



La Confrérie de la Chaîne des Rôtisseurs

Introduction to the Chaîne in UAE

International Gastronomy → **21,000+** members → **75+** countries
→ **5** continents → Professional → Non-Professional → Culinary
Arts and Service



Introduction

Chaîne des Rôtisseurs International

Who are we?

With nearly **21,000** members, the **Chaîne des Rôtisseurs** is an *International Association of Gastronomy* with bailliages (chapters) now established in over **75** countries across **5** continents.

We aim to bring together amateurs and professionals from all over the world, whether they are *hoteliers, restaurateurs, executive chefs* or *sommeliers*, in the appreciation of fine cuisine.



Nearly **16,000** Non-professional members who are passionate about culinary arts and fine wine



Nearly **6,000** prestigious professionals encompassing all disciplines of culinary arts



Head chefs, young aspirants, and sommeliers in more than **2,200** restaurants around the world (2-3 Michelin stars, master craftsmen, Meilleurs Ouvriers de France)



General Managers of over **3,000** high-end establishments around the world



Over **200** international conference, facilities & service companies and catering services



Nearly **180** Private Clubs



More than **200** prestigious universities, hotel and cookery schools



More than **250** vineyards in some of the most beautiful winemaking regions and wine wholesalers



Nearly **90** cruise lines and airline companies



Introduction

Chaîne des Rôtisseurs International



Our core values:

1. Preserve the camaraderie and pleasure of the table
2. Promote excellence in all areas of hospitality
3. Encourage the development of young chefs and sommeliers worldwide
4. Hold national and international competition to showcase upcoming talent
5. Be one of the key players in the transmission of knowledge
6. Provide international food support and aid to those in need
7. Develop training in the Hospitality and Food & Beverage industries



Curnonsky, the Prince of Gastronomists



Maurice Edmond Sailland, nicknamed "Curnonsky", was one a founding member of the Chaîne des Rôtisseurs in 1950, named "Prince of Gastronomists" in 1927 for his defense of traditional home cooking and the founding of the Academy of Gastronomists in 1930. On his 80th birthday, 80 restaurants in Paris reserved a table to him for eternity, with a plaque that reads:

This place is one of Maurice Edmond Sailland-Curnonsky, Prince-Elect of Gastronomes, Defender and Illustrator of French Cuisine, Guest of Honor of this Establishment

A brief history:

1248 Established by *King Louis IX* as the "Royal Guild of Goose Roasters"

1509 *King Louis XII* changed the name of the Guild to "Rôtisseurs", and its activities were restricted to poultry, game birds, lamb, and venison

1610 *King Louis XIII* granted the Guild a royal charter and its own coat of arms

For over 4 centuries, the Confrérie cultivated and developed culinary arts and high standards of professionalism and quality. It set the standards of the "Royal Table."

1793 The Guild system was disbanded during the French Revolution

1950 *Dr. Auguste Becart, Jean Valby, and "Prince" Curnonsky, along with chefs Louis Giraudon and Marcel Dorin, resurrected the Society and created La Confrérie de la Chaîne des Rôtisseurs*



Introduction

Chaîne des Rôtisseurs UAE



In 1981, the Chaîne was established in Abu Dhabi, Al Ain, and Dubai.

In 2014, La Chaîne UAE was formed with the unification of the 3 bailliages.



Over **180** Non-Professional members who are passionate about culinary arts and fine wine



Present in **6** out of 7 Emirates with **10** National Council members and over **270** total members



Over **90** prestigious professionals encompassing all culinary disciplines

UAE NATIONAL COUNCIL



Ian Fairservice

F.R.G.S, M.C.F.A.
Bailli Délégué
Grand Commandeur
Membre du Conseil Magistral
Membre du Conseil d'Administration
Honoraire

bailli@chaineuae.com



Eleanor Brodie

Chancelier, Officier Commandeur
Overall Administration, new member applications, promotions
International membership records, transfers

chancelier@chaineuae.com



Uwe Micheel

Conseiller Culinnaire
Professional link with food industry
Dubai + UAE

uwe.micheel@radissonblu.com



Sandeep Sathees

Echanson
Officer in charge of Beverages.
Advice & Liason with Hotel Chefs / GMs / hospitality in Abu Dhabi & Al Ain.

echanson@chaineuae.com



Mazen Khourdaji

Charge de Missions
Dubai Financials

missionsdxb@chaineuae.com



Rinaldo Boscaro

Charge de Missions
Abu Dhabi, Commandeur
Membership records, transfers, annual membership renewals in Abu Dhabi

missionsauh@chaineuae.com



Richard Irving Corlett

Chargé de Missions
Al Ain, Commandeur
Membership records, transfers, annual membership renewals in Al Ain

