

Signature

EXPERIENCE THE LUXURY

FEBRUARY 2011

An
**Oman
Economy
Review**
Presentation

THE LIFE AND
TIMES OF
**JULIAN
ASSANGI**

**CHAINE DES
ROTISSEURS**
ART OF
ENJOYING
FOOD

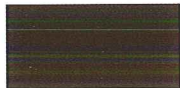
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WHAT MAKES THE CAR TICK

PLUS, FASHION, ART, MUSIC

A CULINARY JOURNEY

THE OMAN CHAPTER OF THE CHAÎNE DES ROTISSEURS TURNED ONE THIS JANUARY, JOACHIM CAULA, BAILLI DELEGUE (PRESIDENT OF CHAÎNE DES ROTISSEURS, OMAN), TAKES US DOWN MEMORY LANE...



It was an evening of gastronomical delights at Shangri-La's Barr al Jissah Resort and Spa as the Oman chapter of Chaîne des Rotisseurs, the international gastronomic society founded in Paris in 1950, celebrated its one year in Oman. The evening began with a cocktail reception on the resort's main beach, followed by a swearing in ceremony for the members and then a gastronomic gala dinner, presented by the chefs from the Michelin-starred Lasserre restaurant in Paris. Taittinger added the required sparkle to the event with a selection of fine vintages. Joachim Caula, Bailli Delegue (president of Chaîne des Rotisseurs, Oman) was conferred upon a special award for his contribution and work for the Chaîne des Rotisseurs.

A momentous occasion indeed for both the Oman chapter and Joachim. Joachim tells

Signature about the journey so far...

"My father was a chef and my brother is a chef. I still remember how I got into trouble with my mother as a youngster. I threw away a cake, because I did not like it. It was not good enough, I thought. My mother did not appreciate this early exercise in insisting on quality. Cooking, good cooking became a lifetime passion, which in turn set the ball rolling for my career."

Having travelled across the globe, I arrived in Muscat in February 2009 to take over as the Production Manager for Al Bustan Bakery. I have been a member of the Chaîne des Rotisseurs since 1987 and was also the founder of the Istanbul Chapter in 1994. We started with 50 members and today they have 500 members. I even had the honour of presenting honorary memberships to His Majesty King Carl Gustav of Sweden (in 1997) and to Marchesi Leonardo Frescobaldi (in 2010) on behalf of the Chaîne des Rotisseurs. Encouraged by these pleasant memories and more, I thought that it would be great to bring this illustrious society to Oman.

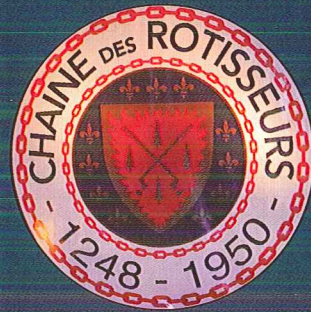
"I, then, proceeded to ask a close friend of mine, Sumithra Raju if she would join to found the new chapter. We had a few chats and contacted Maurcie Gent, a well-known writer for his opinion as well. After many a discussions over pots of coffee at Starbucks, we decided to make this a reality. This heralded the beginning of the Oman Chapter. Emails were exchanged back and forth with the head office in Paris. We gathered all the information, including rules and regulations and Sumithra contacted people, whom we thought would like to join the Chaîne. Appointments were set, and then Sumithra and I went out to meet people, who we thought would like to become Members of this elite group.

"The first couple of months posed a big challenge, mostly because of the soaring temperatures in Muscat, but as the temperatures rose, so did our group grow solid in terms of membership. We had people joining us from all sectors including the hospitality, banking, legal, and medical sectors. All of them were more than honoured to be part of a society



THE CHAINE HISTORY

The Chaîne des Rôtisseurs is an international gastronomic society founded in Paris in 1950. It is devoted to promoting fine dining and preserving the camaraderie and pleasures of the table. The Chaîne is originally based on the traditions and practices of the old French royal guild of goose roasters – the goose, a type of poultry, was particularly appreciated during the Middle Ages. Its authority was gradually expanded to include the roasting of all poultry, meat and game. The written history of the guild of "Les Oyers" or "Goose Roasters" has been traced back to 1248.



THE CHAINE LOGO

The logo created, used a former historic shield in the centre. It was encircled with fleur-de-lis and two chains, between which the new name of the Society and the foundation dates of 1248 and 1950 were written. The inner chain represents the professional members; the outer chain the non-professional members and the bond, which unites all of the members.

MEMBERSHIP

Membership of the Chaîne des Rôtisseurs is by invitation only. Most new members join through recommendation by friends who are already members, but it is also possible to obtain information directly through our national Chapters (or Bailliages as they are referred to within the Chaîne). There are two types of Chaîne membership:

- Professional Member: is classified as a member who owns or works in either a hotel or restaurant, such as a Hotel Owner, Hotel Director, General Manager or a Chef.
- Non-Professional Member: is classified as an amateur member who does not own or work in a hotel or restaurant. All other professions and business sectors fall into this member category.



with a history that could be traced back to 1248. We had secured the members and now it was turn to secure a venue to organise the grand opening of the Oman chapter. Grand Hyatt Muscat came to the rescue and my dear friend Christophe Franzen, General Manager of the Grand Hyatt Muscat, helped us organise the Grand Opening of the Oman Chapter. We finally launched on November 14, 2009 with a special delegation from the Paris chapter being invited to perform the introduction ceremony. The grand opening was an even great success than we imagined with around 50 new members inducted into this noble society. A special menu had been created for this event. It was hard work, but then looking back it was all worthwhile. Of course, being an active member of the Chaîne, it has always been my passion to see the Chaîne grow. As the president of the Muscat

Chapter, I knew that we had raised the bar high with our grand opening and I knew that we had to work hard to accomplish what the Chaîne is all about: Good food!

"During the course of the year, we held many glorious events at the InterContinental Muscat, Al Bustan Palace InterContinental Muscat, Crowne Plaza Muscat. We also supported a charity dinner with NHI and the 40/40 programme to support schooling programmes for young Omanis. As the Muscat chapter completes one whole year, I look back and feel a sense of pride at what we have achieved as a group. What's more is that more and more young Omanis from across the country, including places such as Sohar, are joining the society, making sure that the Chaîne's Muscat chapter grows from strength to strength." 