

# ExpoCulinaire 2019 POST SHOW REPORT



## THE ONLY EVENT IN UAE FOR CHEFS, PASTRY CHEFS, BAKERS & COOKS

### EXHIBITOR PROFILE

Foodservice Equipment & Supplies, Bakery Equipment & Supplies, Confectionary Supplies, Food Preparation Equipment & Supplies, Cooking Equipment & Supplies, Refrigeration Equipment, Storage Systems, Tableware & Accessories, Meat & Poultry, Fruit & Vegetables, Dairy Products, Drinks – and anything else relevant to our visitors

### VISITOR PROFILE

Chefs, Pastry Chefs, Bakers, Cooks, Suppliers, Owners, F&B Managers, Procurement and Professionals related to the catering / hospitality industry

**3 Day Trade Event**

**Over 6,000 Attendees**

**900 Salon Culinaire Participants - Record Number of Entries**

**24 Education Sessions**

**4,000 Total SQM**

**210 Companies & Brands Represented**

*"It was a great opportunity for us and our principals like Chef Works Middle East, Krogab Juice, Sole Water and Harney & Sons Teas to exhibitors at ExpoCulinaire 2019. The Organisers are very supportive and we look forward to the continued success of ExpoCulinaire."* **Andjelka Pavlovic, Marketing Manager - FSL Foods (Chef Works), UAE**

*"Combing Salon Culinaire with ExpoCulinaire presented us with great opportunities to connect with the chefs once again while showcasing our product and services."* **Mr. Sagar Surti, C.E.O - Masterbaker Marketing FZCO, UAE**

*"IFFCO Italia's launch event for HuLaLa creams took place at ExpoCulinaire. It was successful, had a huge impact and well organised by the Show Team and Salon Culinaire. We had exposure direct to chefs and decision makers from all over the world and look forward to participating again in 2020."* **Tasos Charitakis, Head of Sales - IFFCO CREAMS, IFFCO ITALIA, Italy**

### EDUCATION & TRAINING SESSIONS



*"It was all hugely beneficial and very useful for us - the techniques but also learning about the ingredients and how they were been used"*  
**Naveen Aswal, Emirates Flight Catering – Dubai**

*"I found the sessions very, very useful. I gained so many tips and techniques. I have just graduated and want to get into the culinary world so this has really given me a good insight and provided a great learning experience."*  
**Aisha Chaugle, India (UAE Resident) – Graduate**

*"All of the sessions I attended were useful. I saw many new things but for me the ingredients side was useful as I'm planning to use some in a new way and this has helped me develop my new menu which I'm launching very soon."*  
**Chef Rashed Khan, Kabab al Bustan - Dubai**



## In collaboration with The 22nd Emirates International Salon Culinaire







# FOR 2020 PARTICIPATION ENQUIRIES:

3 - 5 MARCH 2020 | EXPO CENTRE SHARJAH, UAE

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Organised by

**PURPLE**kitchen  
EVENTS



 @expoculinaire