

# SALON CULINAIRE JUDGES



**President**  
**WACS (World Association of Chefs Society)**  
**Germany/ KSA**

Thomas won 750 International awards, medals and tokens of appreciations. He does lots of TV Shows, writes cookbooks, conducts Master Classes globally and is invited to judge internationally. He lived in 13 Countries and he speaks fluently 9 languages.

He is currently the President of the World Association of Chefs Society, WORLDCHIEFS, the Owner of TAG (Thomas Andreas Gugler) Company Germany and the CEO of TAG-H Jeddah/KSA.

Thomas is the co-Founder & Board Member of the Saudi Arabian Chefs Association (SARCA), The Founder/Owner and Chairman of the Saudi Arabian Chefs Table Circle (SACTC), the representative of the Académie Nationale de Cuisine de France for Germany. He is a member Euro Toques & World Toques and as well a Certified "Star Chef". He is member of 85 national associations globally and honorary member of more the 80 international recognized organizations.

Thomas's aim is to further hands young talented chefs globally and to boost the industry towards professionalism in terms of quality aspects. He Loves to cook, passionate in food & beverage, traveling and experiencing other cultures and cuisines.



**International delegate of l'Académie Nationale de Cuisine**  
**(International representative)**  
**Tunisia**

Inducted into the Academy in 2014, Mounir El Arem created a dynamic and friendly delegation in Tunisia in May 2016. After graduate studies in Strasbourg, the passion for cooking and the art of hospitality caught up with him. Recognized by his peers around the world, over the years he has accumulated experience and mastery of cooking and tasting techniques. From New Delhi, via Lyon, Casablanca, Algiers, Toulouse, New York, Washington, Pescara, Lille, Nice, Marseille, Antalya, San Vito Lo Capo, Prague, Bern or Paris, Mounir El Arem positions himself as ambassador of the Tunisia in the culinary art. He takes up the baroque in Tunis and trains young talents such as Mr. Bilel Ouechtati, double world couscous champion and Mr. Houssein houari champion of africa bakery and vinnoiserie. In addition to the companionship Mounir El Arem is involved in promoting Tunisian gastronomy and the inclusion of couscous and harissa in the intangible heritage of Unesco. It strives to strengthen exchanges between French and Tunisian professionals and the friendship that unites the two peoples.

**MOUNIR AREM**



**JOSEPH ASFOUR**

**Executive Chef**  
**Legacy Hotel**  
**Palestine**

Chef Joseph Asfour is a master chef born raised and educated in Jerusalem. He is the founder of Darna Restaurant cuisine in Ramallah and did a lot of work at Angelos Restaurant & Rossini Restaurants in Jerusalem. He is a health food expert, he has taught at Notre Dame in Jerusalem for more than two decades.

Chef Joseph has prepared meals for notable guests including Pope Benedict XVI, Pope John Paul II, President Yasser Arafat, President Mahmoud Abbas, President Vladimir Putin, Condoleezza Rice, Kofi Anan, Javier Solana and Richard Gere among others.

His philosophy can be summarized in ten words, "Through good food and drink one can impress almost everyone"



**CHARLES AZAR**

**Master Consultant Chef**  
**President of the Delegation of**  
**L'Académie Nationale de Cuisine**  
**Middle East and Gulf Countries**  
**Lebanon**

At a young age his encounters with Meilleurs Ouvriers de France helped him perfect his skills as a chocolate-maker, showed him a different vision of Pâtisserie and gave him a taste for competitions.

From holding three-time distinction at The World Pastry Cup-Lyon to an acknowledged national pastry Champion, a Master Chocolatier and a Master Consultant; the accomplishments of The Azar are nothing but inspiring!

A desire to spread his knowledge without reserve brought Charles Azar to teaching at St. Joseph University IGE Lebanon since 2005 where he is the Head of Pastry and at "L'Atelier des Arts de la Pâtisserie Charles Azar".

In 2014 Charles fulfilled a personal vision, creating his "Charles Azar Consultancy Services"® where he works as an "Independent" Master Consultant for many prestigious 5 Stars Hotels and clients in Beirut and worldwide.



