

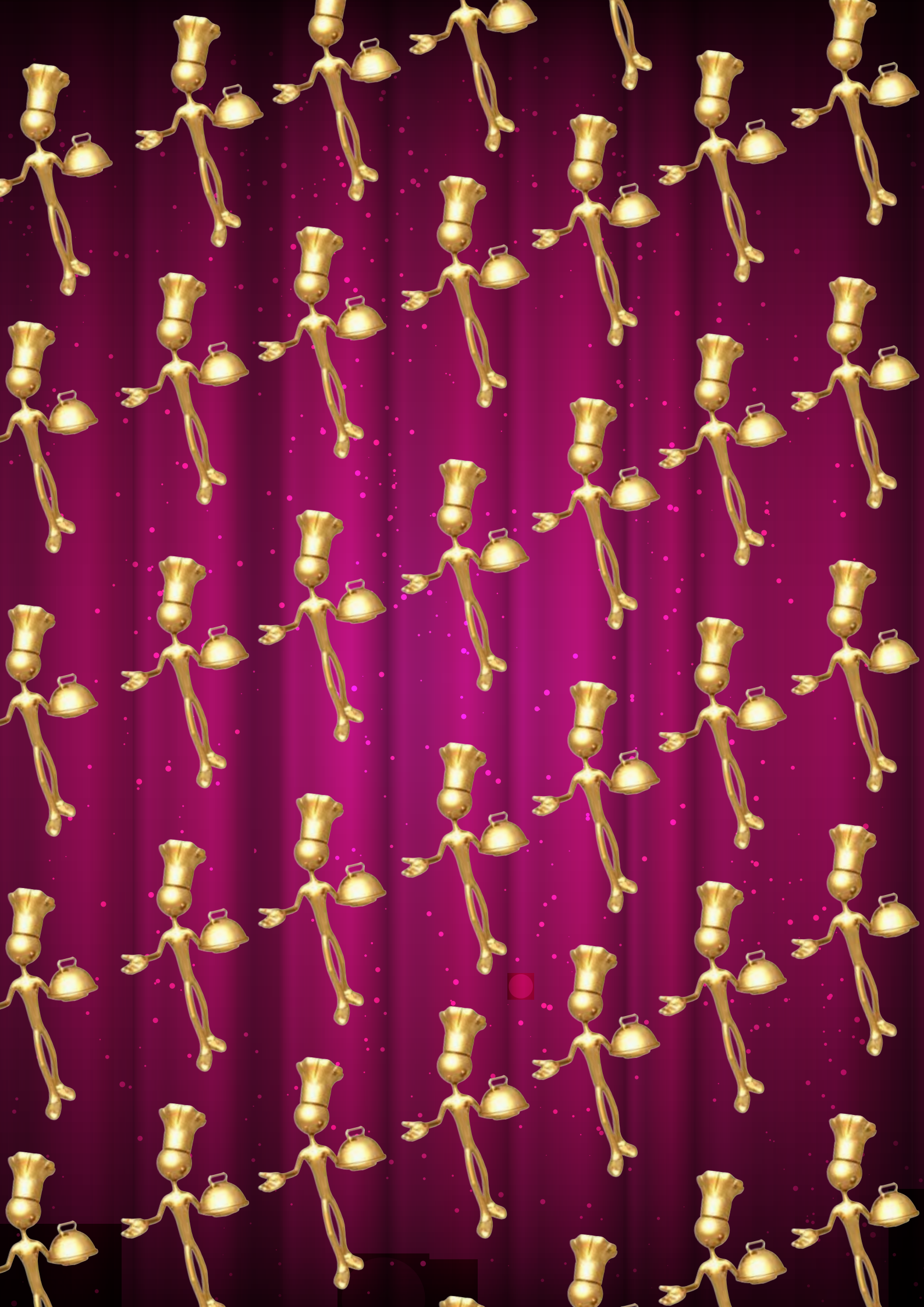
MASTER CHEF PROMOTIONSTM



MASTER CHEF PROMOTIONS

Awards 2017

www.masterchefpromotions.co.uk





BUCKINGHAM PALACE

20th January, 2017.

Dear Councillor Ali,

The Queen has asked me to thank you for your letter to mark the second Masterchef Promotions Awards, which are being held on 5th February at the Supreme Banqueting Ball, West Bromwich.

Her Majesty was interested to learn that this event will aim to promote the restaurant industry and new talent and sends her best wishes to all concerned, together with all those participating in the awards for a most enjoyable occasion.

Yours sincerely,
Christopher Sandamas

Christopher Sandamas
Chief Clerk to The Queen

Councillor Nawaz Ali.



Master Chef Promotions was set up in 1997 as, it promotes chefs and the food industry in general.

Following the huge success of the 1st ever Masterchef Promotions Award 2015, we are now in the process of organising the Masterchef Promotions Awards 2016. This second event promises to be even bigger and better than 2015. Master Chef Promotions has set up the **“Master Chef Promotions Awards”** to recognise the achievements of the catering industry and in particular the chefs in the UK.

In the United Kingdom, the food industry is extensive. It employs 2 million people and has a turnover in excess of £70bn. It is the largest manufacturing sector in the UK and represents around 15% of the total manufacturing sector in the UK. Around 13% of the people working in manufacturing in the UK work in the food and drink industry.

The aims of the awards are:

- to help unemployed people in to work.
- to encourage chef's to use the train to gain scheme to equip them with professional skills and recognisable qualifications
- to attract tourism to the Midlands and bring in businesses and individuals to invest in the midlands
- to help businesses connected to the catering trade to improve their scope and business
- to recognise and reward individuals and businesses that have contributed to the catering industry in the Midlands.

We will be working with all partner agencies in the UK to create awareness of the catering and food industry. We will be actively promoting businesses in the UK in order to bring them to the map. We will be using various media partners to promote not only the event but also the Midlands.

Welcome

from MCP President - CEO



ROIS ALI
(Celebrity Chef)
President - C.E.O.

COUNCILLOR
Deputy Cabinet Member,
Public Health and Sport
for Coventry City Council

Celebrity Chef, President and CEO of Master Chef Promotions.

Widely acknowledged as 'The Curry King', Rois Ali was among the first Asian chefs in the UK to be publicly celebrated for his cutting edge cuisine and has gone on to become one of the most respected figures in his industry.

From an early age, Rois was introduced to the world of South Asian cuisine through his family's cooking, and it was during this time that he developed a keen interest and passion in the hospitality and catering industry.

At the age of 14 he decided that he wanted to expand his knowledge and experiment more with South Asian flavours.

He worked in his family's restaurants, learning the ropes and progressing through the ranks, all the time creating and introducing his own subtle and innovative methods of cooking and spicing. This blend of innovation and traditional home cooking saw him quickly earn a reputation as one of the brightest young culinary talents in the Asian restaurant industry and saw him stand out from the crowd.

