to the finals being held in South Africa on September 11, 2009.



-MLA Black Box Culinary Challenge Searching for a Venue



-WACS Global Chef July 29th in South Africa, Chef Juraj Kalma of The Edge DIFC will be representing



-Salon Culinaire 2010 February 21-24, 2010



-UAE National Culinary Team “ECG Tracking New Horizons – Road to Erfurt, Culinary Olympics 2012”. Your ideas and support are needed.



Junior Chef News & Activities

-Sous Vide Cooking Training/Activity will be held on June 7, conducted by Bobby Kapoor, Corporate Chef & Head of Food Service for Custom Culinary, Griffith Laboratories Middle East, sponsored by Federal Foods. Send your list of attendees to theguild@eim.ae by the 4th of June to reserve a space



The workshop will be based on Sous Vide cooking, young Chefs will gain exposure to this modern cooking method and create a skill level using science and zero loss in food yield while cooking at low temperatures. The course will also highlight how Michelin Chefs can focus on the flavors and presentation as the cooking process is covered through this method. Chef Kapoor will be partnering Custom Culinary, Multivac Vacuum Machines and Clifton Water Baths during his demonstration.

-Mastering the Art of Aspic Work There are plans to have an aspic work course held in the period leading up to the JCY competition.

-JCY '09 Have you registered yet?? If you haven't yet, be sure you do as the spaces fill up very quickly. Middle East Junior Chef of the Year competition will take place this summer from July 8th till 14th and will be held at either the Times Square Center on Sheikh Zayed road or the Arabian Center in Mirdif. Confirmation of the venue will be advised shortly.

For any queries, suggestions or ideas on Junior Chef Topics please contact:

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Charity Blood Donation held at Radisson BLU on May 14, 2009

Thanks to all those that contributed to saving a life.



Trip of a Lifetime awaits the Winner of the Middle East Junior Chef of the Year '09

The Middle East Junior Chef of the Year will win an experience of a lifetime working in London with leading chefs for a week.

Based at The Sheraton Park Lane, under the guidance of Andrew Bennett (Banqueting Chef of the Year and Masterchef of Great Britain), the winner will work with the likes of famous chef Paul Gayler at the Lanesborough (www.paulgayler.com), the Ritz and with Michelin star award winning chefs in their own establishments.

As well as this, the winner will visit The London Restaurant Show, as a VIP guest of Churchill China, where they will see and meet the leading lights of the industry and see them demonstrate their skills. Past winners have met Chefs like Heston Blumenthal and Gordon Ramsay and also seen Jean Christophe Novelli at work. It is however the experience of working with Paul Gayler and the 2 Michelin-star Chef Phil Howard at The Square that will live with them for the rest of their days.

All travel and accommodation costs are covered and the trip will be rounded off with lunch at a Michelin starred restaurant.



Past Winner Franky Godhino with Heston Blumenthal



Have you visited our website yet?? www.emiratesculinaryguild.net

*If you wish to include anything in the ECG newsletter please email your submission, with "Newsletter" in the subject heading, to: theguild@eim.ae