**ZYAD HILAL**

**Corporate Executive Chef,**  
**Active Member in Kuwait**  
**Chef Club, Officier Maître Rotisseur**  
**Lebanon / Kuwait**

Ziyad Hilal is a chef who expanded his purview into running restaurants, & catering company plus hotels in different countries.

With a menu that fused oriental cuisine ingredients & palter in Italy @ 1990, Italian slang for spaghetti—in 1992. In the ensuing years, by opening other places across in Italy Senegal & Kuwait.

Chef, restaurateur was born on February 23, 1969 in Kobayat in north of Lebanon. As a teenager, Ziyad initially studied the culinary arts in Beirut, before moving to Italy, working for 4 years after moving to France for 6 months' where he started new work in Dakar for Sofitel. After immigrating to Kuwait in 1997, he briefly lived in Kuwait before becoming executive chef at Lenotre-Paris for 16 years. He changed his establishment to work for Barakat food company as corporate executive chef in Kuwait.

Culinary expertise, Developing staff, Food wastage control, Mentoring & coaching Oral communication, Larder control, Marketing/Budgeting, Catering management Stock rotation.

Member in Kuwaiti Chef Club, Chaine des Rotisseurs, member active of French Chef Academy, part of the Horeca Kuwait jury, Nestle Chef Adviser in Kuwait.

PHILOSOPHY "One man with a passion can do more than a hundred men with an interest." Anonymous



**TAREK IBRAHIM**

**Corporate Certified Master Chef**  
**Meat & Livestock Australia**  
**Egypt / USA**

Award winning and internationally renowned chef Tarek Ibrahim developed his passion and respect for food from a young age. Certified Executive Chef by the American Culinary Federation and Global Judge (WACS) and current star of Fatafeat TV shows "100 Macaroni" and "Min Misr" (From Egypt), Chef Tarek's cooking is influenced and inspired by both eastern and western cultures.

With over 30 years experience both in the United States of America and the Middle East, Tarek has a wealth of knowledge and experience in all aspects of food. Opening his first coffee shop and bakery in Minneapolis, Minnesota in 1984 he followed his success by opening five more casual dining restaurants each with a different cuisine.

Following his commercial success, Tarek became a highly respected teacher in culinary art at the Arts Institutes International Minnesota from 1999 to 2005.

Winning several gold and silver medals in highly respected culinary competitions including Taste of Elegance (Central Region), two times Chef Par Excellence Chef Tarek was named the Primer Chef of America not once but twice by the American Dairy Association.

Tarek is currently working as Corporate Chef for Meat and Livestock Australia, providing training sessions to executive chefs and food service professionals on meat handling and cooking methods. Tarek is also one of two trainers to the Egyptian Olympics Team.

Tarek is married to Sharon and has two young children and holds a commercial pilots license.



**YASSER JAD**

**President of the Saudi Arabian**  
**Chef's Association (SARCA)**  
**Culinary Art and Hospitality**  
**Development Consultant**  
**KSA**

Yasser is the Founder & President of the Saudi Arabian Chefs Association (SARCA) that was established in 2009 with an Official Membership of World Association of Chefs Societies (WACS), and also WACS certified judge.

TV Chef Celebrity, advisor of the Culinary Art & Hospitality for His Excellency the CEO of Royal Commission for Riyadh City, Manager on Board Product Food & Beverage of Saudi Airlines and F&B Consultant /Concept Development Expert in the local & international markets.

Has an MBA in Food Quality Control & Food Safety from KSA and the Grand Diploma from the "Cordon Bleu Institute", France.

Organizing yearly many Salon Culinaires & Cooking Competitions for the Saudi Arabian Chefs Association (SARCA) at Riyadh /Jeddah L Makkah with local & international exhibition organizers.



