

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*



ALONGSIDE

EXPO *Culinaire*

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

PRESENTERS





✓ Supported by the Emirates Culinary Guild and World Association of Chefs Societies

✓ Professional Practices Offering innovations and techniques direct from chef experts



REEMA SIRAJ STUDIO®



✓ Chef Advice Receive immediate feedback and expert guidance

✓ Free of Charge Register your attendance free of charge for Trade Professionals

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EXPERT *Demos*

MONDAY, 29TH MAY 2023

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

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TUESDAY, 30TH MAY 2023

| DEMO SCHEDULE | TOPIC | PRESENTED BY |
|---------------|---|---|
| 10:00 | Modern Textures Wedding Cake Demonstration <i>Presented by Reema Siraj, Cake Designer, Reema Siraj Studio</i> | REEMA SIRAJ STUDIO® |
| 11:00 | Walnut Sliders <i>Presented by Chef Rabeh Amer, California Walnuts</i> |  |
| 12:00 | Opening a Restaurant "Vision to Creation" <i>Presented by Duncan Fraser-Smith, Restaurants, Bars & Hospitality Venues Expert</i> |  |
| 13:00 | The Art of Honey Pairing, Tasting and Q&A <i>Presented by Riath Hamed, Balqees</i> |  |
| 14:00 | Walnut Tacos <i>Presented by Chef Soul, California Walnuts</i> |  |
| 15:00 | Avery Dennison Freshmarx Food Freshness Solutions <i>Presented by Yamini J. Iyer, Yashtech, Founder & Executive Director</i> |  |
| 16:00 | Dulce de Leche Sandwich Cookie <i>Presented by ICCA Chef Instructor, Chef Leonardo Luzalillo, ICCA</i> |  |

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WEDNESDAY, 31ST MAY 2023

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

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INTRODUCING OUR PRESENTERS



**RIATH HAMED
BALQEES**



**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
YASSTECH**



**RAMIE MURRAY
DIBBA BAY**



**DUNCAN FRASER-SMITH
THE CUTTING EDGE**



**REEMA SIRAJ
REEMA SIRAJ STUDIO**



**CHEF JOHN REDDING
THRYVE**



**PATSY BLACKBURN SIME
THRYVE**



**ICCA CHEF INSTRUCTOR
CHEF DURGESH DABRAL**



**ICCA CHEF INSTRUCTOR
CHEF SAMUEL MOMOH**



**ICCA CHEF INSTRUCTOR
CHEF MICHELLE TREDUX**



**ICCA CHEF INSTRUCTOR
CHEF BILAL**



**ICCA CHEF ALUMNI
CHEF RUSAMEE KURBKUM**



**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**

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GENERAL INFORMATION

Venue

Expo Centre Sharjah
Sharjah, United Arab Emirates



Your key contacts:



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Clair Parris
Expert Demos
Programme Administrator

Date

May 29th - 31st 2023

Programme language

ExpoCulinaire 2023 – Expert Demos will be held in English only



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