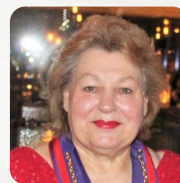
missionsaan@chaineuae.com



Nick Kramer

Charge de Missions
Legal and contracts

missionslegal@chaineuae.com



Monika Mueller

Events & Administration
Grand Officier, Commandeur
Silver annual membership renewals, UAE membership records
event bookings, payments

eventsdxb@chaineuae.com



Frederik Haentjens

Charge de Presse
Grand Officier & Commandeur
Responsible for Marketing, Media, Press, Publications

presse@Chaineuae.com



What is the Chaîne all about?



What do we do?

- We **Host** Chaîne-sponsored dinners, gatherings and social events (with top Bailliage representatives present) in the spirit of brotherhood
- We **Appreciate** the chefs, sommeliers, Kitchen staff & brigade by providing them a highly sought-after Certificate of Appreciation from the Chaîne des Rôtisseurs
- We **Sponsor** yearly culinary competitions and events (especially for young & upcoming talent in the UAE) both nationally and internationally
- We **Promote** hospitality excellence in both top-quality and lesser-known establishments (restaurants and hotels alike) in Chaîne activities on *social media*, our *international and national websites*, *newsletters*, and *member influencers*
- We **Support** institutions that cater to the culinary arts and hospitality (universities, cooking schools, and service training)
- We **Provide** food support to international charities and relief efforts through Association Caritative de la Chaîne des Rôtisseurs (ACCR)

Why host a Chaîne event?



- We hand over personally a certificate of appreciation to all members of the staff that participated in the event
- A CdR event is a great learning opportunity for young staff on how high-end events are conducted
- Receive a quality wall plaque of CdR for participating Professional Members
- We represent an organization with a **heritage** that dates back **800** years, with **21,000** members internationally and **240+** in the UAE
- Chaîne prestige attracts **top influencers** and **connoisseurs** to venues visited by the Chaîne
- Our dinners are covered extensively on **social media**, our **newsletters**, and **websites**
- We consist of **VIP members** such as diplomats, business gurus, media and marketing leaders, with a vast network of connections via word of mouth or social media
- We work **together** with your marketing team or management to **optimize the visibility** of our visit to your venue before, during, and after the event
- By hosting an event for the Chaîne, you will join the **prestigious international list** of restaurants & hotels that had the honor to have been visited by the Chaîne



What is the Chaîne all about?

How do we do things?

At Chaîne events, we do the following according to Chaîne specifications:



Tasting events: 10-14 days before the event to give a sneak peek

Table layouts and seating plans: Round tables of 6 to 8

Pull-up banners: Put on full display at the reception and dining area

Photography and videography: We have our own dedicated media team

Branding: Focus on the Values of: Benevolence, Commitment, and Excellence.

With a Philosophy centered on: Camaraderie, gastronomy, the pleasures of the table, developing young chefs and sommeliers, universality, and humanity



We also take food and wine (and talking about food and wine) **VERY** seriously. At any of our memorable gatherings, we follow certain protocols, like:

Seasonings: Salt and pepper are not placed on the table. Chefs take pride in adequately seasoning their dishes!



Seating: Round tables of 6 to 8 offer the best opportunity for conversation!



Conversation: There's an unwritten rule: never talk about politics, religion, or work. We, as you might expect, talk endlessly about food and wine!





Our social media coverage

GCC Social Media Presence:



Bahrain



434 followers



UAE



905 followers



1269 followers



341 followers



Kuwait



656 followers



Online News

newsonline.ChaînedesRôtisseurs.com



Website

Chaîneuae.com



Instagram

[@Chaîneuae](https://www.instagram.com/Chaîneuae)



Facebook

[@Chaîneuae](https://www.facebook.com/Chaîneuae)



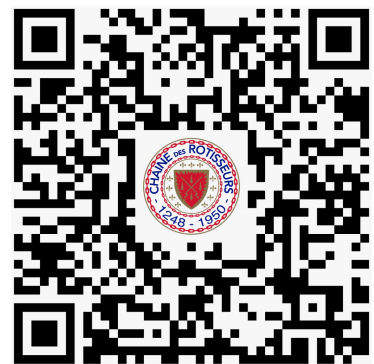
TikTok

[@Chaîneuae](https://www.tiktok.com/@Chaîneuae)



LinkedIn

[@Chaîneuae](https://www.linkedin.com/company/Chaîneuae)



Scan to preview our social links, latest news, and updates