



THE EMIRATES SALON CULINAIRE

Briefs of the Classes for Entry



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Resume Of Classes for Entry

Class No.	Class Description
01	Cake Decoration - Practical
02	Wedding Cake Three-Tier
03	Four Plates of Dessert by Toni Kaiser of Frisch & Frost
04	Pastry Showpiece
05	Bread Loaves and Showpiece
06	Friandises Petites Four Pralines Nougatines
07	Chocolate Carving Showpiece
08	Fruit & Vegetable Carving Showpiece
09	Open Showpiece
10	Five-Course Gourmet Dinner Menu by Australian Meat & Livestock
11	Four-Course Vegetarian Menu
12	Tapas, Finger Food and Canapés
13	New Arabian Cuisine
14	An Arabian Feast
15	Individual Ice Carving
16	Ice Carving Team Event
17	Practical Fruit & Vegetable Carving
18	Dressed Lamb - Practical Butchery by Australian Meat & Livestock.
19	Arabic Mezzeh - Practical Cookery
20	Fish & Seafood - Practical Cookery by Scottish Quality Salmon.
21	Lamb - Practical Cookery by Australian Meat & Livestock.
22	Young Chef of the Year Supplementary Class. Practical Butchery: Chicken and Fish. This class is not open to single entries.

The Emirates Culinary Guild is a member of the World Association of Chef's Societies