Rois was a man in demand and mastered his craft by working in some of the top kitchens in London and Birmingham. His commitment to traditional flavours and willingness to embrace new techniques allowed him to flourish and in 1991 he fulfilled a lifelong dream by opening his first restaurant, Rupali, in Coventry.

His signature style of big, bold flavours and lavish hospitality proved popular and led to the opening of many more restaurants across the Midlands.

In 1995 he was named 'Hot Stuff' UK Curry

Chef of the Year – an accolade which catapulted Rois into the national limelight, earning him widespread acclaim from across the industry.

Further awards followed and along with the trophies came the chance to spread the word about his food philosophy to a wider audience.

Working with some of the biggest names in television, Rois appeared on a host of ethnic food programmes on Zee TV, Bangla TV and Channel East, raking in millions of viewers on 'Cook & Chat' and becoming a household name in the South Asian community.

His talent caught the attention of the British media and saw him appear in newspapers and TV stations including The Guardian, Financial Times and the BBC.

The secret to Rois Ali's long-held success is a passion for South Asian cooking and his commitment to using only the very best quality ingredient in his original, full-flavoured recipes.

His knowledge and understanding of spices is clear for all to see in his dishes, forming the perfect blend of taste, texture and heat while his eye for design leaves every dish looking picture perfect.

As President of Master Chef Promotions, Rois is now turning his attention to celebrating the current stars of South Asian cooking and giving the next generation of talented young chefs the perfect platform to showcase their talents.

Rois Ali
(Celebrity Chef)



Welcome

from Executive / Managing Director



NAWAZ ALI
Managing Director

COUNCILLOR
Trade Ambassador for
Birmingham City Council

The Executive/Managing Director of Master Chef Promotions, Nawaz is an Accountant by profession and has been for over 9 years now. He is also an elected Councillor for South Yardley Ward in Birmingham.

Nawaz is also an entrepreneurial person, he opened his first business venture a restaurant called 'The Taj Mahal' based in Wolverhampton in 2000, since then he has opened several other ventures including 'The Taj' in Stoke on Trent and 'Cafe Saffron' in Shrewsbury, Bombay Spice in Banbury. He currently owns 'Chutneys' and 'Planet Pizza' both in Gloucester.

In January 2008 Nawaz set up The Redwood Group based in Lozells in Birmingham, it is the first company that deals with all financial and property matters under one roof, the company deals with Accountancy, Business Advice, Commercial and Residential properties, overseas properties, Mortgages, Loans and financial services. Redwood received the Business of the year award in 2013 from the Lozells Neighbourhood Forum.

He is also the director of Simple Solutions Consultancy which advises on business and marketing.

He has over 13 years experience in the community sector, holding numerous roles and is currently: Elected Councillor for South Yardley Ward, sits on the Birmingham City Council's Social Cohesion & Community Safety Scrutiny Committee, The Partnership Contract Performance & Third Sector Scrutiny Committee and The licensing & Public Protection Committee,

Chair of South Yardley Community First Panel. He is also the Regional Assistant Treasurer for the British Bangladesh Chamber of Commerce West Midlands Region, Head of Business Development at The Lozells Neighbourhood Forum, which Nawaz was one of the founders and was the chair from 2004 to 2010; Local Education Authority School Governor; Trustee of Birmingham Boishakhi Mela; General Secretary of Birmingham Bangladesh League; Chair of British Bangladesh Business Network, Joint Convenor of a human rights organisation in Bangladesh and trustee of Osmani nigor gorib kollyan trust in Bangladesh.

Nawaz has organised many community events over the years including The Birmingham Boishakhi Mela at Handsworth park which attracted over 45,000 people in 2012. This was the biggest open air celebration outside London, Bangla Mela in 2008 in Aston, Birmingham, the Lozells & East Handsworth Community festivals in 2005, 2006 & 2007, which attracted more than 5000 people each year, he has also organised the BBL prestigious business awards 2007, awarding business personalities for services in the community. He also helped organise the Lozells Forum awards in 2011, 2012 & 2013.



Welcome

from Co-Founder of MCP



ASHIK ALI
Co-Founder of
Master Chef Promotions

Ashik Ali is a self-made entrepreneur from humble beginnings. Having lived in Bangladesh for fourteen years of his life, Ashik and his family made their way to the UK in search of better prospects. He was enrolled in school for a year before familial responsibilities took their toll. Being the eldest of three siblings, with his parents' dreams riding on his shoulders, Ashik started saving early in the hopes of a better future. And that he got. After over a decade of hard work, moving from pillar to post across the country in order to make ends meet, Ashik was presented with an opportunity for the success he desired in the form of a takeaway for sale.

The takeaway venture went on to become a success which propelled him to purchase another business, this time a restaurant named Rupali. Under his management, Rupali went on to become one of Coventry's best restaurants, winning multiple awards and boasting a diverse clientele. Ashik's good fortune continued to shine as he entered into partnership with his brother Rois Ali 'Celebrity Chef' and they bought and managed numerous businesses in and around Coventry. One of these notable projects was the purchase in the heart of Coventry the Old Fire Station, which the brothers converted into three businesses. Wanting to remain a hands-on businessman, Ashik ran the restaurant within the building which they had named MYO.

Having spent over three decades of his life in the food industry, Ashik decided it was time to take a step back from work and dedicate some time to his family. It

was with this in mind that he decided to lease his properties out, thereby becoming a property investor and developer. This left Ashik with much needed time to spend with his only daughter and wife, whilst still exercising control over his beloved businesses. Ashik's family describe him as a "jolly", "kind-natured" man who is always willing to help others succeed - for he will forever be reminiscent and reflective of his blessings, which he accredits his mother for.

Ashik co-founded the company Master Chef Promotion with his brother. With Rois Ali being an award-winning chef and Ashik having run various successful eateries, the brothers decided it was time talented chefs got the recognition they deserved. And thus came about Master Chef Promotions. Master Chef Promotions is a national competition which will allow chefs and restaurants from all over the UK to promote their business, gain the recognition they deserve and have an opportunity to win The People's Favourite Chef Award.

Ashik attributes: knowing your goal, putting in a ton of hard work and never giving up as the three vitals of success and continues to exercise these vitals in his own work.

Seema Malhotra MP

Member of Parliament for Feltham and Heston



5th Januray 2017

Dear Cllr Nawāz Ali,

Re: Master Chef Promotion Awards 2017

I write to thank you for your invitation to attend the Master Chef Promotions Awards 2017. It is an honour to receive such an invitation to an event which celebrates the culinary skills of chefs from all backgrounds, and I congratulate you on this initiative.

