

Shangri-La Barr al Jissah wins NHI Chef Competition



The Shangri-La Barr al Jissah Resort and Spa team with Robert MacLean (fourth right) (Muscat Daily)

Our Correspondent Muscat

Shangri-La Barr al Jissah Resort and Spa won the first place at the National Hospitality Institute's (NHI) Chef Competition held at the institute's Wadi Kabir premises on Monday.

Winners were awarded certificates and medals.

Sheraton Oman Hotel stood second and The Chedi Muscat bagged the third place. The competition, held four times a year, pits chefs from various hotels against each other.

Robert MacLean, NHI principal, said, "The NHI Chefs Competition is regularly sponsored and supported by the OCG (Oman Chefs Guild) which has come together to support the industry and encourage competitiveness in order to further raise standards and encourage the youth of Oman to get involved in

WINNING TEAMS

1st Shangri-La Barr al Jissah Resort and Spa

- ▶ Ankit Kirit Pankhaniya
- ▶ Milind Dashrath Tendulkar
- ▶ Sanjog Kumar

2nd Sheraton Oman Hotel

- ▶ Zenisha Norah Nazareth
- ▶ Joylene Hyacinth Pinto
- ▶ Shipilova Xeniya

3rd The Chedi Muscat

- ▶ Abdul Ali Manmun Munna
- ▶ Sumaiya Said al Hashmi
- ▶ Shakil Ali Othman al Balushi

this kind of work. Tourism is growing; there are jobs available, and competition is a way to create interest."

Five teams took part in the competition which requires participants to prepare a three-course meal by using ingredients

from a mystery basket of food items in a stipulated period.

"We normally focus on junior level staff to compete. It gives them an opportunity to improve their standards, push themselves in a competitive environment, and to see what others are doing in the industry. Another bonus is it encourages our own students to see professional chefs in action, allowing them to learn and improve their own performance," MacLean said.

Elaborating on the evaluation process, MacLean said, "Ninety per cent of the marks are given by professional chefs. We also invited customers to our restaurant at NHI.

"This made the task more difficult for the competing chefs as they had to come up with high quality food and serve it in time to customers. The remaining ten per cent marks are given by the customers."