

NHI hosts Mystery Box Chef Competition



► The winning team - Mohammed Safeullah, Tahani Abdullah Mohammed al Jabri and Alfredo Bilangel with Chef Babu Khan (second from left) of NHI

National Hospitality Institute (NHI) played host to ten teams of chefs last week in a nail biting competition, a press release said. It was the second in a series of competitions being organised by NHI in an attempt to raise awareness among professional in the industry and the wider public on the skills that chefs' possess. NHI has been the leading provider of culinary training in Oman for many

years and has designed many initiatives like this to encourage young chefs, in particular Omani chefs, to take the profession seriously and understand the possibilities in their future careers.

The ten teams were from Muscat InterContinental, Millennium, Al Bustan Palace - A Ritz-Carlton Hotel, Grand Hyatt, Rotana and Radisson Blu. In addition to these, there were

two student teams from NHI and for the first time, an amateur team from Merge Radio. For the first time, service was also introduced as part of the competition. So each team is made up of three people – two chefs and a waiter. Among the three, there must be an Omani present. This is designed to encourage Omani staff to take part in the competitions. The service part of the competition is judged by the customers.

The big test comes at the end; not only do the teams have to cook the food, they also have guests waiting to eat it. These customers are invited by the institute and come from various backgrounds. The winning team receives gold medals and RO300. This time around, Al Bustan Palace, a Ritz-Carlton Hotel, won gold, Radisson Blu won silver and Shangri-La's Barr al Jissah Resort & Spa won the bronze medal.