

# EDUCATION & TRAINING PROGRAMME

ACCREDITED BY ASSOCIATION OF WORLDCHEFS

EDUCATION & TRAINING SESSIONS DELIVERED  
BY LEADING CULINARY EDUCATION  
AND TRAINING INSTITUTES



**EDUCATION & TRAINING**  
29-31 MAY 2023 | EXPO CENTRE SHARJAH | UAE



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

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### VENUE



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## MONDAY, 29TH MAY 2023

DEMO SCHEDULE	TOPIC	PRESENTED BY
10:00	<b>With plants we Thryve: how to curate healthy and sustainable menus</b> By <i>Chef John Redding</i> and <i>Patsy Blackburn Sime</i> , THRYVE	
11:00	<b>Chocolate &amp; Caramel Candy</b> By <i>Chef Christiane S. Trilck</i> , Richemont Masterbaker	
12:00	<b>Art in Every Cup: Unveiling the Magic of Latte Art</b> By <i>Desmond Ngu</i> , Emirates Academy of Hospitality Management	
13:00	<b>LA'Amour Red Fruit Tart</b> By <i>ICCA Chef Instructor, Sabeen Fareed</i> , International Centre for Culinary Arts	
14:00	<b>Wild Mushroom Ravioli</b> By <i>Chef Christian Biesbrouck</i> , Dubai College of Tourism	
15:00	<b>16 Asian Beverage Trends</b> By <i>Mr. Russell Sanchez</i> , Emirates Academy of Hospitality Management	
16:00	<b>Date Cake with Caramel Sauce</b> By <i>Chef Badya</i> , Chefs International Centre	

CERTIFICATES WILL BE AWARDED FOR PARTICIPANTS WHO ATTEND SESSIONS IN THEIR ENTIRETY (ACCREDITED BY ASSOCIATION OF WORLD CHEFS)

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## TUESDAY, 30TH MAY 2023

DEMO SCHEDULE	TOPIC	PRESENTED BY
11:00	<b>A Twist on Tradition- Prawn Arayes with Papaya Salad</b> By <i>Chef Michael Kitts</i> , Emirates Academy of Hospitality Management	
12:00	<b>Deconstructed Tiramisu</b> By <i>Chef Sally Handoko</i> , Dubai College of Tourism	
13:00	<b>Chicken Bunny Chow</b> By <i>ICCA Chef Instructor, Chef Sergio Freitas</i> , International Centre for Culinary Arts	
14:00	<b>Salads with Different Sauces and US Beef</b> By <i>Chef Badya</i> , Chefs International Centre	
15:00	<b>White Chocolate, Raspberry &amp; Pistachio Delight (Plated Dessert)</b> By <i>Chef Pooja Sarma</i> , Richemont Masterbaker	

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## WEDNESDAY, 31ST MAY 2023

DEMO SCHEDULE	TOPIC	PRESENTED BY
10:00	<b>USPEEC Chicken with Variety of Salads</b> By <i>Chef Majed &amp; Chef Fadi</i> , Chefs International Centre	
11:00	<b>Textures of Carrots</b> By <i>ICCA Chef Instructor, Chef Louna Bilal</i> , International Centre for Culinary Arts	
12:00	<b>Curing &amp; Marinated Seafood</b> By <i>Chef Gerhard Gendrano</i> , Dubai College of Tourism	 <b>كلية دبي للسياحة</b> Dubai College of Tourism
13:00	<b>Cookies - Interactive Session with Students</b> By <i>Chef Badya</i> , Chefs International Centre	
14:00	<b>Chocolate &amp; Raspberry Tart</b> By <i>Chef Pooja Sarma</i> , Richemont MasterBaker	
15:00	<b>Tuna Tataki, Ponzu Dressing, Wasabi Mayo and Pickled Red Onion</b> By <i>ICCA Centre Director Abu Dhabi, Chef Francisco Arya</i> , International Centre for Culinary Arts	

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# INTRODUCING OUR PARTNERS AND CHEFS

*Richemont*  
**MASTERBAKER**  
 CENTER FOR EXCELLENCE  
 IN BAKING AND PASTRY DMCC



**CHRISTIANE TRILCK**  
 HEAD OF FACULTY



**POOJA SARMA**  
 PASTRY HEAD TEACHER



**CHEF CHRISTIAN BIESBROECK**  
 LEAD CULINARY ARTS INSTRUCTOR



**CHEF SALLY HANDOKO**  
 CHEF INSTRUCTOR



**CHEF GERHARD GENDRAND**  
 CHEF INSTRUCTOR



**CHEF MICHAEL KITTS**  
 DIRECTOR OF CULINARY ARTS



**SARAH BELANGER**  
 LECTURER



**RUSSEL SANCHEZ  
 MATHIEU TEISSEIRE**



**DESMUND NGU**  
 BARISTA TUTOR



**SABEEN FAREED**  
 ICCA CHEF INSTRUCTOR



**SERGIO FREITAS**  
 ICCA CHEF INSTRUCTOR



**LOUNA BILAL**  
 ICCA CHEF INSTRUCTOR



**FRANCISCO ARAYA**  
 CENTRE DIRECTOR ICCA ABU DHABI



**MAJED AL SABAGH**  
 FOUNDER - CEO



**BADYA KHIRALDEEN**  
 CHIEF OPERATING OFFICER



# GENERAL INFORMATION

## Venue

Expo Centre Sharjah  
Sharjah, United Arab Emirates



## Your key contacts:



**Helen Wynd**  
Commercial Director  
helen.wynd@purple-kitchen.com



**Glaim Estacio**  
Programme Administration  
admin@purple-kitchen.com

## Date

May 29th - 31st 2023

## Programme language

ExpoCulinaire 2023 - Education & Training  
will be held in English only



**Clair Parris**  
Education & Training  
Programme Administrator



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