

MOSAIC

MALDIVES

JANUARY, 2025

THE FOOD & HOSPITALITY MAGAZINE OF MALDIVES

THE OFFICIAL PUBLICATION OF FHAM

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Opportunities**

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**Outgoing WACS President says
"Maldives has improved vastly
during the last 10 years"**

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Mosaic Maldives

Volume 1, Issue No 1

This monthly publication is more than just a magazine, it is a platform for collaboration, innovation, and storytelling. Whether you are a hotelier, restaurateur, supplier, or hospitality enthusiast, we invite you to join us on this journey as we explore the endless possibilities of Maldivian excellence.

As the official publication of FHAM, Mosaic Maldives is your gateway to the latest updates and highlights of this premier industry event, including the much-anticipated Culinary Challenge. Each issue will shine a spotlight on the remarkable contributors who elevate Maldivian hospitality to global renown—visionary resort owners, talented chefs, innovative suppliers, and the dedicated professionals shaping the sector's success.

Beyond event coverage, Mosaic Maldives is a celebration of culture, art, and the unique lifestyle that defines this idyllic archipelago. From luxury resorts and fine dining to the vibrant flavors of Maldivian cuisine, our content aspires to inspire, inform, and connect industry stakeholders and enthusiasts alike.

Thank you for embarking on this journey with us. Together, let us elevate the Maldives as a global beacon of hospitality and culinary artistry.

Editor in Chief.

EDITORIAL

Editor in Chief
Mohamed Ajmal

Consultant
Dr. Vipula Wanigasekera

CONTRIBUTING WRITERS

Nilana Medis
Alan Ieng

LAYOUT DESIGN
CDC Design Team

PHOTOGRAPHY
Respective Sources

Sales
Amjad Musharaff
mkt@fhamaldives.com

PUBLISHER
OFFICIAL PUBLICATION
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**What to Expect
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Minister Saeed, accompanied by Chef Thomas Gugler, Mr. Amir Mansoor, and Mr. Dishan Wijayawardena at the Nestlé stall

FHAM 2024: A RESOUNDING SUCCESS

Marked by a grand opening ceremony that set the stage for innovation, collaboration, and celebration in the hospitality sector, this year's event captured the attention of chefs, hospitality professionals, and food enthusiasts worldwide. It began with the highly anticipated Culinary Challenge and concurrent events starting on September 22, followed by the exhibition from September 23 to 25, promising to redefine culinary excellence.

The event was inaugurated by Hon. Mohamed Saeed, Minister of Economic Development and Trade, Ministry of Economic Development, who has significantly contributed to the advancement of the hospitality sector.

Joining Hon. Minister Saeed at the opening ceremony of this premier international hospitality trade fair were esteemed guests, including Chef Thomas Gugler, President of the World Chefs (WACS). Other notable attendees included Mr. Amir Mansoor, Managing Director of Lily International, and Mr. Dishan Wijayawardena, Assistant Director—Exports of Nestlé Lanka Limited.



Exhibitor stall at the FHAM 2024

Senior officials from Dhivehi Expo and CDC Events, who played a pivotal role in the success of the event, were also present at the inauguration ceremony.

With an inspiring start, FHAM 2024 promises to be a groundbreaking platform for innovation and collaboration in the hospitality industry. The event was vibrant, featuring over 30 international product launches, 120 exhibitors showcasing renowned international brands, and participation from more than 120 local and international resorts worldwide. Additionally, over 7,000 international brands were presented at this premier hospitality trade fair. Reflecting its remarkable success, FHAM 2024 attracted over 4,700 visitors during its three-day run in the Dharubaaruge Exhibition Hall.

Corporate sponsorships played a pivotal role in the success of the FHAM 2024 Exhibition. Lily International Pvt. Ltd., as the title sponsor, demonstrated exceptional commitment to supporting the event, solidifying its leadership in championing the hospitality and culinary industries. Similarly, Nestlé Professional, as the platinum sponsor, showcased its dedication to elevating culinary standards and inspiring innovation among industry professionals.

Other valued partners included Simdi CPD as a co-sponsor, Cosmerc Maldives Pvt. Ltd. as the official printing partner, Dhiraagu as the digital partner, Zan Lodge Hotels as the official hotel partner, and Aquos Logistics Pvt. Ltd. as the logistics partner, all contributing to the seamless execution of FHAM 2024.



