

## EDUCATION & TRAINING SCHEDULE

### DAY 1 CLASS SCHEDULE\*

4th March   Monday	
TOPIC	PRESENTED BY
11.15 AM - 12.00 PM Chef: Badya Kheraldeen Topic: Lunch box	CHEF INTERNATIONAL CENTER 
12.15 PM - 1.00 PM Dalia Abdelrahim Topic: Olive oil Masterclass	IFFCO 
1.15 PM - 2.00 PM Student: Alhassan Alfalasi Topic: Festive Yule Log	THE EMIRATES ACADEMY OF HOSPITALITY MANAGEMENT In academic association with Ecole hôtelière de Lausanne 
2.15 PM - 3.00 PM Chef: Christiane Trilck Topic: Classic Chocolate Truffle	Richemont MASTERBAKER CENTER FOR EXCELLENCE IN BAKING AND PASTRY DMCC 
3.15 PM - 4.00 PM Chefs: Edward Clegg & Sergio Freitas Topic: Wild mushroom & truffle ravioli	INTERNATIONAL CENTER FOR CULINARY ARTS DUBAI ICCA INTERNATIONAL CENTRE FOR CULINARY ARTS DUBAI 
4.15 PM - 5.00 PM Chefs: Maia Tsakanova and Vrushali Jadhav Topic: Techniques to get amazing desserts	INTERNATIONAL CENTER FOR CULINARY ARTS DUBAI ICCA INTERNATIONAL CENTRE FOR CULINARY ARTS DUBAI 
5.15 PM - 6.00 PM Chef: Michael Kitts & Student: Justin Kenny Topic: EAHM Culinary Favourites	THE EMIRATES ACADEMY OF HOSPITALITY MANAGEMENT In academic association with Ecole hôtelière de Lausanne 
6.15 PM - 7.00 PM Chef: Majed Al Sabagh Topic: Thai Beef Salad	CHEF INTERNATIONAL CENTER 
7.15 PM - 8.00 PM Chef: Roland Eitzinger Topic: 12 Steps of Bread Making	Richemont MASTERBAKER CENTER FOR EXCELLENCE IN BAKING AND PASTRY DMCC 

\*Subject to change

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### DAY 2 CLASS SCHEDULE\*

5th March   Tuesday	
TOPIC	PRESENTED BY
11.15 AM - 12.00 PM Chef: Badya Kheraldeen Topic: Healthy cookies	CHEF INTERNATIONAL CENTER 
12.15 PM - 1.00 PM Chef: Uwe Maienschien Topic: Preparation of Wheat Sourdough	<i>Richemont</i> MASTERBAKER CENTER FOR EXCELLENCE IN BAKING AND PASTRY DMCC
1.15 PM - 2.00 PM Student: Max Sokolov Topic: Mocktail Development	THE EMIRATES ACADEMY OF HOSPITALITY MANAGEMENT In academic association with Ecole hôtelière de Lausanne 
2.15 PM - 3.00 PM Chef: Bhupendra Singh Topic: Simple Petit Fours	<i>Richemont</i> MASTERBAKER CENTER FOR EXCELLENCE IN BAKING AND PASTRY DMCC
3.15 PM - 4.00 PM Chefs: Victoria Andrade & Vinod Radhakrishnan Topic: Sous vide Beef Medallions	INTERNATIONAL CENTER FOR CULINARY ARTS DUBAI 
4.15 PM - 5.00 PM Chefs: Sabeen Fareed and Sally Handoko Topic: Kouign Amann	INTERNATIONAL CENTER FOR CULINARY ARTS DUBAI 
5.15 PM - 6.00 PM Student: Simarna Singh Topic: Youth Leadership Development	THE EMIRATES ACADEMY OF HOSPITALITY MANAGEMENT In academic association with Ecole hôtelière de Lausanne 
6.15 PM - 7.00 PM Chef: Majed Al Sabagh Topic: Syrian Beef Shawarma	CHEF INTERNATIONAL CENTER 

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### DAY 3 CLASS SCHEDULE\*

6th March   Wednesday	
TOPIC	PRESENTED BY
11.15 AM - 12.00 PM  Chef: Badya Kheraldeen Topic: Breakfast biscuits	CHEF INTERNATIONAL CENTER 
12. PM - 1.00 PM  Chef: Bhupendra Singh Topic: Ways of Sponge Making	Richemont MASTERBAKER CENTER FOR EXCELLENCE IN BAKING AND PASTRY DMCC
1.15 PM - 2.00 PM  Student: Boyi Yao Topic: Competition Mocktails	THE EMIRATES ACADEMY OF HOSPITALITY MANAGEMENT In academic association with Ecole hôtelière de Lausanne 
2.15 PM - 3.00 PM  Chef: Uwe Maienschien Topic: Pretzel	Richemont MASTERBAKER CENTER FOR EXCELLENCE IN BAKING AND PASTRY DMCC
3.15 PM - 4.00 PM  Nutritional Seminar	
4.15 PM - 5.00 PM  Matthew Buckley Allen Topic: Olive Oil Master Class	
5.15 PM - 6.00 PM  Student: Varun Khanna Topic: 3 Course Meal, "The Competition Process"	THE EMIRATES ACADEMY OF HOSPITALITY MANAGEMENT In academic association with Ecole hôtelière de Lausanne 
6.15 PM - 7.00 PM  Chef: Majed Al Sabagh Topic: Beef Kofta	CHEF INTERNATIONAL CENTER 
7.15 PM - 8.00 PM  Luca Sansone Topic: Pastry Cream, Piping skills & Decoration	

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