



IUOAMC

International Union Of
Arab Master Chefs

INSTITUTIONAL PROFILE

International Union of Arab Master Chefs

Education · Qualification · Judging · Partnerships

Union founded on 16 February 2018



www.iuoamc.uk

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Brochure guide

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About the Union

The International Union of Arab Master Chefs is an independent professional network bringing together education, vocational development, training, professional qualification, sensory evaluation, culinary judging and institutional development.

Our purpose

To turn knowledge into practical capability and connect professional progression with competence that can be assessed and achievement that can be documented.

Who we serve

Chefs, students and practitioners; schools and training centres; food companies, factories, restaurants, hotels and hospitals; and organisers of professional events and culinary competitions.

Our approach

Clear objectives, structured content, relevant practice and assessment against stated criteria. Each service has a defined scope; each document identifies its issuer and the achievement it records.

Ahmad Issam Maadarani

Founder and President General

Founder's message

We founded the Union as a professional framework connecting knowledge with practice and giving competence and achievement their proper place in culinary arts and hospitality.

We believe membership gains value through participation and commitment. A certificate carries meaning when it reflects learning, assessment and documented achievement. We therefore work to develop programmes, clarify the requirements of each pathway and strengthen fair, verifiable assessment.

We invite individuals and institutions to build cooperation with clear objectives and responsibilities, supporting professional development and respect for practitioners' rights. Our vision is sustained development whose results can be seen in knowledge, performance and service.

Ahmad Issam Maadarani

Founder & President General

UK entities



INTERNATIONAL UNION OF ARAB MASTER CHEFS LTD

Union and institutional coordination

Company No. 16649793

UKRLP / UKPRN 10099301 | ICO ZB971358

INTERNATIONAL CULINARY & GASTRONOMY ARBITRATION LTD

Sensory evaluation and culinary judging

Company No. 16846998

UKRLP / UKPRN 10101250 | ICO ZC146889

UK IPO | ICGA | UK00004350642

WSACA LTD

Culinary judging framework

Company No. 16896300

ICO ZC207157

WSACT LTD

Professional titles in the culinary field

Company No. 16997564

WCIP LTD

Intellectual property protection | Scotland

Company No. SC882611

UKPRN: learning provider reference in UKRLP. ICO: data protection registration. UK IPO: the British trade mark registration for ICGA.

International presence



United States of America

International Union of Arab Master Chefs LLC

Wyoming | Registration No. 2025-001773195

INTERNATIONAL CULINARY & GASTRONOMY ARBITRATION CENTER LLC

Delaware | Arbitration, mediation and alternative dispute resolution (ADR), with training and certification in the culinary and hospitality sectors, as stated in Form SS-4.



Canada

IUOAMC CANADA INC.

Canadian entity within the professional network



Algeria

International Union of Arab Master Chefs Algeria, a limited liability company. A local office for professional enquiries, meetings and in-person activities under the announced arrangements.



Saudi Arabia

Expansion through a branch of the British company under investment registration No. 24926279086. Operations depend on completing the commercial registration and required licences.



Services and entities

A guide to the roles described in this brochure. Each offer identifies the contracting entity and the issuer of its document.

IUOAMC UK | Union and coordination

Membership, institutional coordination and cooperation; education according to the provider named in each programme file.

ICGA UK | Culinary judging

Sensory analysis, judging studies and assessment criteria for dishes and competitions. UKPRN 10101250.

WSACA LTD / WSACT LTD

WSACA: culinary judging framework. WSACT: professional titles. Each pathway has its own documented scope.

WCIP LTD | Intellectual property

Documentation and protection of intellectual work within the agreed service scope.

Delaware entity | Dispute resolution

Arbitration, mediation and ADR in culinary and hospitality sectors, as described in the SS-4 activity statement.

Canada, Algeria and Saudi Arabia

Institutional presence in Canada; reception, meetings and announced activities in Algeria. Saudi branch operation depends on completion of registration and licences.

Institutional services also cover curricula and assessment tools, professional accreditation applications, restaurant and hotel quality, and competitions. Scope and responsibilities are agreed in writing. Competition judging and dispute resolution are separate services.

Education and teaching

Education, training and qualification

Learn foundations, connect knowledge with practice and develop skills through exercises and workshops. Competence is assessed against programme requirements; the appropriate document follows completion or a passing result.

Current instructor: Ahmad Issam Maadarani

Founder and President General, and currently the sole instructor delivering the educational programmes. This identifies his teaching role. Membership or judge accreditation does not in itself identify another person as an instructor.

Distance learning

The platform supports content, progression and assessment according to the programme. Meeting schedules, connection needs, assignments and submission instructions are communicated before enrolment. Delivery arrangements vary by programme.

In-person learning and practical work

Locations and equipment are specified for each announced activity. Culinary skills require practical work. Judging taste, aroma and texture requires actual tasting; photographs and video alone cannot establish these qualities.

Diploma curriculum

A curriculum joining core sciences, culinary practice and management. This map combines existing content and additions approved for development; each subject is announced as available after completion and publication.