Visitors at the registration

A FEAST OF PASSION AND SKILLS AT THE CULINARY CHALLENGE



Heritage Aarah wins the "Most Outstanding Culinary Organization of FHAM 2024" award

The Maldives set the stage for a spectacular showcase of culinary talent during the FHAM Culinary Challenge and the concurrent events, held from September 22nd to 25th, 2024. Sponsored by the world renowned Nestlé, this year's event brought together over 600 enthusiastic contestants from 60 resorts and around 10 national teams, showcasing the regional culinary talent to the world. As a significant event on the culinary calendar, the FHAM challenge holds the prestigious distinction of being the only WACS (World Association of Chefs Societies) continental culinary event in the South Asian region, underscoring its importance as one of the key competitions in the global culinary industry.

The FHAM Culinary Challenge was a display of skill, creativity, and passion, drawing chefs from the Maldives and beyond. Chefs showcased their culinary skills through various competitions designed to push their creative limits and technical abilities. The event attracted a diverse audience, including industry professionals (such as general managers, resort owners, and restaurant owners), culinary students, food enthusiasts, and those eager to witness the brilliance of the region's chefs. Organizers claim that FHAM, as the only culinary competition in the world, which was organized in conjunction with two national chefs guilds, namely the Chef Guild of Lanka and the Chef Guild of Maldives, systematically promoted excellence and provided invaluable networking opportunities for participants. Chefs

presented a range of innovative dishes, from traditional Maldivian delicacies to globally inspired cuisine, impressing judges with their artistry and taste.

Nestlé: The Platinum Sponsor

As the platinum sponsor, Nestlé significantly contributed to the event's success, showcasing its commitment to promoting culinary arts and sustainable practices within the food industry. With a rich history of supporting culinary competitions worldwide, Nestlé provided mentorship and innovative products, inspiring chefs to integrate high-quality ingredients into their creations. Their presence not only enhanced the competition's prestige but also set a standard for excellence in the culinary field. Nestlé's involvement in the FHAM culinary challenge underscores the importance of collaboration between corporations and culinary associations. By supporting events like this, Nestlé helps nurture the next generation of chefs, ensuring a bright future for the culinary arts in the Maldives and beyond.



The Winners of the Culinary Challenge



The WACS-certified international Panel of Judges of the Culinary Challenge

FHAM: A Unique Culinary Challenge in Line with WACS

As the only continental culinary challenge in South Asia sanctioned by WACS, the FHAM challenge represents a pinnacle of achievement for chefs in the region. Under the WACS guidelines, the competition upholds strict standards of excellence and fosters international camaraderie and cooperation among culinary professionals. Notably, the FHAM Culinary Challenge emphasizes the importance of skill development and professional growth. Participants benefited from workshops and interactions with industry leaders, enhancing their knowledge and abilities in a supportive environment. Furthermore, this competition serves not only as a platform to exhibit talent but also as a vital opportunity to strengthen the culinary community in the Maldives and showcase global culinary trends.

IMPACTS OF THE FHAM 2024 CULINARY AND CONCURRENT EVENTS

The FHAM 2024 culinary and concurrent competitions had a profound impact on the Maldives' food and hospitality industry by showcasing the exceptional skills and creativity of participants across various sectors. These competitions provided a platform for professionals to demonstrate their expertise in culinary, barista, mocktail, and housekeeping disciplines, fostering innovation and excellence. They also facilitated valuable networking opportunities, bringing together industry professionals to exchange ideas and build connections. FHAM 2024 set a new benchmark for hospitality standards, offering an inspiring environment for learning and growth. It was an essential event for any professional in the industry, providing unique opportunities that should not have been missed.



The Winner of the Nescafé Creative Coffee Competition, Steve Jayasinghe from Anantara Kihavah Resort, received the award from Chef Dimuthu Kumarasinghe and Mr. Dishan Wijayawardena from Nestle



Chef Rick Stephen with the Young Chef 2024 award winner Hussain Nishaal of Four Seasons Resort Maldives At Kuda Huraa



The Winner of the Fruit and Vegetable Carving Competition, Srava Aneesh from Chennai Amirta International Institute of Hotel Management, receiving the award from Chef Anil Grover



The Winner of the Traditional Italian Main Dish Competition, Bhupinder Singh from Ozen Life Madhoo Resort, receiving the award from Chef Pele Kuah Choon Liang and Mr. Mohamed Jaleel