Our communities from across Britain contribute to all sectors from of society and our economy, This unique awards evening celebrates an important talent - and I am sure will not just celebrate the success of our Master Chefs but will see many being inspired by their work to join the growing catering and hospitality industries. The range of our cuisine is one of Britain's greatest assets and a rich part of our culture and diversity. Your event is also a symbol of how Britain has grown and developed through its trade and cultural links with other nations. Labour believes that cherishing the diversity in Britain is a vital part of making One Nation Britain a reality - ensuring that all felt valued and that talent and hard work is recognised and celebrated.

I wish you all the very best for the event, I congratulate all who have taken part in the Awards and very much look forward to working with you through the coming year.

Best wishes,

Seema Malhotra MP
Member of Parliament for Feltham and Heston

Councillor George Duggins

Leader of Coventry City Council



Dear Rois

Thank you for your invitation to the Master Chef Promotions Award 2017. This is a very exciting and well established culinary promotion. The restaurant, pub and food industry is of enormous significance to Coventry and we are at the moment working to increase the offer for Coventry citizens.

I know this will be a most exciting day and also am aware of your great skills as a chef and restaurant owner. Over the years you have offered fantastic hospitality to your visitors many of whom have been from outside of Coventry and many of whom are household names and they have obviously recommended to others your skills.

So as a multi-award winning celebrity chef, I wish you all the very best for the event on the 5th February.

Finally, I hope that the day at the Supreme Banqueting Suite will prove to be a fantastic occasion and my best wishes are with you for the day.

Yours sincerely

A handwritten signature in black ink that reads "George Duggins". The signature is fluid and cursive.

Councillor George Duggins
Leader of Coventry City Council

Master Chef Team



H.M. ASHRAF AHMED

I have been involved with MCP from the beginning. Presently I am an Executive Board Member and hold the post of Head of PR. I have been reporting for Channel S for 12 years. I am presently Bureau Chief for Birmingham and the West Midlands. I have been involved with BBPC for over 11 years. Presently I am fulfilling the duties and responsibilities of the Treasurer for the Organisation.

- PR Relations/Co-ordinator- (West Midlands Region & Birmingham)
- Borough chief Channel S, Birmingham UK
- Chairman British Bangladesh education link, Birmingham UK
- Treasurer Birmingham Bangla press club
- Chairman Shaporan Jami Mosque & Community trust, Birmingham UK
- Founder & trustee, Hazrat Khadijatul Kubra girls school & madrasah, Birmingham UK
- Marketing manager Bangla kagoj, Birmingham UK
- Birmingham Midlands correspondent weekly Bangle Post, UK
- Founder & trustee Mukthi Judda Welfare trust, Birmingham UK.

SHAMIM CHOWDHURY

Shamim Chowdhury is a young, dynamic business entrepreneur who has successfully established himself within a short period of time in the UK. Born in Bangladesh in 1987, Shamim excelled in his studies and achieved a Masters in Business Administration in 2009. A well-renowned face in the community and a voice for many Bangladeshis in Birmingham, Shamim has helped over 1100 overseas students by opening Aston College in 2010. Currently owner of the Midlands first and biggest purpose-built Sheesha lounge Arabesque and the recently opened Arabesque Restaurant. Also a managing director of Studio 1, Diyah Events, Rajab Restaurant and Bangla Mail to name a few, Shamim's contribution to the community has not gone unnoticed as he recently received the British Young Talent Business Award in 2015 & 2016 and received a personal congratulatory message from UK Prime Minister David Cameron for successfully hosting the British Bangladeshi Business Awards in 2015.



TAJ UDDIN

He was born in Usmani Nagar Upozilla, Sylhet on 1973. He passed B.A B.ed and M.A (Physiology) 1st Part on 1995 and joined as a head teacher of Dakkin Raikdhara primary school in 1999. The school was the best school out of the upozilla under his leadership. Before that he passed S.S.C from Dayamir Sadrunessa high school in 1989 with letter marks in maths and first division. He passed H.S.C from Tajpur Degree College in 1991 with first division since the college established. As his late father was a British soldier he became a British citizen since 2001 and living in Birmingham. He studied Accountancy and qualified as an accountant since then he is practising as a partner of a local accountancy firm. He served on the management committee as a Treasurer of Balaganj Osmani Nagar Ghorib Kollayan Trust Birmingham, UK and many other community and voluntary organisations and continues to do so.

JAGRUTI DUGGAL

The CEO and Founder for three companies: 1Nation Media - Public Relations, Media and Marketing Company for promoting Businesses, Artists, Events, Health and voluntary organisations, Le Crown Events - an Events management company to plan, organise and coordinate; corporate events, Awards Black Tie events, Concerts and Fashion/Catwalk Shows. BeautyInU - Hair and Beauty Salon based in the West Midlands.

Jagruti is a British Asian Female born and brought up in Handsworth, local community within the West Midlands. Coming from a family business background and interest in building her own business was from a young age.



Master Chef Team



SHAHIN AHMED

BSc Electronics Engineering

He has been appointed head of Social Media & Online Marketing in Master Chef Promotions. Promoting via Facebook, Twitter, Google+ and on the web site www.masterchefpromotions.co.uk. He is a proprietor of a very successful restaurant called The Royal Bengal in Coventry, which was established in 1986. CEO of Network Services, the company was setup in 2002 began with teaching in Computer building and repairs in Coventry Bangladesh Centre. He has recently founded the Coventry Bangla Pathshala in 2012, teaching the next generation Bangla language, literature and cultural events, this is really lacking within the community. | www.shahinahmed.com |

BAHAR UDDIN

Professions teacher

Working at local primary school for last 8 years. Worked with loads of different voluntary organisations, as well as Birmingham city council, very strong relationship working with youths of Birmingham. Very well known to the Bangladeshi community in Birmingham.



MOHAMMED WASIMUZZAMAN

I was born in Gopalganj District Bangladesh in 1978, I am a businessman and I am a community activist since arriving to UK in 1998. My ambition always has been to promote the Bangladeshi business sector in achieving its highest awards and recognition of our contribution to the UK economy.

Master Chef Promotions has been created to provide a platform and to inspire the upcoming chefs for the recognition that they deserve in the industry. I believe that the back bone of the catering industry relies on good chef. I serve in the Master chef Promotions as an executive board member because they know how to identify and endorse good chefs.

NAZ ISLAM

Naz Islam is a British Bangladeshi and one of Northampton's successful established businessman. Naz is a well respected influential character within the local economy and community. Naz studied Business Management and Politics at the renowned Northampton School for Boys where he gained invaluable knowledge and skills which have assisted his career thus far. A natural businessman, Naz was keen to commence a career and gain transferable skills. He found his first job by making speculative telephone calls to companies listed in the Yellow Pages and soon found himself working weekends at a recruitment firm. In 2016 Naz's Restaurant Saffron won the Tiffins Cup and was crowned the best restaurant in the U.K. at the House of Commons on London.