**SUDQI NADDAF**

**Executive Chef**  
**Kempinski Hotel Mall of the Emirates**  
**UAE**

Chef Sudqi Naddaf holds the position of Executive Chef at Kempinski Hotel Mall of the Emirates, Dubai. In his role, Chef Naddaf brings world-class service, and is responsible for launching and curating the menus across the four outlets: Olea Restaurant, Aspen by Kempinski, Salero Tapas & Bodega and Noir Cocktail Lounge and Bar.

Chef Naddaf moved to Dubai back in 2012 and was appointed the position of Executive Chef at Kempinski Hotel Mall of the Emirates. As part of his role, he oversees the management of the kitchen, and leads a dedicated team of chefs at the property. He is also responsible for the smooth running of the F&B department and ensures the outlets are in line with the ever-changing trends and traditions in the industry.

Born and raised in Amman, Jordan, it was there that he discovered his passion for cooking and went on to attain his Diploma in Culinary Excellence at the World Master Chefs Society in the UK. He started his career at Amman International Hotel back in 1997 as Sous Chef before joining Sheraton Hotel Amman in 1998. Chef Naddaf later joined Dunes Club Amman as an Executive Sous Chef in 2004. Since then, he has worked for Kempinski Hotels in Jordan and Kuwait before making the move to the UAE.

Driven by his determination and passion, Chef Naddaf's recognition for culinary excellence extends beyond his home country, as he was named as one of the top 50 Outstanding Chefs in the world by Global Gourmet magazine in Shanghai, China in 2016, 2017 and 2018. He also won the Chef of the Year in the Leaders in Hospitality Award Middle East in 2017. More recently, in 2018, Chef Naddaf won the Gold Award for Chef of the Year at the Hospitality Excellence Award. Lately Chef Naddaf won the Chef of the Year at Hotel and Catering Award Middle East in 2018 making him one of the property's shining stars. He continues to serve outstanding hospitality services at Kempinski Hotel Mall of the Emirates, delivering world class experiences to in-house guests and visitors of the hotel.



**HOSSAM SOLIMAN**

**President**  
**Egyptian Chef Association**  
**Egypt**

Chef Hossam has been a dedicated member to the Egyptian Chefs Association since the Association's inauguration in 1997, and was elected the Association's president in 2015. He is a Certified Executive Chef by the World Association of Chefs Societies (WACS) and judged numerous chefs competitions as a (WACS) Certified Judge Class A. he also member of the Culinary Competition Committee of (WACS)

Chef Hossam's culinary talents were discovered at an early age by the International jury during his participation to the first held editions of the National Salon Culinaires in Egypt. He was selected as a member of the first Egyptian National Team that participated to IKA Culinary Olympics in Germany in 2000 scoring two bronze and 1 silver medal. Since then, Chef Hossam has been dedicated in training and guiding many Egyptian chefs from seniors to juniors, to reach excellent results in international culinary competitions, among these were the prestigious IKA Culinary Olympics and World Cup of Chefs. Presently he is working as Culinary Director at the Steigenberger El Tahrir Hotel.



**RUDOLF VAN NUNEN**

**Executive Chef**  
**Sans Restaurant Istanbul**  
**Netherlands / Turkey**

After completing his studies on gastronomy in the Netherlands, van Nunen worked in a number of hotels and restaurants in various countries in Asia, Europe and North America as an Executive Chef. He named as Best Chef of Turkey in 2016 by Time Out magazine. He was the president of the Bocuse d'Or Turkey from 2014 to 2018. He has just established his culinary gardens in Turkey, by using heirloom seeds from his own seed library. Rudolf van Nunen advocates Sustainable Development Goals, promotes planet friendly food, Plant Based Diet and sustainable agriculture for a better planet. Member of Chefs Manifesto. Currently he is Chef of Sans Restaurant Istanbul.



**NADER SUNNA**

**Clinical Dietitian**  
**Nutricenter – The National**  
**Nutrition Center**  
**Jordan**

Dt. Nader Al Sunna' is a clinical Dietitian that graduated from pharmacy and medical science school with a bachelor degree. He works at the National Nutrition Center "NutriCenter" as clinical Dietitian and trainer since 2011.



# Hospitality

# Salon

# Culinaire