Winners of FHAM 2024 Culinary Competition

Main Awards

Most Outstanding National Team

Emirates Culinary Guild

Most Outstanding Culinary Organization

Herritance Aarah

Best Chef

Y. R. De Silva, Herritance Aarah

Best Maldivian Chef

Ahmed Saain, Four Seasons Resort at Lndaa Giraavaru

Best Pastry Chef

N.M. Janaka Sampath, Herritance Aarah

Most Outstanding Artist

A.A. Guwardhana, Heritance Aarah

Class Awards

Creative Dunar Rice Dish

1st - Adrian Pratama, Herritance Aarah, Maldives (Gold)
2nd - Shiv Singh, Bandos Maldives (Silver)
3rd - Mahabub Alam, Nooe Maldives Kunaavashi (Silver)

Fruit & Vegetable Carving

1st - Sreva Aneesh, Chennai Amirta International Institute of Hotel Management, India (Gold)
2nd - S K Kavishka, Arena Hotels, Maldives (Gold)
3rd - A A Gunawardhana, Herritance Aarah, Maldives (Gold)

Maggi Asian Wok

1st - Padam Karki, Oblu Select, Maldives (Gold)
2nd - Adrian Pratama, Herritance Aarah, Maldives (Silver)
3rd - Tej Yogi, Oblu Select, Maldives (Bronze)

Nescafe Creative Coffee

1st - Steve Jayasinghe, Anantara Kihavah, Maldives (Gold)
2nd - Aditya Putra, Bandos Maldives (Silver)
3rd - Steve Jayasinghe, Anantara Kihavah, Maldives (Bronze)

Plated Appetizers

1st - Chaminda Kumara, Herritance Aarah, Maldives (Gold)
2nd - Nuwan Ratnayake, Herritance Aarah, Maldives (Gold)
3rd - Lasith Nimantha, Diamonds, Athuruga Maldives (Silver)

Plated Three Courses

1st - Y R De Silva, Herritance Aarah, Maldives (Gold)
2nd - Chaminda Kumara, Herritance Aarah, Maldives (Gold)
3rd - Nishan Nayana Kanatha, Emirate Culinary Guild, UAE (Gold)

Dress the Cake

1st - Janaka Sampath, Herritance Aarah, Maldives (Gold)
2nd - Mohammed Amirul, Oblu Select, Maldives (Gold)
3rd - Roshan Ananda, Oblu Select, Maldives (Silver)

Appetizers: Hot or Cold

1st - Leonardo Azzali, Herritance Aarah, Maldives (Gold)
2nd - Harshana Kumara, Oblu Select, Maldives (Silver)
3rd - Mohamed Saeedh, Four Seasons, Maldives (Silver)

Petits Fours

1st - Dinesh Hashan, Emirate Culinary Guild, UAE (Gold)
2nd - Manju Manaram, Dhigali Maldives (Gold)
3rd - Rayan Rosairo, Herritance Aarah, Maldives (Gold)

Creative Bread

1st - Raninu Lakshan, Lux South, Maldives (Gold)
2nd - A A Gunawardhana, Herritance Aarah, Maldives (Gold)
3rd - Nirash Anuja, Kurumba Maldives (Silver)

Artistic Pastry Showpiece

1st - Fathima Nilufa, Sri Lanka (Gold)
2nd - Dinesh Hashan, Emirate Culinary Guild, UAE (Gold)
3rd - Manodi Jayawardena, Dillya Sugar Flowers & Cake Decorating Academy, Sri Lanka (Gold)

Wedding Cake Structure

1st - Roshan Ananda, Oblu Select, Maldives (Gold)
2nd - Shulna Abdul, My Cakes & Sweets, Maldives, (Gold)
3rd - M R F Fazliya, Sri Lanka (Silver)

Traditional & Modern Maldivian Meal

1st - Rushdha Roazly, Individual (Gold)
2nd - Ahmed Saain, Four Seasons, Maldives (Silver)
3rd - Aishath Mohamed, Herritance Aarah, Maldives (Silver)

Lamb Hot Cooking

1st - Aishath Mohamed, Herritance Aarah, Maldives (Gold)
2nd - Y R De Silva, Herritance Aarah, Maldives (Silver)
3rd - Ahmed Saain, Four Seasons, Maldives (Silver)

Seafood Hot Cooking

1st - Ahmed Saain, Four Seasons, Maldives (Gold)
2nd - Dunidu Neminda, Kurumba Maldives (Gold)
3rd - Ahmed Mahmoud, Aadaran Prestige Vadhuu, Maldives (Gold)

Poultry Hot Cooking

1st - Nawodya Ranaweera, Six Senses, Maldives (Gold)
2nd - Mohamed Saeedh, Four Seasons Maldives (Gold)
3rd - Ahmed Mahmoud, Aadaran Prestige Vadhuu, Maldives (Gold)