Master Chef Team

RAIS MIAH

Mr Mohammed Rais Miah is a successful businessman, Property Investor and Community worker and is the current Chairman of a newly Built Mosque in Walsall, West Midlands called Masjid-E-Usman (RA), Chairman of a private school, KGDS High School in Suratpur, Usmani Nogor, Bangladesh, And also one of the Directors of Al-Falah Investments Ltd.

Mr Miah was recognised for his involvement in Business and Community at several awards ceremonies over the years. Born in Bangladesh, Mr Miah arrived in the UK in 1969 aged fourteen, from Tajpur, Usmaninogor, Sylhet.



SHahrul ISLAM

Shahrul Islam is the founder and managing director of Studio 1 Media. He is a very active and popular member of the community. With his sheer hard work and determination he has managed to transform his business into one of the best and most reputable media companies in the UK. With his creative attitude and enthusiastic personality Shahrul has taken the media industry by storm and has held his own and excelled in this very demanding and competitive market. He is also an executive director of Diyah Events & Arabesque Restaurant.



SIRAJ ALI

Mr Ali is a budding entrepreneur and began dabbling in Business initiatives whilst he was still studying. He opened his first restaurant Bombay Palace in Earlsdon, Coventry which has now been open for the past 28 years. Siraj Holds a portfolio of commercial properties within the West Midlands. His latest business venture is a lavish new restaurant called Bangla Lounge in Hinckley. Siraj's commitment to his trade has allowed him to progress into an extremely successful businessman with a bright future. His is also a founder and member of the Bangladeshi Caters and Professional Association (Coventry & Warwickshire) and is involved with various social activities.



DEEPOK RAHMAN

A most recent addition to the Masterchef team, Deepok Rahman has been actively involved in the catering industry from a very young age. Starting from his humble beginnings at his family run restaurant Cafe India (Staffordshire) he has recently joined the Arabesque team and opened the Arabesque Restaurant. A very active community member and a keen found raiser, working with numerous charities and organisations in Birmingham



Judges

PAT CHAPMAN

Has been called, 'The Ambassador of Indian Food,' by the late Derek Cooper, the 'Curry Leader,' by Fay Maschler and, 'a Missionary seeking converts to curry,' by Loyd Grossman. Born in war-torn London at a time when Britain had just six Indian restaurants, Pat was virtually weaned on spicy food, and by the age of ten, he was learning from his ex-memsaahib granny how to cook curries the pukka Indian way. He was hooked, and later coined the word, 'curryholic,' to describe his passion for that food.

Pat's is a veteran television presenter, appearing on "This Morning", GMTV, C4's "Big Breakfast", UK Living's "Live at Three", BBC-TV's "Food and Drink" and "Good Food", Granada's "Good Life", Carlton Food Network, BBC digital's "Choice" and three Asian programmes: BBC TV's "Network East", Central's "Eastern Mix", and Zee TV's breakfast show. He also appeared in a weekly live cooking slot on BBC TV's "Good Morning", and in two episodes of BBC TV's "Who'll do the Pudding", one with Ken Hom and the other with Madhur Jaffrey.

CHAD RAHMAN

He was born in London and hails from Bengali parentage. His childhood interest in cooking was encouraged by his mother, but his culinary career truly began to flourish while he studied for his degree/masters at The University Of Houston in Texas, U.S.A. where he completed a double major in accounting and hotel restaurant management degree at the world famous Conrad Hilton Hotel School. He went on to further complete a MBA in International Finance from The University of Texas.

Chad's passion for cooking developed during his stay in the U.S.A. He worked in a variety of hospitality outlets ranging from 5 Star Hotels to Restaurants, absorbing the nuances and specialities of ethnic cuisines, particularly French, Indian, Persian, Mexican and Thai. Career: He worked in a variety of highly prestigious hospitality outlets ranging from hotels to restaurants such as the 5 Star Hyatt Regency Hotel and Four Seasons Hotel, Houston, Texas and The Hilton Hotel Group.

AJMAL MUSHTAQ

A Hamilton chef has been crowned Scotland's chef of the year. Ajmal Mushtaq of Mushtaq's restaurant in Hamilton, was crowned Scotland's Chef of the Year at the glittering Scottish Curry Awards at the Thistle Hotel in Glasgow.

It was an extremely tight contest and nominations came in from all over Scotland in the race to be crowned Chef of the Year at this year's awards ceremony. Over 700 people attended including a star studded line of VIPs and celebrities.

Hans Ram, CEO of Goldstar Chefs and award sponsor said: "Our judging panel agreed that Ajmal clearly creates the most authentic Indian Food in Scotland. He is passionate about changing people's perceptions and promoting the health benefits of Proper Indian Food. Mushtaq's restaurant has enjoyed great success and is a testament to his unique approach."

PAUL MORRIS

Assistant Principle of Bournville College

Paul Morris, 48, is an Assistant Principal at South & City College Birmingham and has worked there over 16 years. His responsibilities include amongst other things leading on student competitions, like Worldskills UK and British Culinary Federation. He was delighted to be asked to be a judge for the Master Chef Promotions final, alongside some very distinguished and accomplished chefs. Whilst not formally trained as a chef, Paul is passionate amateur cook and enjoys all types of Asian food and has spent the last 26 years sampling the delights of famous Birmingham Balti Triangle.

HOSTS

Shefali Oza

Shefali Oza (born 24 September 1967) is the main weather presenter on BBC Birmingham's Midlands Today, the regional news programme broadcast in the Midlands of England, but also carries out some news presentation work. She began her career with the team as Midlands Today's first ever weather presenter in January 1993.

Oza is said to have been "discovered at an audition day" which had been organised by the BBC's Multi-Cultural Programmes Unit, who were actually in search of new faces for Network East.

Oza was one of the first frequent Asian faces on television in the region. Since joining Midlands Today in 1993 her role has included producing weather-related news and community features. One of her reports was as a result of becoming the first female civilian to spend a week on the Royal Navy submarine HMS Splendid. She was awarded an Honorary Masters from University College Worcester in recognition of her achievements in broadcasting.

Along with weather reporting and news presenting, Oza has fronted regional contributions to the BBC's live national programming and campaigns such as Children in Need.



Ali Shahalom (Ali Official)

Content creator and digital influencer Ali Shahalom, (more commonly known as Ali Official) is an Internet sensation with over 40 million views across his social media platforms. His comedic videos appeal to audiences all across the world, uniting people from all ages and ethnicities. Ali's content creation often taps into topics regarding culture and religion which are then presented in a universal manner. His creativity has allowed him to work very closely with Channel 4, Metropolitan Police and Warner Bros. to name a few. Ali's digital profile has enabled him to embark upon other creative paths including stand up comedy, event hosting, TV presenting and public speaking. Ali has performed in all major UK cities and helped raise over £1M for charitable causes. All Ali's videos can be found on Facebook and Instagram on @AliOfficialUK.



