

SCOUTS AT NHI

Date: 16th July 2009

Publication: Times of Oman



The junior chefs with their masters at NHI

The little chefs make it all

Times News Service

MUSCAT — National Hospitality Institute (NHI) has hosted the first Oman Scout Troop at Gulf Chef School in the institute providing them a venue, training and expertise, helping them achieve their Chef's Badge.

The Scouts should be able to discuss how and where to shop for food and how to transport it; demonstrate proper storage and cooking with knowledge of hygiene in the kitchen and food poisoning prevention; and create a menu for a three-course meal, including two cooked dishes, for two to four people; a cake or pastry dish and two

sauces, to become eligible to get Chef's Badge. The little chefs cooked and served their menus at NHI, demonstrating a high level of preparation and serving skills and had a thoroughly enjoyable day.

Emmanuel Pauliat, executive chef from Muscat Inter-Continental Hotel and Jean-Luc Amman, executive chef from Al Bustan Palace Hotel, along with their teams, participated in the event and imparted their valuable knowledge and experience from these highly reputable establishments.

The first Oman Scout Troop proudly received their certificates for successfully completing the assigned tasks to

be awarded with their Chef's Badges at The British School Muscat on June 22.

"It was a great pleasure to host the first Oman Scout Troop at Gulf Chef School and to share our facilities and expertise with the enthusiastic young Scouts. Junior chefs have successfully been running at NHI now for more than four years with a very growing interest from the local community.

"It is a truly enjoyable experience for these young aspiring chefs and NHI will continue to support the development of culinary skills amongst the youth in Oman," said Rob MacLean, principal, National Hospitality Institute.