Beef Hot Cooking

1st - Ishara Mayanga, Emirate Culinary Guild, UAE (Gold)
2nd - Bineesh Vattaparambil, Nooe Maldives Kunaavashi (Gold)
3rd - Rumesh Enduranga, Aadaran Prestige Vadhuu, Maldives (Gold)

The Young Chef Main Course & Dessert

1st - Nussain Nishaal, Four Seasons, Maldives (Gold)
2nd - M W A S M Wijesooriya, Herritance Aarah, Maldives (Silver)
3rd - Nyomah Melinita, Dhigali Maldives (Silver)

Vegetarian Main Course

1st - Shiv Singh, Bandos Maldives (Gold)
2nd - Jashveer Singh, Varu by Atomsphere, Maldives (Silver)
3rd - Dumith Malinga, Dusith Thani Maldives (Silver)

Traditional Italian Main Dish

1st - Bhupinder Singh, Ozen Life Madhuu, Maldives (Gold)
2nd - Nuwan Tharanga, Lily Beach Resorts & Spa, Maldives (Gold)
3rd - Elis Shahini, Aadaran Select Meedhuparu, Maldives (Silver)

Team Event: Hot Cooking/Desserts

1st - Dinesh Hashan & Ishara Mayanga, Emirate Culinary Guild, UAE (Gold)
2nd - Rayan Rosairo & Nuwan Ratnayake, Herritance Aarah, Maldives (Silver)
3rd - Janaka Ranawaka & H R L S Pushpakumara, Aadaran Prestige Vadhuu, Maldives (Silver)

TRADE MINISTER INVITES TRADE FAIR ORGANIZERS TO EXPLORE OPPORTUNITIES

Minister of Economic Development and Trade, Hon. Mohamed Saeed, delivered a compelling keynote speech at the annual Food and Hospitality Asia Maldives (FHAM) 2024 exhibition held in September. The event, a hallmark of the Maldivian hospitality industry, was attended by industry leaders and global culinary icons, including the World Chef President and a team of WACS-certified judges.

Minister Saeed highlighted the remarkable growth of the Maldives' hospitality and tourism industry over the past 15 years, emphasizing the government's commitment to fostering further advancements and securing major investments. He expressed confidence that these initiatives would propel Maldivian tourism to unprecedented heights.

Underscoring the importance of trade fairs like FHAM, the Minister noted their pivotal role in driving the hospitality sector's expansion. "Such events are vital for the industry, generating a multiplier effect that benefits the average Maldivian citizen," he stated. He also advocated for hosting similar exhibitions in resorts outside Male, acknowledging that while they might not match Male's scale,

they offer unique opportunities to diversify marketing strategies and regional engagement. Minister Saeed also urged airlines to incorporate Maldivian cuisine into their in-flight menus, showcasing the nation's rich culinary heritage to international travelers. This initiative, he believes, would further enhance the Maldives' reputation as a global hospitality hub.

The Minister's vision extends beyond positioning the Maldives as a premier holiday destination. He envisions it as a central hub for the global hospitality industry, a goal that events like FHAM make increasingly attainable.

The participation of foreign chefs and global experts at FHAM 2024 is a testament to the Maldives' growing prominence in the international culinary and hospitality sectors. With continued innovation and collaboration, the Maldives is poised to shine brighter on the global stage.



Minister Saeed Delivering his speech at the FHAM 2024 Opening Ceremony

MALDIVES: A VISION OF TOURISM EXCELLENCE FOR 2025

For 2025, this island nation envisions a renaissance in tourism—a blend of growth, innovation, and sustainability. With a goal to welcome 2.4 million travelers, the Maldives seeks to craft unforgettable journeys for wanderers from every corner of the globe. Minister of Tourism Ibrahim Faisal illuminates this vision, saying, “We aim not only to draw more visitors but to create experiences that resonate deeply, enriching lives and communities alike.”

Beyond numbers, the Maldives is committed to elevating the soul of its tourism. Guided by the Fifth Tourism Master Plan (2023–2027), the focus shifts to the harmonious symphony of luxury and sustainability. Minister Faisal, at the Arabian Travel Market 2024, spoke passionately: “Our mission is to preserve the essence of this paradise while sharing its wonders with the world, ensuring its magic endures for generations.”

In the quest for innovation, the Maldives paints its canvas with bold strokes—eco-friendly sanctuaries, ethereal underwater abodes, and immersive cultural treasures. Mohamed Ali Janah, President of the Maldives Association of Tourism Industry (MATI), captures the spirit of this evolution, declaring, “By expanding beyond beaches and opulent resorts, we unveil a multifaceted destination that sparks curiosity and awe.”