Ambassadors



COUNCILLOR GEORGE DUGGINS

Leader of Coventry City Council

Councillor Duggins was first elected to represent the Longford Ward in Coventry in May 1993 and has served on the City Council for 23 years. He is the current Leader of Coventry City Council and was previously the Deputy Leader (2003-2004 and 2010-2013) and has held a variety of Cabinet positions. He also held a number of Committee positions prior to 2000.

His first position was Co-ordinator for Leisure (1997-98) followed by Co-ordinator for Education (1998-2000). He was Cabinet Member for Education and Libraries (2000-04) which he combined with the role Deputy Leader from 2003-04.

From 2010-13 Councillor Duggins combined the Deputy Leader role with Cabinet Member for Finance and Human Resources. He was Cabinet Member for Children's Services (2013/14), Chair of Scrutiny Board Business and Enterprise (2014-15) and Chair of Scrutiny Co-ordinating Committee (2015-16).

Councillor Duggins worked for Jim Cunningham MP from 1992-2010.

His interests include running, gym visits, football, rugby union and reading.

IQBAL AHMED OBE

Iqbal Ahmed is the Chairman & Chief Executive of Seamark Group of companies. He is also the Founder Chairman of NRB Bank Limited.

Seamark Group grew from a small family run business to supply seafood worldwide and now employs over 4,500 people. Iqbal pioneered the import of frozen seafood in refrigerated containers and was the first to import Black Tiger shrimps into the UK and the EU. It wasn't long before he began to look at ways of expanding and created Iqbal Brothers & Company, now IBCO Limited, importing and distributing frozen seafood and all kinds of frozen food products.

As the business grew, it made sense to Iqbal to create a new company, more reflective of the size and scope of the operation, and Seamark was established in 1991, specialising in the processing, value adding and stocking of shrimp products especially the black tiger and the fresh water king prawn, which are then exported to most countries in Europe and beyond.

Iqbal's clear vision for the business has led to a string of prestigious awards for Seamark in the UK and in Bangladesh. Excellence in the field has been recognised at home in the UK with a Queen's Award for Export Achievement in 1998 and a number of Gold trophy Awards from the Government of Bangladesh for achieving the highest exports of seafood. Getting the licence for NRB Bank Limited in Bangladesh is one of his biggest achievements.



AHMED SAMAD CHOWDHURY JP

A serial entrepreneur and philanthropist who has raised millions of pounds for charity and for other endeavours and has devoted much of his time to bridging the gap between communities.

Since arriving in Britain in 1972 from Bangladesh, Ahmed has been working tirelessly to raise the profile of the British-Bangladesh community and improve racial integration for the benefit of increasing prosperity and wellbeing.

As one of the first to introduce authentic Indian cuisine to the West, he played a key role in changing British dining habits and helping to popularise the British curry as a unique dish, now more popular in the UK than fish and chips. Following the success of his award-winning restaurants in Bath and Bristol, he has built a business empire encompassing newspapers, the leading Bangladeshi TV station-Channel S, property and knitwear.

In January 2012, Ahmed was named as "The most influential media person" and one of the nine most influential British-Bangladeshi's by The British-Bangladeshi Power 100.

Ambassadors



MOHAMMED MAHTABUR RAHMAN

Mr. Mohammed Mahtabur Rahman (Nasir), Chairman & Managing Director of AL HARAMAIN PERFUMES GROUP OF COMPANIES, is a seasoned business personality involved in a wide range of entrepreneurial ventures. Being a far-sighted person, apart from being a connoisseur in the Fragrance Industry for over 4 decades, he also diversified his interest and association with Banking, Aviation, Healthcare, Education, Hospitality sectors etc and proved to be a remarkable entrepreneur heading the Bangladesh Business Council-Dubai, besides being a social organizer & community leader. Hailing from a traditional family in Sylhet-Bangladesh, Mr. Mohammed Mahtabur Rahman's impressive achievements were highly attributed to his vision, hardwork, carefully planned business strategy with realistic targets and proper management at every stage. Based in Dubai, today he emerged as one of the most successful Bangladeshi Entrepreneurs in abroad, and holds many accolades, awards & credentials to his credit including the coveted CIP-status & Bangladesh Bank Remittance Award-2013 in recognition of his commendable Foreign Exchange contribution to the economy of the Government of the People's Republic of Bangladesh.

TOMMY MIAH

He is a Bangladeshi-born British celebrity chef, owner of the award-winning Raj Restaurant and founder of International Indian Chef of the Year Competition. He is often recognised as the "Curry King" in Britain.

Miah established himself in Edinburgh and founded the award-winning Raj Restaurant. In 1991, he founded the International Indian Chef of the Year Competition, to promote innovation and quality in Indian cooking, which attracts 5000 entrants from around the world. The competition also consists of an event to raise funds for the Sreepur Village Orphanage in Bangladesh.

He was chosen to head the first South Asian Association for Regional Cooperation Food Festival in Delhi. He was also selected by the Bangladesh Foreign Office to represent Bangladesh, cooking typical Bangladeshi staple dishes.



ARUN BAJAJ

Qualified as a dental surgeon, Dr Arun Bajaj is the Managing Director of the largest commercial Asian radio station outside of London, Radio XL. The station has served the community for 20 years. Arun was Chairman of the Institute of Asian Businesses for five years and is currently a deputy Lieutenant (DL) for the West Midlands County.

Press Launch

House Of Commons 2017



Cook Off

Bourneville College 2017



Cook Off

Bourneville College 2017



Press Launch

House Of Commons 2017



Chef Profiles

BIRMINGHAM & WARWICKSHIRE

SHAFIQR RAHMAN SWEET CHILLIES

With a lifetime of experience and a genuine love for fine cuisine, Shafiqur brings a unique passion and flair to his art, combining a sense of tradition, a refreshing interest in new ideas and a strong commitment to healthy dining, to produce a wide range of delicious dishes catering for all tastes. For over 15 years, he has brought his culinary expertise to the fore as head chef of Sweet Chillies restaurant, under the guidance of managing director Iqbal Hussain, ensuring its well deserved and widely recognised popularity, and since 2005 he has acted as Executive Chef of a group of businesses in and around Birmingham and Coventry, bringing his vision and expertise to a wider audience throughout the Midlands.



KOBIR AHMED REGARDS

Kobir Ahmed, a director of Regards Restaurant in Edgbaston and the chef specialising in modern and traditional Indian dishes. Previously a co-owner and chef of Spice Island in Cardiff. Cooking has been a part of his life for the past 18 years and has given him the chance to experiment with lots of flavours and continuously improve the cooking styles and innovating dishes, as well as gaining lots of experience in customer service. Kobir Ahmed is a prime candidate in this competition testing his skills and knowledge against the UK's top Indian/ Bengali chefs.



