

2011 年 11 月新聞稿

歡迎 Chef Andreas Kurfurst 擔任 HTMi 瑞士廚藝學院主席大廚長，
Chef Kurfurst 目前任職阿拉伯公國阿猶航空公司廚藝協會副會長
曾任職 Renaissance Hotel (RHI), Dubai 迪拜萬麗飯店 Director of Food and Beverage 餐飲總監，
以下是 Chef Kurfurst 的介紹。

HTMi Welcomes Chef Andreas Kurfurst as new “ HTMi Head Chef”

We are delighted to announce the appointment of Chef Andreas Kurfurst as the new Head Chef at HTMi. Chef Kurfurst joins HTMi in December 2011.

Andreas Kurfurst is currently the Vice President of the Emirates Culinary Guild and is the F & B Exec Chef at Marriott Salalah, Oman. Prior to that he was Director of Food & Beverage at the Renaissance Hotel Dubai. Chef Kurfurst has held various culinary positions including Executive Chef at both the Renaissance and Ramada Hotels in Dubai and the Pastry Chef at the Ramada Hotel Dubai. His Pastry Chef background started at the London Swiss Centre Restaurant at Leicester Square followed by extensive experience in Baghdad Iraq, before moving on to Riyadh, Saudi Arabia where he worked as pastry chef for four years. This included catering to many Saudi palaces, including the Crown Prince, who is now King of Saudi Arabia.

You are welcome to watch his keynote interview on the HTMi Hospitality TV Channel :

[Chef Andreas Kurfurst on HTMi Hospitality TV on Youtube](#)

[Chef Andreas Kurfurst on HTMi Hospitality TV on Youku](#)

More Information about Chef Andreas Kurfurst is :

Vice President for the Emirates Culinary Guild

Honorary Member of the Canadian Culinary Federation

World Association of Chefs Societies Certified Culinary Judge for International and Local competitions.

Chief Marshal for Salon Culinaire Competitions & Junior Chef of the Year Competitions

Co-Organizer for Dubai National Day Events, part of DTCM activities
Representative for Emirates Culinary Guild at 2006 WACS Congress in New Zealand
Representative for Emirates Culinary Guild at the 2007 Canadian Chefs Conference
Co-Organizer of the 2008 World Association of Chefs Societies Congress in Dubai
Representative for Emirates Culinary Guild at the 2010 WACS Congress in Chile
Gold, Silver and Bronze Medals at Salon Culinaire Competitions
Preparation of 15.000 Sugar flowers for World' s longest Cake (2.73km) in 1996
Several successful dinners for Chaine de Rotisseurs events
Live Cooking Shows on Dubai Local TV Channel
Participant on BBC Food Channel cooking Show

Ian Larmour Director, HTMi , November 2011