As waves lap gently against its shores, the Maldives forges a path that harmonizes growth with guardianship. Each initiative, from empowering communities to protecting fragile ecosystems, underscores a profound commitment to balance. In this vision for 2025, the Maldives invites the world to journey not just to its islands but into its heart—a sanctuary where dreams meet reality and the future is as luminous as its sunlit lagoons.



Maldivian Resorts, Underwater Restaurants and Scuba Diving

OUTGOING WACS PRESIDENT SAYS “MALDIVES HAS IMPROVED VASTLY DURING THE LAST 10 YEARS”

The Annual Food and Hospitality Asia Maldives (FHAM) 2024 exhibition was privileged to host Thomas Gugler, President of the World Association of Chefs' Societies (WorldChefs). A globally celebrated culinary icon, Gugler's illustrious career spans decades, earning him over 1,500 accolades and 750 diplomas, solidifying his influence on the culinary arts.

Elected President of WorldChefs in 2016 at the Thessaloniki Congress, Gugler has led over twelve million chef members across 110 countries during his eight-year tenure. His achievements include coaching Germany's culinary team to international victories, founding the Saudi Arabian Chef Association, and overseeing 78 chef associations worldwide. Initiatives like the WorldChefs Academy, emphasizing multilingual education and sustainability, highlight his enduring legacy as his presidency concludes in 2024.

Gugler's career reflects unparalleled dedication. From five- and seven-star properties to mass catering operations, his expertise has graced the plates of royalty, global leaders, and celebrities, including Vladimir Putin, Narendra Modi, François Mitterrand, Gordon Brown, Michael Jackson, Elton John, and Madonna.

FHAM 2024 celebrated Gugler's remarkable contributions and role, recognizing his global vision that unites chefs and elevates culinary arts. His creativity and precision have set new standards, inspiring chefs to strive for excellence.

The organizers and participants of FHAM extended heartfelt appreciation, honouring Gugler's legacy with the message: “Your passion and commitment to the art of cooking have left an indelible mark. May your journey ahead be as inspiring as your contributions to the culinary world.”



Chef Thomas Gugler, Ms. Mariyam Noornden and Chef Manjit Gill together with the SIMDI team at FHAM 2024



Chef Thomas Gugler Signs the Culinary Challenge Certificates



From Left to Right

Mr. Imran Hassan, Mr. Ali Waseem, Mr. Suleiman Asfaaq, Mr. Ahmed Zaeem, Mr. Mohamed Afgah Ismail, Mr. Adam Amir, and Ms. Mariyam Neena from Euro Marketing Maldives, at the award ceremony of the Barista and Mocktail Competition.

BLENDING FLAVOR AND SKILLS: BARISTA AND MOCKTAIL COMPETITIONS DELIGHT AUDIENCES

The Barista and Mocktail Competitions at FHAM captivated the Maldives with their vibrant flavors and artistic presentations. Sponsored by Euro Marketing, Lavazza, and Fabbri, the event brought together 20 skilled baristas and 34 innovative mocktail creators from 35 resorts, highlighting the evolving beverage scene in the region.

The Barista Competition showcased unique styles and exceptional techniques, including coffee brewing, milk beverages, and creative signature beverage presentations, while the Mocktail Competition featured creative mocktails. With esteemed judges and passionate contestants, the competitions celebrated talent, innovation, and dedication, leaving a lasting impression on all involved.



The Winner of the Barista Competition Zain Sameer, from Anantara Kihavah Maldives Villa receiving the award from Ms. Mariyam Neena, Brand Development Manager, and Mr. Ali Waseem, Director of Euro Marketing Maldives.

Blending Talent and Elevating Beverage Excellence in the Maldives

Euro Marketing Pvt. Ltd., established in August 1997, has emerged as a leading distributor of premium international non-alcoholic beverages, chocolates, confectioneries, and snacks in the Maldives. Serving grocery retailers, restaurants, hotels, resorts, and other food service establishments, the company plays a vital role in supporting the nation's flourishing tourism industry by ensuring the availability of high-quality products.

Renowned for its commitment to quality and innovation, Euro Marketing is a trusted partner for top-tier resorts and businesses. This dedication was exemplified through its pivotal role in the success of the Barista and Mocktail Competitions at FHAM 2024. As a key sponsor, alongside Lavazza and Fabbri, Euro Marketing provided a platform for participants to showcase their skills, creativity, and innovation, thereby elevating the Maldives' beverage scene.

