
4th March - 6th March 2019

The Emirates Salon Culinaire (ESC) is a series of practical and display-based culinary competitions; entry to which is open to professional chefs, pastry chefs, cooks and bakers. Some of the competitions are designed for entry by a single competitor; others are designed as team events. Each competition is called a class.

The ESC shall take place in Expo Centre Sharjah UAE during the Expo Culinaire exhibition for Chefs, Bakers, Pastry chefs and cooks and which will become the new home of the Emirates Salon Culinaire and is a fully endorsed competition from Worldchefs. [https://www.expoculinaire.com/](https://www.expoculinaire.com/), [http://www.expocentresharjah.org/](http://www.expocentresharjah.org/)

Each class of the various competitions is intended to test the differing skills of entrants whilst also celebrating the preparation and presentation of food and its accoutrements in attractive and pleasing forms.

The team events are designed to test cooperative, gastronomic and artistic skills. The practical cookery events test gastronomic and timing skills. Artistic and timing skills are required for the practical artistic events.

The exhibits at the salon act as a display for the UAE hospitality and food industry. They bring to the attention of the general public the service and food concepts and fashions currently prevalent within the region’s hotels and restaurants.

To the professional chefs competing, the salon presents an opportunity for them to test themselves against the bounds of their perceived abilities, and to demonstrate to the public, their colleagues and their seniors the scope of their artistic acumen and practical dexterity.

Through the media of competition and exposition, the salon serves to inspire and encourage young chefs to continue striving for ever upward improvement in their daily work practice.

There are few things more stimulating or heartening than to receive tribute from one's respected peers and seniors. Accordingly the competitors at the salon are judged by a panel of 20 international adjudicators, each one of whom is an approved international judge of the World Association of Chefs Societies ([www.worldchefs.org](http://www.worldchefs.org)).
Entrants to the various competitions do not compete directly against each other; rather, they strive to reach perfection in their art. Each of their creations is then judged by the panel according to its international merit.

Gold, Silver and Bronze medals and certificates are awarded to those competitors whose exhibits, in the opinion of the judges, have reached the commensurate international standard. In addition to the medal awards, there are special trophies awarded to individuals who have attained excellence at the competition in their particular field: gastronomy; bakery/pastry; artistic - and a new award designed to encourage the development of Arabic cuisine.

To any member of the general public fortunate enough to observe it, the Emirates Salon Culinaire is a visual extravaganza of culinary showpieces and practical cookery demonstrations: exciting ice carvings; intricately decorated buffet platters; spectacular pastry and chocolate creations; picture-perfect, aspic-preserved, platters of all manner of edible delights: Wedding cakes; celebration cakes; works of genius in spun and blown sugar: in fact, a seemingly endless presentation of gastronomic masterpieces.

All this - coupled with three days of real-time, hectic, and thrilling cookery competitions - fought against the constraints of time, makes the salon a stimulating event that will become a major attraction at the Expo Culinaire exhibition for Chefs, Bakers, Pastry chefs and cooks.

Emirates Culinary Guild is inviting all professional chefs to participate in the upcoming biggest culinary competition in the Middle East; The Emirates Salon Culinaire 2019.