



# **The Emirates Culinary Guild**

**A Member of the World Association of Chefs' Societies**



## **NEWSLETTER**

July 16, 2009 (0709)

**-Middle East Junior Chef of the Year 2009** another success organized by the Emirates Culinary Guild to encourage and develop Junior Chefs in the region and also prepare them for the upcoming Salon Culinaire which will be held in conjunction with the Gulfood Exhibition February 21 through 24, 2010. This year's event was held July 8 till 14 at the Oasis Center as part of Dubai Summer Surprises. With a record number of entrants and a great venue the event surpassed last years.

**Day 1 results – Gold 6, Silver 10, Bronze 20**  
**Day 2 results – Gold 11, Silver 19, Bronze 16**  
**Day 3 results – Gold 9, Silver 11, Bronze 24**  
**Day 4 results – Gold 6, Silver 18, Bronze 36**  
**Day 5 results – Gold 3, Silver 10, Bronze 21**  
**Day 6 results – Gold 3, Silver 14, Bronze 17**  
**Day 7 results – Silver 10, Bronze 19**

**Total medals awarded – Gold 38, Silver 92, Bronze 153**

**The Middle East Junior Chef of the Year: - *Jannes P. Kumar* The Edge**  
**Best Individual Pastry Chef: - *Eranda Sampath Kumar* Renaissance Hotel**  
**Best Individual Kitchen Artist: - *Rohita Kasthuriarachichi* Atlantis the Palm**  
**Best Arabian Cuisinier: – *Abdo Suliman Badra* Coral Deira Hotel**

**The International panel of judges:**  
**Thomas A. Gugler, Tarek Mourieess, Raman Khanna, Noel Ramos, Gavin Duthie, Marco Bruschweiler, Peter Hallmanns, Werner Kimmeringer, Gerard Mendis**

**Corporate Member Class Sponsors:**  
**US Meat Federation, Federal Foods, Ecolab Gulf FZE, IFFCO, Emirates Snack Foods, Boecker**

**Hotel Sponsors:**  
**Crowne Plaza DFC, City Seasons Hotel, Le Meridien Mina Seyahi Beach Resort and Spa, Radisson Blu Deira Creek Hotel, Moevenpick Hotel Bur Dubai**

**Marshalls:**  
**Andy Kurfurst, Alan Pedge, Michel Miraton, Patrick Lannes, Josef Oseli, Kamiss T A, Ahmad El Charif**



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### Comments on the event:

**“A year on year improvement and growth in classes, participation and results, and the Oasis Center proved to be an ideal setting for the event with the openness and lighting highlighting the displays well”.**

Andy Cuthbert

**“Very successful, many participants that previously competed came back showing great improvement in their work proving the experience of JCY and feedback from the judges is well worth it. There were also a lot of new first time participants adding a new energy. We expect 80% of the competitors to now participate on the larger stage of Salon Culinaire 2010 being held February as part of the Gulfood Exhibition”.**

Uwe Micheel

**“We had a lot of younger participants this year, a good group of real junior talent which is what this event is all about; developing the Junior Chefs of the Middle East”.**

Mike Wunsche

**“The judging seemed tougher this year through all categories across the board, its setting the standard higher which is a good thing, making it more challenging and preparing the young Chefs for future events”.**

Andy Kurfurst, C. Sudusinghe

### Events & Happenings

#### ***-ECG Monthly Meeting***

Next meeting will be Sunday September 13, venue will be advised



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





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### Upcoming Competitions



**-WACS Global Chef** July 29<sup>th</sup> in South Africa, Chef's **Juraj Kalna of The Edge DIFC** and **Heru Purwanto of the Raffles Hotel Dubai** will be representing the UAE in the competition and **Peter Hallmans Fonterra** Advisory Chef and Senior Culinary Guild Member will be representing the ECG as a judge for the event

**-Female Chef of the Year** will take place on the 4<sup>th</sup> of August 2009. Those interested in participating should send their contact details to Nestlé Professional Advisory Chef Zain Sidhu. [zain.sidhu@ae.nestle.com](mailto:zain.sidhu@ae.nestle.com).



