

Royal Catering's Chefs win coveted Gulfood Medals

Abu Dhabi, UAE. 16 March 2016 – For [Royal Catering's](#) Chef Darshana Silva and Chef Sisil Weddikara, carving art sculptures from ice and food is a passion and something that requires time and a clear mind.

This year's carving competition at the recent Gulfood Conference & Exhibition was an opportunity for both experienced chefs to celebrate their carving excellence and creativity at the global food and hospitality event.

Carving since 2008, Chef Darshana trained in Sri Lanka and strives to push boundaries in his chosen hobby – practicing his carvings on metal and other materials to perfect his art.

Competing against local and international hotels, Chef Darshana won a bronze medal for team ice carving, silver medal for individual ice carving and merit awards for vegetable and chocolate carvings.

Carving for more than 20 years, Chef Sisil spends his spare time carving dreams, stories, and modern art. It's his passion and a skill he taught himself in Sri Lanka, before moving to the UAE.

Competing against more than 100 people, Chef Sisil won a bronze medal for his sugar showpiece, individual ice piece and team ice carving, as well as a silver medal for his vegetable showpiece.

The individual ice carving took just one hour for both chefs to complete, and the team ice carving was completed in two hours – all within the given time requirements.

Photo Caption 1: Royal Catering's Chef Darshana Silva and Chef Sisil Weddikar with their medals won at the Gulfood Competition.

2: Royal Catering's Chef Sisil Weddikara, with his Silver Medal-winning vegetable carving at the Gulfood Competition.

3: Royal Catering's Chef Darshana Silva, with his Silver Medal-winning ice carving at the Gulfood Competition.



About Royal Catering www.royalcatering.ae

Established in 2003, Royal Catering has gained a reputation as one of the region's leading hospitality service provider. With a combination of expertise, quality and innovation, Royal Catering provides world-class catering solutions across its three main divisions: contractual, commercial and creation. With more than 2,000 highly trained professional staff, one of the UAE's largest kitchens and a unique fleet of mobile kitchens, Royal Catering has become the preferred choice of catering solutions for the region's hospitality industry, as well as for international events.

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