

WACS 2004 Junior Culinary Challenge- JohnsonDiversey Hygiene Award

Produced and Developed by EduCater



Left to right: Bill Austin, JohnsonDiversey Ireland Ltd, Carl Shi Yi, Intercontinental Hotel Dubai, Enrico Froehnel, Burj Al Arab, Christian Gradnitzer, Burj Al Arab, David Fritsche, Madinat Jumeriah, Dr Graeme Armstrong, President Europe, Middle East and Africa, JohnsonDiversey Ltd

Emirate's win the JohnsonDiversey Hygiene Award

Ireland Puts Food Safety on the Global Menu at WACS 2004

Friday, March 26th 2004 Dublin, Ireland. JohnsonDiversey, a leading global provider of cleaning and hygiene solutions, today announced that Team Emirates won the JohnsonDiversey Global Hygiene Award in recognition of their high standards of hygiene practice during the Junior Culinary Challenge organised by the World Association of Cooks Societies (WACS).

The Award was presented at the WACS 2004 Gala Dinner in the Burlington Hotel, which was attended by 800 industry leaders from 62 countries and where the guest of honour was Noel Treacy TD, Irish Minister of State for Agriculture and Food.

The winning chef team representing their country was chosen for their high level of commitment to standards of excellence in food safety. The Emirates team consisted of four young and promising chefs, all of whom work with renowned hotels in Dubai, United Arab Emirates.

The JohnsonDiversey Hygiene Award was developed and produced in Ireland by EduCater, an independent food safety organisation, and the perpetual trophy will be awarded at future WACS congresses worldwide. This Irish initiative for this global event mirrors the high regard Ireland commands for its food safety standards in the global food industry.

Speaking at the award ceremony Dr Graeme Armstrong, President Europe, Middle East and Africa for JohnsonDiversey stated "Today we are rewarding excellence by presenting the JohnsonDiversey Hygiene Award. This specially commissioned award is being presented to the team who demonstrated standards of excellence in hygiene practice. It represents the importance of hygiene standards in the production of food and the teamwork required to adhere to those standards. It is the responsibility of all the team members in any food operation to demonstrate safe practice for the benefit of the consumer."