SHUZEL KHAN DE LABAN INDIA KITCHEN

I came to England during 1988. Almost instantly I got a part time job at a restaurant alongside my studies. Working at a restaurant had started my passion towards the making of food. Going to work everyday and seeing the chef make wonderful looking food which tasted even more great had me amazed. I'd always pay attention to the cooking and presentation process. The look of satisfaction customers had on their faces would always make me smile. I have always believed that food brings families and friends together. I loved going to work everyday which is why once I started working at restaurants I've never stopped. It's been 15 years since I've started the industry and my love for it has always been the same, in fact even more. I knew I wanted to pursue this dream and through hard work and determination I am here today. I can proudly call myself a chef and hope to do much more in the future with my career.



SHAMIM AHMED CINNAMON RESTAURANT

Creativity, knowledge, excellence, just a few words to describe this ambitious chef. A seasoned pro who can cook you the perfect Balti or create you the most amazing dishes at the drop of a hat. A truly talented individual



Chef Profiles

BLACK COUNTRY

MOHAMMED NOOR MIAH DILSHAD

Mr Miah has been working as a chef for the last 35 years. He has received many awards in different categories over the years.

He has also been the Chairman of Walsall Bangladeshi Progressive Society for the last 20 years. He is a trustee of a local Mosque.



ABUL KALAM KOYES MAJOR CURRY AFFAIR

At the age of 18, Abul started his journey at the Polash. A 3 Star Hotel in Bangladesh working for four years, learning the basics of preparing traditional cuisine. He then came to the UK 2005 and has been residing in Darlaston, West Midlands ever since. His career started when he began working at Panache Indian Restaurant in Lichfield as a Kitchen Porter in 2005. He then moved and joined the family business in 2006 as the Tandoori Chef. However he felt he wasn't progressing with his career so decided to join the team at Bayleaf, Derby in 2007. Moving on with his career he joined Major Curry Affair in February 2008 as the Tandoori Chef. During this time, he worked his way up to become the Head Chef of this business. In 2010 he joined the business as a partner.

RUKU MIAH SPICE VILLAGE

I am from Bangladesh, I have been cooking for a long. I started cooking for friends first and they liked it so much. One friend said that someone was looking for chef. Its was then where I started make new curry dishes. Everyone loved the way I cooked the food. Then they said to enter competitions because of the way my food tasted.



EAST MIDLANDS

JUMEL MIAH CARDAMON RESTAURANT

Jumel Miah, of Cardomom in Harborough Road, Northampton is a finalist, in the Master Chef Promotions competition - a project celebrating the very best in the hospitality and catering sector and aimed at inspiring the next generation of food heroes.

FARUQUE AHMED TIFFINS

I've been Working as a chef for the last 20 years. My speciality is recreating traditional classics with a modern twist . I'm 40 years old and I am the executive chef at Tiffin's where I have been working for the last 5 years. I've worked in many restaurants in the past but feel my creativity was being stifled by the rigid menus . I finally feel that at tiffin's my creative juices are beginning to flow .



Chef Profiles

LONDON

ABUL MONSUR TAJ CUISINE

Abdul has always taken great pride in his cooking to bring together the most special recipes that no-one has since been able to replicate. His motto is perfection is my obsession. As the head and executive chef he is as close to a superhero as it gets in the kitchen. Everyone in the brigade, from the kitchen porter to the sous chef (second chef), looks to him for inspiration - and he has to hold his own with the formidable front of house restaurant staff, too.

Passion: A great chef has a keen sense and runs a kitchen that produces quality foods but is also cost-effective and efficient.



SADEK MIAH SHAMPAN

As with most cooks and chefs, I have worked up from the bottom to be in the position I hold today within Shampan Group, as Executive Chef for the Group. Starting as a kitchen porter in 1987, I lasted only 7 weeks before being noticed by my head chef as having potential for learning the skills to become a chef. He taught me for two years before I moved on to another restaurant, this time, as a cook. Three years down the line, I became a second chef for a restaurant in Cambridge, but soon moved on to Jersey, where also as a second chef, I was taught by the head chef and a very good friend, further skills that I would need to become a head chef myself.



IMRAJ CHOWDHURY (EMU) BINA TAKEAWAY

A chef from Harrow is in the running to be named one of the best cooks in the UK after impressing a panel of top judges at a cook-off.

Imraj Choudhury, of Bina Tandoori, an Indian and Bangladeshi restaurant in Harrow, is a finalist in the Master Chef Promotions competition - a project celebrating the very best in the hospitality and catering sector and aimed at inspiring the next generation of food heroes.

Imraj says: "Cooking in the Master Chef Promotions competition is one of the highlights of my entire career, it was an honour to share a kitchen with so many talented chefs. I am keeping my fingers crossed I have done enough to win."



WOMENS

NURUN AHMED HOUSE WIFE

I got married and came to United Kingdom in 1997, studied English, Maths and child care. Started work with community organisation called Sava Care, then went onto Sahil Mumtar project Coventry as a team member, and now currently working as nursery nurse at Little Angels nursery Coventry. I am also a head teacher of Coventry Bangla Pathshala at Sidney Stringer Academy, teaching Bengali Curriculum. As a house wife cooking is my passion and hobby. I am mother of three who's individual age are 17, 15 and 10 years. I feel very much proud of myself that I participate the Master chef promotions cook off competition 2017 and hopefully attend many more.



SHOPNA BEGUM HOUSE WIFE

I came to United Kingdom in 1994. Shopna Begum originally from Sunamgonj district in Bangladesh. I am very active in the political scene as the women affair secretary at Birmingham Awami League. Cooking has been a passion all my life.



Chef Profiles

STAFFORDSHIRE

MOHAMMED FORID ALI ISLAND MASALA

Working as a chef for the past 4 years at the Island Masala. He has received other awards for his culinary expertise. Island Masala has received 5* scores on the doors from Stafford Borough Council, Environmental health last December for the second time due to Mr Ali's hard work on keeping the place hygienically clean.



KAFIL MAHMUD FLAMES

I started my career cooking at an Indian restaurant in Penkridge, I was able to add to my knowledge of curries that I had not been taught in Bangladesh. After Bangladesh, I moved all over the U.K. spending two to four years at some very successful Indian restaurants. I have been a chef for 20 years and my favourite quote is: "Keep the food as uncomplicated as possible, cook fresh, retain the flavours and cook"



ABUL HUSSAIN ZEERA AUTHENTIC CUISINE

Mr. Hussain has been serving the town of Bloxwich for over 10 years. Zeera is best described as "A fun, lively Indian and Bangladeshi Restaurant, with traditional values, serving excellent food at sensible prices in a clean cheerful atmosphere, surrounded by ever helpful staff". Much of the business comes through regular customers and recommendations. Favorite recipe: Chicken tikka masala & Zeera deluxe can be made in a variety of ways. This is one, makes for a very spicy one. Enjoy!