**-The Emirates Salon Culinaire Dubai 2010** will take place from February 21 till 24 2010 in conjunction with the Gulfood Exhibition, at the Dubai World Trade Center Exhibition Halls. Visit [www.emiratesculinaryguild.net](http://www.emiratesculinaryguild.net) for details. With the addition of World Junior Teams competing in a Buffet Class; to have cold, hot and desserts set up for twenty persons, this Salon promises to be unique in its promotion of Junior Chef Development. Corporate sponsors interested in sponsoring an International Team should contact the Guild



**-MLA Black Box Culinary Challenge** May 2010, Searching for a Venue



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





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## NEWSLETTER

### Junior Chef News & Activities



**Hans Bueschkens**

## **JUNIOR CHEFS CHALLENGE**

WORLD ASSOCIATION OF CHEFS SOCIETIES

### **The Organiser**

The WACS Culinary Competition Committee on behalf of the World Association of Chefs Societies (WACS) and this event is dedicated to Chef Hans Bueschkens, former president of WACS

### **Registration**

Each fully paid up WACS member country will be allowed to send one representative to compete in the Hans Bueschkens

World Junior Chefs Challenge. Countries can send more than one representative to attend the Bill Gallagher Junior Chefs Forum, however only one person can compete to represent a country. All juniors must register for the Bill Gallagher Junior Chefs Forum.

### **Who is eligible to compete?**

The competition is open to anyone not older than 25 years of age on the date of the competition. The contestant must be a national of the country he/she is representing as either an apprentice or not have completed more than one-year post apprenticeship. Verification of your age will be asked for i.e. passport/birth certificate. The complete costs for competitors are at the expense of the competitors or of the competing National Association. Only one competitor for each WACS Nation can participate in this competition.

### **Categories**

Mystery Basket Competition

The competitor must produce a three-course meal for 8 people consisting of an entrée (starter), main course with appropriate sauce(s), a starch and vegetables (minimum of two) and a dessert.

The time limit including preparation is three and a half-hours. Each contestant will have the same time to prepare their dishes but will start at ten-minute intervals thus allowing good judging practices.

Unmarked plates will be supplied to each contestant. The plates are white in colour and are 28cm to 32cm in size.

The host country will provide a suitable competition area. The host country will send out a list with kitchen plans and equipment well in advance. No additional equipment will be allowed into the area.



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The award ceremony will be held at the Congress President's Dinner.  
There will be a first, second and third place in the Mystery Basket Competition.  
The Hans Bueschkens Memorial Trophy will be awarded to the first place winner.

### 1ST PLACE

Hans Bueschkens Memorial Trophy, Gold Medal and Certificate.

### 2ND PLACE

Silver medal and Certificate.

### 3RD PLACE

Bronze Medal and Certificate

In this marking system all competitors start with 100 points, with marks deducted for non-compliance to the guidelines.

### Eligibility

- You are under 25 years old on the day of the competition
- You represent a WACS accredited Country
- Application is endorsed by the President or Secretary of your country
- Completed registration entry by due date
- You have not had more than 1 years post training working experience

### What Do I Need To Bring?

- Personal Knives & Equipment, cutters, paring, turning, shaping nozzles, piping bags, forms, e.g. Rings, mats, templates
- A flag of representation of Competing Country.
- Chefs shoes, trousers, (Jacket, hat, apron supplied)

All other small equipment & electrical will be supplied,

For example: Robo Coupe, Stick Blender, Pasta Roller.

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

Marcus Greggs  
VP Junior Events & Junior Membership  
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## NEWSLETTER

### ECG Welcomes New Members



ECG President Uwe Micheel with Mr. John Gavigan  
**Arpal Gulf LLC**



Dilmeet Sahni, Uwe Micheel and Gagandeep Sahni  
**Sawhney Foodstuff**



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Uwe Micheel and Ms. Lina Kanaan  
**US Meat Federation**



Uwe Micheel with Mr. Raphael Saxod  
**Restofair RAK**

Have you visited our website yet?? [www.emiratesculinaryguild.net](http://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](mailto:theguild@eim.ae)



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