To ensure the highest standards of evaluation, Euro Marketing Maldives recommended the distinguished panel of IBA-certified judges, whose expertise met international benchmarks:



Mocktail Competition awards



The 2nd Runner-Up Sameen Mohamed receiving the award from Ms. Mariyam Neena, representing Euro Marketing Maldives.

- **Head Judge:** Ms. Sylvia Yee Siew Tho, a prominent industry expert, brought her extensive knowledge of sensory evaluation and barista techniques, ensuring fairness and global benchmarking.
- **Sensory Judges:** Mr. Sulaiman Asfaaq, Mr. Ahmed Zaeem, and Mr. Adam Amir, with their refined palates, evaluated the taste, balance, and sensory appeal of the beverages, recognizing only the most exceptional creations.
- **Technical Judge:** Mr. Mohamed Afgah Ismail, known for his precision and meticulous attention to detail, assessed participants on their technical execution and consistency.



A contestant at the Mocktail Competition pictured with an event judge, Mr. Ahmed Zameen



Mocktail Competitors in action



This esteemed panel, selected by Euro Marketing Maldives, upheld the integrity of the competition while inspiring contestants to reach new heights. Euro Marketing's involvement not only celebrated individual talent but also showcased its commitment to fostering excellence and innovation within the Maldives' evolving food and beverage industry.

The culmination of these vibrant competitions was the announcement of the winners, whose remarkable performances truly embodied the spirit of excellence and innovation celebrated throughout the event.

Among the 20 talented participants of the Barista Competition,

- **First Place:** Zain Sameer from Anantara Kihavah Maldives Villa, captivated the judges with exceptional skills and remarkable creativity, securing the top position.
- **Second Place:** Saneesh Sai from Waldrofatoria Maldives, demonstrated outstanding expertise in barista techniques, earning the runner-up spot.
- **Third Place:** Sameen Mohamed from Anantara Kihavah Maldives Villa, impressed with his mastery in barista artistry, achieving a well-deserved third place.

In the recent Mocktail Competition, the results have been officially announced. Out of a total of 34 participants,

- **First Place:** I Ketut Widianlara from The Ritz Carlton captivated the judges with exceptional skills and remarkable creativity, securing the top position.
- **Second Place:** T.M. Bhawantha from Dusit Thani Maldives demonstrated outstanding expertise in barista techniques, earning the runner-up spot.
- **Third Place:** Margrita Momin from Four Seasons Resort at Landaa Giraavaru impressed with his mastery in barista artistry, achieving a well-deserved third place.

The Barista and Mocktail competition at FHAM served as a remarkable platform for aspiring talents to shine, supported by the prominent sponsorship from Euro Marketing, Lavazza, and Fabbri. The event was not only a celebration of skill and creativity but also a step towards establishing the Maldives as a destination for exceptional beverage experiences. As the participants dazzled judges and guests alike, they paved the way for a new generation of beverage artisans committed to pushing the limits on flavor and presentation.

HOUSEKEEPERS SHINE IN MALDIVES

The FHAM Housekeeping Bed Decorating Competition 2024 showcased the skills and dedication of housekeepers from 21 resorts in the Maldives, with 42 participants eager to demonstrate their commitment to excellence. This event highlighted the vital role of housekeepers in the hospitality sector, offering professional recognition and development opportunities.

The Maldives Housekeeping Association (MHA), founded in 2011 as the Maldives Housekeeping Forum, has become the country's only nationally recognized association for the housekeeping profession. Dedicated to elevating industry standards through training, education, and collaboration, MHA strives to promote growth and success in the field. The association plays a pivotal role in creating a supportive platform for housekeepers to maximize their potential and job satisfaction, contributing to the advancement of the Maldives' hospitality sector.

Their initiatives are crucial in nurturing talent and ensuring housekeepers are valued as key contributors to the guest experience.

MHA played a key role in organizing and supporting the competition at FHAM 2024, ensuring a prestigious platform for participants to showcase their expertise and learn from industry peers. Pestex Maldives (Pvt) Ltd was the main sponsor of the competition while Faruma Furniture Maldives and Huxberry Trading LLC joined as co sponsors. Pestex Maldives (Pvt) Ltd. supplied advanced cleaning solutions, enabling participants to demonstrate cutting-edge hygiene techniques. Together, these sponsors played a crucial role in creating an environment where excellence in housekeeping could shine, furthering MHA's mission to promote professionalism and excellence in the housekeeping profession.



Winners of the Housekeeping Bed Decorating Competition

The competition concluded with a spectacular awards ceremony, recognizing the top performers who excelled in various categories. The winners demonstrated exceptional skills in cleanliness, efficiency, and attention to detail—qualities that define the Maldivian hospitality sector.