SOUTH EAST

MR ARZOO MIAH ARZOO CURRENT REGIONAL AND NATIONAL MASTER CHEF PROMOTIONS WINNER 2015

In 2006, Arzoo Miah was the Hotelympia international gold medal winner! In 1999 /2000 he also was crowned the UK Indian Curry Chef winner. In 2011 at the N.E.C.food show he was awarded with a silver medal winner



SHIPON MIAH MEGHNA

A calm, pleasant, helpful and hardworking individual who has a passion for great Food and who enjoys cooking mouth-watering dishes. Shipon gets a real buzz out of Working in a busy kitchen, and great pleasure out of seeing happy faces enjoying a Good meal that he has cooked. As a natural leader he is not only able to give orders And delegate tasks, but is also able to reliably carry out orders as well. As a Experienced Chef he has a proven track record of making great food that will entice Diners and leave them wanting more. He loves the freedom of expression that Cooking gives him and is willing to work hard to build a career in the culinary World.



Chef Profiles

NORTH & WALES

TAJ UDDIN MAHIM TAKEAWAY

I have 25 years of experience within the catering industry having had the privilege of working in some very prestige restaurants around the country including Royal Fair Wales and Taj Mahal Bournemouth. I now am the proud owner of the award winning Mahim Indian Takeaway in Bayston Hill. Awards include curry chef of the year 2010, finalist 2011, takeaway of the year, 2012 West Midlands winner by curry life magazine. Mahim has been running for 8 years for which am very thankful to my customers for this as I have regulars who have recommended Mahim which has grown my customer base substantially.



SERAZUL ISLAM NEW LAHORE

Currently the head chef of New Lahore restaurant Mr Sherazul Islam is a very creative and innovative chef who's skills have developed in the past few years and has put him up there against some of the best chef's in his region.



MAMREJ KHAN INDIQUE

Chef Mamrej Khan has been working admirably in his profession for over 25 years. He started his career with the prestigious Taj Hotel group in Chennai, in South India, honing his skills via the Hotel Maurya International and then working in Oman for two years before returning to Chennai.

Khan then progressed on to becoming the Head Chef at The Rose Garden Restaurant in the Republic of Maldives before taking over kitchen operation at the 4 star deluxe Palace Inn Hotel in Bahrain after which he again returned to working in India and taking the post of Head Chef Banqueting at the 5 star Shangi-La Chennai.



RAJU MIAH GATLEY TANDOORI

Always thriving for better, always looking to create the next best thing in Indian cuisine. Raju Miah has been working tirelessly to bring a new dimension and creativity to the restaurant industry.



Chef Profiles

SOUTH WEST

SUJON MIA SHALIMS BALTI HOUSE

From the basic to the amazing, Sujon Miah has taken Indian cuisine to a new level with his expertise in spices and ingredients and his tireless hard work and reluctance to settle for average Sujon Miah has become an asset to the industry as a whole



MOHAMMED AWAL MIAH SPICE CLUB

there are some who try and there are some who achieve. Mohammed Awal Miah definitely falls into the latter. A successful chef and a well known member of the community, this chef truly knows the recipe to success



Restaurants of the Year

LONDON REGION



CITY SPICE

City Spice, 138 Brick Lane, London, E1 6RU

Located on the street renowned for its exquisite Indian food – City Spice has to do a lot of work to live up to its claim of being the King Of Brick Lane, and boy, does it do that, located at the heart of Brick Lane, City Spice' newly-refurbished grandiose decor shows that this restaurant deserves its plethora of unique awards. From being listed on the Cobra Good Curry Guide to winning Excellence Awards from TripAdvisor, City Spice is outstanding in every aspect, the food is divine, the service is infallible and the atmosphere inside the restaurant epitomises the classic Brick Lane atmosphere – full of vigour and jubilation.

City Spice is the perfect restaurant for world-class food, our specialties have been highly recommended by curry guides and critiques all over the UK, so it's no wonder we have a big list of celebrity clientele that love dining at City Spice as much as they can. From Premier League footballers to acclaimed fashion designers to TV personalities – you might be lucky to spot a celebrity dining at City Spice almost every day of any week. They know the food is magnificent and do as much as they can to enjoy it – so we ask that you should try us out too!

SOUTH REGION

CORIANDER

Uxbridge Rd, Pinner HA5 4HS, UK

Hatch End, Wins the Restaurant of the Year Category at the UK Bangladesh Catalysts of Commerce & Industry (UKBCCI) Inaugural Business & Entrepreneur Excellence Awards 2016 and Gala Dinner

Coriander restaurant in Hatch End, has won the Restaurant of the Year Award category at the UK Bangladesh Catalysts of Commerce & Industry (UKBCCI) Inaugural Business & Entrepreneur Excellence Awards 2016 and Gala Dinner.

Held at the London Hilton Park Lane on Sunday 20th November, the glittering awards ceremony saw Coriander owner Salim Chowdhury win the award in the presence of over 800 guests, made up of dignitaries, VIPs, MPs and prominent members of the business community.

Salim says of the cooking at Coriander as, "authentic with a hint of fusion". Salim of course knows all about the restaurant business. He's been in the trade for 25 years and currently owns a string of them, Coriander being his latest. Locals are avidly lapping up its food and many describe the cooking to be "fresh and consistent" and where there's "always a warm welcome". Winning top hygiene marks along with top awards, Salim clearly has yet another winner!



EAST MIDLANDS



VOUJON

3 Church Street, Long Buckby, Northampton, NN6 7QH

The word "voujon" is from the ancient Bangla language and means "invitation to dine" Voujon is family owned chain of restaurants offering excellent Indian and Bangladeshi food.

The first Voujon restaurant was opened back in 1995 in Oakham, Leicestershire by a family run group of restaurateurs with decades of experience, followed by Long Buckby, Wellingborough, Stamford, Banbury, Essex, Cannock and Stonnall respectively. It rapidly became the most fashionable and highly acclaimed Indian restaurant to eat in. Voujon won the British Curry Award best restaurant in Northamptonshire for three years in a row. After eighteen successful years, Voujon is proudly opening there newest branch in Corby. Our delicious dishes are authentically prepared by our highly skilled chefs with vast experience. We pride ourselves in using fresh spices and quality ingredients from the Indian sub-continent.

Our wide menu selection has something to suit all tastes, featuring vegetarian, chicken, meat and fish dishes.

A perfect setting for a relaxing meal with friendly staff and superior service.

Special Awards

Life Time Achievement Award

Kabir Uddin

Kabir Uddin of Small Heath Birmingham first arrived in the U.K with his parents in 1973 and opened his first family business called India Garden in Erdington in 1985. Since then he has opened many others including Darjeeling in Shirley and the award winning Boshundora in Sutton Coldfield.

