PROGRAMME OF EVENTS

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Experienced HoReCa Professionals including renowned chefs, solution and product suppliers, hoteliers will share product, strategy, problem solving practical experiences and solutions plus Q&As

EXPERT Demos





FOOD & EQUIPMENT FOR CHEFS I PASTRY CHEFS I BAKERS I HORECA PROFESSIONALS FEATURING THE 26TH EMIRATES INTERNATIONAL SALON CULINAIRE 29-31 MAY 2023 | EXPO CENTRE SHARJAH, UAE

PRESENTERS





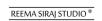




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Professional Practices Offering innovations and techniques direct from chef experts









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IN ASSOCIATION



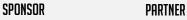


















MONDAY, 29TH MAY 2023

DEMO Schedule	TOPIC	PRESENTED BY
11:00	Grilled Lamb Chops Presented by ICCA Chef Instructor, Chef Michelle Tredoux	ICCA INTERNATIONAL CENTRE FOR CULINARY ARTS DUBAI ABU DHABI
12:00	Crawfish Gambari En Avocado Mousseu Presented by ICCA Chef Instructor, Chef Samuel Momoh, ICCA	ICCA INTERNATIONAL CENTRE FOR CULINARY ARTS DUBAI ABU DHABI
13:00	Time to Meat, it's Lamb o'clock! Presented by Mohamed El Bakkouri, Salt 'n' Lamb	SALT'N'LAMB ORIGINAL PRODUCT
14:00	With Plants we Thryve: how to curate healthy and sustainable menus Presented by Chef John Redding and Patsy Blackburn Sime	THRYVE CÂLIÂÎ Born to Thryve
15:00	The Difference between Raw and Commercial Honey, Tasting and Q&A Presented by Riath Hamed, Balqees	Balgees
16:00	Fish With Mediterranean Sauce Presented by ICCA Chef Instructor, Chef Louna Bilal, ICCA	INTERNATIONAL CENTRE FOR CULINARY ARTS DUBAI ABU DHABI

























TUESDAY, 30TH MAY 2023

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DEMO Schedule	TOPIC	PRESENTED BY
10:00	Modern Textures Wedding Cake Demonstration Presented by Reema Siraj, Cake Designer, Reema Siraj Studio	REEMA SIRAJ STUDIO ®
11:00	Walnut Sliders Presented by Chef Rabeh Amer, California Walnuts	Catifornia WALNUTS
12:00	Opening a Restaurant "Vision to Creation" Presented by Duncan Fraser- Smith, Restaurants, Bars & Hospitality Venues Expert	CUIING FOSTITATIVE AGENCY
13:00	The Art of Honey Pairing, Tasting and Q&A Presented by Riath Hamed, Balques	Balgees
14:00	Walnut Tacos Presented by Chef Soul, California Walnuts	California WALNUTS
15:00	Avery Dennison Freshmarx Food Freshness Solutions Presented by Yamini J. Iyer, Yashtech, Founder & Executive Director	VASHTECH
16:00	Dulce de Leche Sandwich Cookie Presented by ICCA Chef Instructor, Chef Leonardo Luzalillo, ICCA	INTERNATIONAL CENTRE FOR CULINARY ARTS DUBAI ABU DHABI























WEDNESDAY, 31ST MAY 2023

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DEMO Schedule	TOPIC	PRESENTED BY
10:00	Vegan Coconut Pannacotta Presented by Student Chef, Zuzanna Merrifield guided by ICCA Chef Instructor, Leonardo Luzalillo, ICCA	ICCA INTERNATIONAL CENTRE FOR CULINARY ARTS DUBAI ABU DHABI
11:00	Savory Cheesecake Presented by ICCA Alumni Chef, Chef Soul, ICCA	INTERNATIONAL CENTRE FOR CULINARY ARTS DUBAI ABU DHABI
12:00	Sugar Lisianthus Flower Demonstration Presented by Reema Siraj, Cake Designer, Reema Siraj Studio	REEMA SIRAJ STUDIO ®
13:00	Knowing your Oyster (Oysters and Farming) Presented by Ramie Murray Dibba Bay Oysters	DIBBA BAY® OYSTERS
14:00	Time to Meat, it's Lamb o'clock! Presented by Mohamed El Bakkouri, Salt 'n' Lamb	SALT'N'LAMB
15:00	Steamed Cod, Couscous, Coconut Gravy Presented by ICCA Chef Instructor, Chef Durgesh Dabral, ICCA	INTERNATIONAL CENTRE FOR CULINARY ARTS DUBAI ABU DHABI
16:00	Bao Fusion Presented by ICCA Alumni, Chef Avleen Seth and ICCA Alumni Chef, Rusamee Kuabkum, ICCA	INTERNATIONAL CENTRE FOR CULINARY ARTS DUBAI ABU DHABI





















INTRODUCING OUR PRESENTERS



RIATH HAMED Balgees



JACK JACOB California Walnuts



CHEF RABEH AMER California Walnuts



MOHAMED EL BAKKOURI Salt'n'lamb



CHEF SOUL California Walnuts



CHEF ANDREA KARIDIS Master of Ceremonies



YAMINI J. IYER Yashtech



RAMIE MURRAY Dibba bay



DUNCAN FRASER-SMITH The Cutting Edge



REEMA SIRAJ REEMA SIRAJ STUDIO



CHEF JOHN REDDING Thryve



PATSY BLACKBURN SIME



ICCA CHEF INSTRUCTOR CHEF DURGESH DABRAL



ICCA CHEF INSTRUCTOR Chef Samuel Momoh



ICCA CHEF INSTRUCTOR Chef Michelle Tredoux



ICCA CHEF INSTRUCTOR CHEF BILAL



ICCA CHEF ALUMNI CHEF RUSAMEE KUABKUM



ICCA CHEF INSTRUCTOR - CHEF OMKAR PADWAL



ICCA CHEF INSTRUCTOR – CHEF Leonardo Luzalillo



ICCA CHEF ALUMNI CHEF SOUL



ICCA CHEF ALUMNI Chef avleen seth



ICCA CHEF ALUMNI Chef Zuzana Merrifield





GENERAL INFORMATION

VenueExpo Centre Sharjah Sharjah, United Arab Emirates



Date May 29th - 31st 2023

Programme language ExpoCulinaire 2023 – Expert Demos will be held in English only

Your key contacts:



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Clair Parris Expert Demos Programme Administrator





