- **First Place:** Ahmed Shameem and Mohamed Zidhan from the Four Seasons Resort Maldives Kuda Huraa impressed judges with their speed and accuracy in completing assigned tasks.
- **Second Place:** Adam Naseer and Hassan Najah of Milaidhoo Maldives showcased their creative approach to room presentation and customer service.
- **Third Place:** Ismail Rasheed and Hussain Niyaz from Ifuru Island Resort out with their innovative cleaning techniques and dedication to sustainable practices.



Talents of the Competition Participants



Housekeeping Bed Decorating Competitors in action

Y. R. DE SILVA CROWNED BEST CHEF 2024



Y. R. De Silva receives the Best Chef 2024 award from Chef Uwe Micheel

Y. R. De Silva, Demi Chef De Partie at Heritance Aarah, has established himself as a distinguished culinary professional, renowned for his dedication to fusing traditional Maldivian flavors with contemporary techniques. His exceptional talent was recognized at FHAM 2024, where he earned the coveted title of Best Chef, solidifying his reputation as one of the region's finest chefs.

De Silva's impressive performances included a victory in the Plated Three Courses competition, a first runner-up position in the lamb cooking competition, and commendable results in both the seafood and beef cooking competitions.

These achievements showcased his versatility, creativity, and mastery across diverse cooking styles, underscoring his ability to innovate while maintaining culinary excellence.

"FHAM 2024 was a transformative experience that boosted my confidence, broadened my culinary perspective, and deepened my passion for innovation. The professionalism of the organizing committee was truly impressive."

- Y R De Silva -

His success at FHAM 2024 stands as a testament to his dedication, skill, and the boundless potential of culinary artistry.

EMIRATES CULINARY GUILD: BEST NATIONAL TEAM AT FHAM 2024



Emirates Culinary Guild: The Best National Team at FHAM 2024

The Emirates Culinary Guild delivered a stellar performance at FHAM 2024, earning the prestigious title of Most Outstanding National Team for the second consecutive years. Represented by an elite group of 17 highly skilled chefs, the guild achieved remarkable success, securing a total of 14 medals (7 gold, 3 silver, and 4 bronze)

This extraordinary achievement underscores the guild's commitment to excellence, driven by a foundation of innovative techniques, seamless teamwork, and rigorous training. By excelling across diverse culinary categories, the Emirates Culinary Guild

has firmly established itself as a leader among international culinary institutions. Their success at FHAM 2024 not only elevates the guild's global reputation but also sets a new benchmark for culinary excellence, inspiring future chefs to pursue innovation, dedication, and mastery in their craft.

"These competitions are invaluable in preparing our culinary teams for international challenges, offering them a platform to showcase their talent on the global culinary stage."

- Emirates Culinary Guild -

TRAILBLAZING TRIUMPHS OF LEADING RESORTS AT FHAM 2024

The FHAM 2024 Culinary Competition brought together over 60 resorts, providing a platform to celebrate the incredible diversity and creativity of Maldivian culinary talent. This year's competition saw inventive takes on traditional flavors, dazzling dessert creations, and extraordinary displays of skill, setting new benchmarks in the world of gastronomy.

Among the standout performers were the exceptional teams from Four Seasons Resort Landaa Giraavaru, Oblu Select Lobigili and Oblu Xperience, Conrad Maldives, Kurumba Maldives, Banyan Tree Vabbinfaru, Bandos Maldives, Canareef Island Resort Maldives, Lux South Ari Atoll, Anantara Kihavah Maldives Villas, and Dhigali Maldives. These teams delivered remarkable performances across various categories, showcasing their mastery in blending tradition with innovation.

From elevating Maldivian heritage through modern techniques to crafting exquisite dishes that reflected both artistry and flavor, these resorts exemplified the essence of culinary excellence.

Their creativity, technical precision, and dedication to the craft were a true testament to the Maldives' position as a premier destination for gastronomy.

The FHAM 2024 Culinary Challenge not only celebrated the achievements of these top-performing teams but also underscored the vibrant and evolving culinary scene of the Maldives, inspiring a new wave of gastronomic innovation.



The winner of Creative Dunar Rice Dish Competition, Adrian pratama from Heritage Aarah



The winner of Wedding Cake Structure Competition, Roshan Ananda from Oblu Select Lobigili and Oblu Xperience

AHMED SAAIN RECOGNIZED BEST MALDIVIAN CHEF



Ahmed Saain receives the Best Maldivian Chef 2024 award from Mr. Amir Mansoor, the Managing Director of Lily International.

