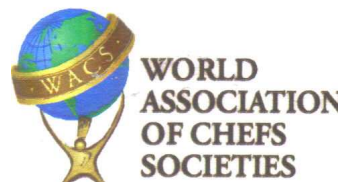




ECG Newsletter



Issue 0109

April, 2009

Warm thanks from all attendees of the April Emirates Culinary Guild meeting go to Chef Shankar, General Manager Andre Saad and the whole team of the Intercontinental Hotel Al Ain for hosting the Guild meeting. Many of the members spent a nice weekend making use of the properties facilities and the post-meeting Barbecue was a big hit, with many of our corporate members using us as guinea pigs for their latest products.



Upcoming Competitions

-Unilever will be holding a competition this year open to all Senior Chefs; it will involve preparation of a three course menu cook off in the region with the winner going to the finals in South Africa which will be held in September 2009. Unilever will release the information and guidelines shortly.

-During the April meeting Chef Peter Hallmans of Fonterra presented his vision on the way forward to creating a UAE National Culinary Team. Titled "ECG tracking New Horizons – Road to Erfurt, culinary Olympics 2012" it was very well laid out and has taken us on the first step of a massive project.

-JCY '09 – see below Junior News

Events

-The first Junior Chef Training was held in April and sponsored by Federal Foods, some beautiful dishes were created by Chef Antonio of La Moda, his innovative dishes using KIRI cheese in all menu aspects as well as molecular was found fascinating by the attendees.



A few of Chef Antonios KIRI inspired dishes

-The annual Unilever sponsored football tournament once again turned out to be a fun filled event enjoyed by all the participants, with ABELA taking the championship over the twenty participating teams.

-The next Charity Blood Donation will be on May 14, 2009 at the Radisson BLU Hotel.

-Both Oman and Saudi Arabia are in the process of launching their own Guilds; Uwe M., Alen T. and Peter H. have all given support and the ECG encourages them in their pursuit.

-The next Guild meeting will be held on May 10th 2009 at the Radisson BLU Hotel. Guild members are encouraged to bring one Junior Chef with them to this meeting.



Junior Chef News

-**JCY '09** Junior Chef of the Year competition will take place this summer from July 8th till 14th and will be held at either the newly reopened Oasis Center on Sheikh Zayed road or the Arabian Center in Mirdif. Confirmation of the venue will be advised shortly.

-Fonterra presents “Cooking for Profits” a workshop aimed to lessen the impact of cost in our kitchens without sacrificing quality. This course is directed at Commis De Cuisine level Industry Chefs and will be conducted by seasoned professional Chef Peter Hallmanns on the 29 and 30 of April 2009 at the Raffles Campus Umm Suqueim. RSVP to

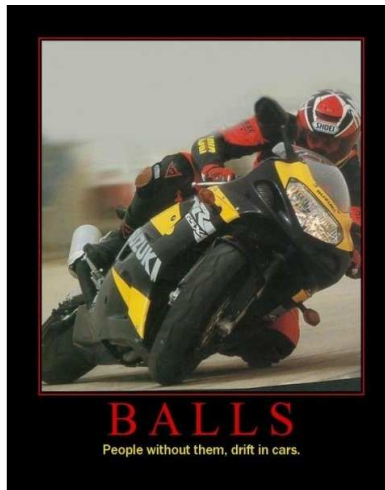


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-The next Junior Chef activity/training will be “Working with Chocolate” planned for May 10th and is once again sponsored by Federal Foods. Philippe Blindenbacher of Laderach has a very interesting crash course on chocolate planned for us. Bus transport will be arranged by Federal Foods as done for the last training. Please encourage your Junior Chefs to participate.

-There will be another JC activity held in June conducted by Bobby Kapoor, Corporate Chef & Head of Food Service for Custom Culinary, Griffith Laboratories Middle east. The workshop will be based on sous-vide cooking, and we also plan to have an aspic work course held in the period leading up to the JCY competition.

Any Other Nonsense



Quote of the month



Biggest Biryani Event at Global Village

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