A chef for 10 years Mr Uddin has won many prestigious awards including the British Curry Awards restaurant of the year in 2007 and the 2007 British Bangladesh Link award just to name a few. He is also currently a Director of the hugely successful Shapla Cash and Carry in Birmingham.



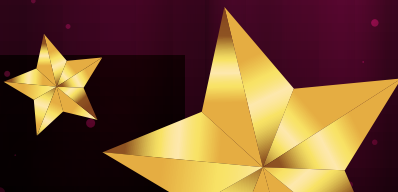
Young Businessman of the Year Shale Ahmed

Working as a youth and community worker since 2002 having first started at the Bangladeshi Youth Forum, set up family business Shazan'z in April 2006 and now on the cusp of opening their 3rd branch. Famous for making the Sherpuri Donner kebab a regional favourite of the West Midlands.

Founding director of Aspire and Succeed in 2008, a social enterprise working with young people and families on issues around education, jobs, welfare rights advice. Was at the forefront of the positive work within communities during the 2005 riots and 2011 disturbances in Lozells.

Served as a Board member at Newman University, and a Governor at Mayfield school, also part of the Nowka Bais committee and lead sponsor who have brought the event to Birmingham since 2015. Chair of the Lozells Neighbourhood Forum as well as member is several other boards and panels locally.

Serves on the leadership council for Citizens U.K, a large national charity working with civil society working on campaigns such as Living Wage and Syrian Refugees resettlement programme.



Special Awards



Cash and Carry of the Year

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Business Woman of the Year

Rathre Chowdhury

She is the owner of three Indian Restaurants and 2 Spanish Tapas Bars which are situated in Gainsborough, Hull & Doncaster. Owner of a Lemon & Pineapple farm in Bangladesh. In 2006 she opened welldone Apperel Clothing Factory in Bangladesh and. She is ex director of Housing Development in Bangladesh. In 2014, Hasina won the Bangladesh Curry Awards Female Caterer in Yorkshire. She has won numerous awards in th UK & overseas





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- Winner Restaurant/Chef *(Yorkshire & Humber)*
- Winner Restaurant/Chef *(London)*
- Winner Restaurant/Chef *(South East)*
- Winner Restaurant/Chef *(South West)*

- Winner Restaurant/Chef *(Wales)*
- Winner Restaurant/Chef *(Scotland)*
- Newcomer of the Year
- Young Business person of the Year
- Young Chef of the Year
- House Wife Chef of the Year
- Businesswoman of the year
- Cash & Carry of the year
- Lifetime Achievement Award
- Chef Of The Year (UK)

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£1000 gave Andrew's mum the opportunity to tell his brothers the devastating news about his diagnosis away from the family home in tranquil Center Parcs. The trip gave the boys valuable time to spend together playing, having fun and making memories that they can cherish long after Andrew has gone.

£2000 bought Heidi a specially adapted trike that she is able to pedal all by herself. This means that she can go on family bike rides and play outside with her friends. It also means that she can exercise her muscles and stay strong enough to walk for as long as possible.



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Giro Food Ltd

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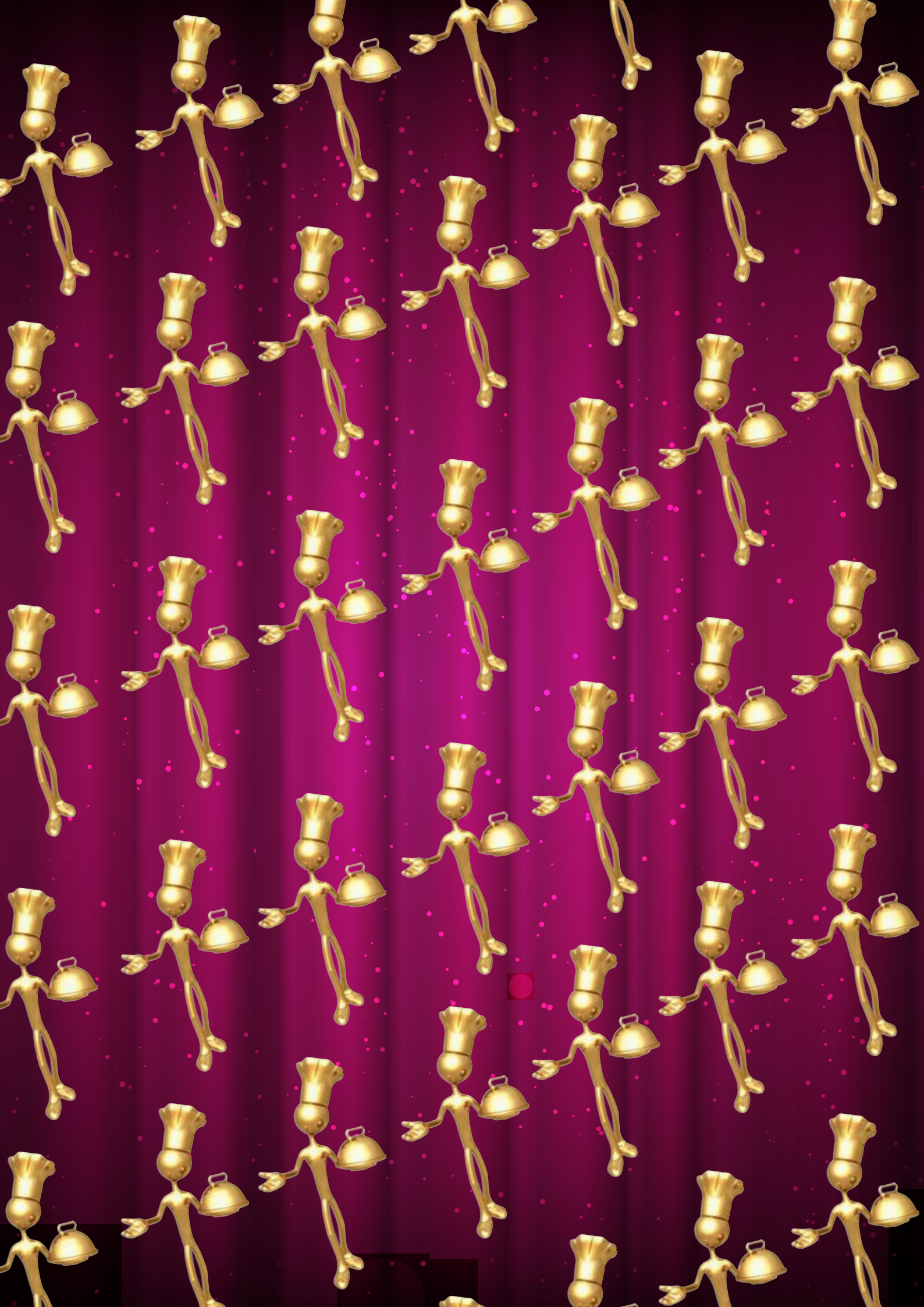
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