In the FHAM 2024 Culinary Competition Ahmed Saain, Chef-de-partie at Four Seasons Resorts Lndaa Giraavaru, emerged as a star. Securing the title of Best Maldivian Chef, Saain showcased his exceptional talent by excelling in multiple categories, proving his mastery in an arena renowned for its fierce competition. At the FHAM 2024 Culinary Challenge, Ahmed Saain demonstrated prowess in several competitive categories. As the winner of the Seafood - Hot Cooking segment, Saain showcased his ability to elevate fresh, local ingredients into artful dishes that reflect both heritage and innovation. Furthermore, he secured the 1st runner-up position in the Traditional and Modern Maldivian Meal category,

emphasizing his skill in merging traditional flavors with modern culinary practices. Additionally, his commendable performance in the lamb - hot cooking competition earned him the 2nd runner-up title, solidifying his status as a versatile chef.

"Participating in FHAM 2024 was an incredible journey that celebrated culinary diversity, showcased talent, and offered invaluable opportunities for growth and learning."

- Ahmed Saain -

Saain's achievements have not only elevated his status as a leading culinary artist but have also set a benchmark for aspiring chefs in the Maldives and beyond.

LILY INTERNATIONAL: A MAJOR CONTRIBUTOR TO THE MALDIVIAN CULINARY SECTOR

Lily International, a prominent division of the Lily Group, has emerged as a cornerstone in the development of the Maldivian culinary and hospitality industry. With a legacy spanning over three decades, Lily International, popularly known as Lily F&B Suppliers, has significantly contributed to the nation's growth as a global hospitality hub.

Their involvement in staging the Annual Food and Hospitality Asia Maldives (FHAM) exhibitions and culinary competitions showcases only a fraction of their impact. Lily International's vision to enhance Maldivian tourism and hospitality transcends visible contributions, aiming for long-term, sustainable industry growth.

A market leader in importing and distributing high-quality, internationally renowned food and beverage brands, Lily International collaborates with companies from over 40 countries. They represent household names like Fonterra, Nestlé, Evian, San Pellegrino, Perrier, and Diversey. Their commitment to delivering quality products at affordable prices, coupled with personalized service, has cemented their status as a trusted partner in the industry.

The company's milestones include the launch of the Maldives' first international franchise food outlet, Marrybrown, in 2011, and the establishment of Grape Expectations, further diversifying the nation's culinary landscape. Lily International's vast infrastructure, including the Maldives' largest cold storage facility and extensive wholesale and retail outlets, ensures seamless nationwide catering services.

Staying true to their ethos, "Feeding the Nation," Lily International extends its influence beyond commerce by organizing high-impact events like FHAM. These initiatives not only showcase culinary excellence but also elevate the Maldives as a global destination for hospitality and gastronomy.

As Lily International continues to innovate and expand, their unwavering commitment to the Maldivian culinary and hospitality sector remains a beacon of excellence.



Mr. Imran Hassan presents the Mentor Award to Mr. Amir Mansoor

WHAT TO EXPECT IN THE FUTURE OF THE CULINARY INDUSTRY

The culinary industry is evolving rapidly, and 2025 promises to be a standout year with exciting events and celebrations. From leadership summits to prestigious awards, the calendar is filled with opportunities to connect, learn, and celebrate excellence in food and beverage. Here's a glimpse of what's ahead:

Upcoming Events:

- Leadership Circle – In February An exclusive gathering of industry leaders in the Maldives to discuss the future of culinary innovation, sustainability, and leadership.
- F&B and Restaurant Awards – In April A glamorous evening in the Maldives recognizing outstanding talents and establishments in the food and beverage sector
- MHA Awards – In May A celebration of housekeeping excellence, honoring the unsung heroes of hospitality for their exceptional contributions in the Maldives.
- Culinary and Concurrent Workshops – In July Hands-on workshops and sessions in the Maldives led by top chefs and industry experts, perfect for professionals and enthusiasts.
- Pre-event Press Conference – In August A sneak peek into the highly anticipated FHA Maldives Exhibition, offering updates and insights.
- FHA Maldives Exhibition – 7th, 8th, 9th September A three-day showcase of culinary innovations, cutting-edge equipment, and networking opportunities in the Maldives.
- Post-event Press Conference – In October A recap of the FHA Maldives Exhibition, highlighting key achievements and future initiatives in the Maldives.

These events showcase the dynamic and thriving nature of the culinary industry. Whether you're an experienced professional or simply passionate about food, these occasions offer a wealth of inspiration and innovation. Save the dates and join in shaping the future of gastronomy!

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