Professional foundations and safety

Uniform, discipline, kitchen hierarchy and responsibilities; food and occupational safety, allergens, contamination and storage.

Skills, ingredients and teaching recipes

Knife safety, cuts, cooking methods, stocks and sauces; vegetables, meat, fish, grains, herbs and spices. Illustrated recipes, including ten additional international dishes and omelette varieties, explain techniques and common errors. Origins and history are documented where sources exist.

Production, tasting and kitchen management

Baking, pastry and desserts; sensory analysis and balance; purchasing, stock, production planning, leadership and quality.

Professional English and applied mathematics

Core subjects: professional terminology and communication; quantities, ratios, conversions, yield and waste.

Accounting and menu design

Core subjects covering recipe cost, pricing, profitability and stock, plus menu construction and Excel applications.

Biology, nutrition and culinary psychology

Core subjects: food microbiology and preservation; food composition, balance and dietary needs; sensory perception, expectations, colour, presentation and professional behaviour.

Each subject has objectives, lessons, practice, assessments, a grade and pass requirements contributing to the final result. Published plans specify weights, hours and graduation rules. Duration is reviewed when curriculum extensions are adopted.

Programme fact sheets

ICGA — Judging and sensory evaluation

Audience and entry: culinary and hospitality professionals; background reviewed at admission.

Duration: 8 months, four stages of two months each.

Content: judging foundations, sensory analysis, calibration, assessment criteria and integrated project.

Delivery and assessment: knowledge sessions, practical exercises, panel simulation, assignments and final project assessment.

Document: achievement record under enrolment terms; accreditation and event appointment remain separate.

Culinary Arts and Kitchen Management Diploma

Published duration: 18 months; the displayed plan has 23 chapters and 92 lessons.

Enrolment: individual account and enrolment code, with data and fee-agreement review.

Pathway: progression from entry-level kitchen work towards kitchen leadership and management skills.

Study and assessment: sequential lessons, passing assessments to unlock progress, practical work and instructor-reviewed project.

Document: professional diploma after programme requirements; review official details before enrolment.

Check the programme page for the current plan, timetable, entry, assessment and document terms. These fact sheets reflect the brochure update date.



ICGA



Culinary Diploma

Professional and research pathways

Private pathways for professional development and applied research in culinary arts, hospitality, tasting and judging.

Professional Bachelor pathway

Build a connected foundation of knowledge and professional skills. Link learning to practice through applied work and an achievement portfolio reflecting the participant's development.

Professional and research Master pathway

Deepen a specialism, analyse a professional problem and develop an applied project or study that uses evidence and criteria to propose solutions that can be evaluated.

Professional and research Doctorate pathway

Focus on advanced professional practice and applied research: define a research problem, document methods and evidence, and discuss findings, limitations and professional contribution.

These are names for private professional and research pathways within the network, not an offer of recognised university degrees. Entry, duration, supervision, assessment, issuer and award type are specified in each programme file before enrolment.

Learning in the apps

We are building a pathway linking lessons, practice, assessment and evidence of achievement. Ahmad Issam Maadarani is currently the sole instructor.

Available in the published diploma pathway

An individual account, enrolment code and learning record; sequential lessons requiring a passing assessment to unlock progress; practical training and an instructor-reviewed project.

Teaching and follow-up in development

The development plan includes diagnostic assessment, objectives, examples and exercises for each subject, a retrievable question-and-answer history, and study-time and progress tracking.

Instructor dashboard and transcripts

We are developing a consolidated view of student work, lesson grades, tests and projects. Planned outputs: a detailed subject transcript, a certificate after its requirements are met, then the diploma after completing the whole pathway.

Learning in the ICGA programme

Study criteria and weights, sensory description and calibration, score justification and evidence, disagreements and conflicts of interest, with exercises and a project. Stages and duration are explained on page 13.

Knowledge, practice and accreditation

Understanding and performance are assessed according to the subject. AI supports explanation and review. Taste, aroma and texture require actual tasting. Study completion, judge accreditation and event appointment remain distinct.

Development features are a plan being completed, not a claim that every function and subject is already published. To request a service, send a profile, country, request and relevant documents. Confirm provider, scope, duration, fees and document before commitment. Contact: page 27.

Studying culinary judging

Knowledge, practice and assessment

What is culinary judging?

It assesses culinary performance or a product against declared criteria and weights, records observations and evidence, and explains scores. It requires impartiality, calibration, competition rules and conflict-of-interest management.

Study: 8 months and four stages

The published ICGA programme lasts eight months: four consecutive stages of two months each, within a 96-session plan. The cohort timetable, attendance and assignment requirements are announced before enrolment.

What does the participant study?

1. Professional judging foundations and ethics. 2. Sensory analysis and calibration. 3. Applying judging criteria and managing a session. 4. Integrated practice and the final project.

The learning achievement document

It records learning and assessment completed under programme requirements. Attendance alone does not establish a pass. Exercises, assignments, the project and the ability to justify judgments are reviewed against the declared requirements.

Programme completion is an educational achievement. It does not automatically confer judge accreditation or appointment to a competition.

Accreditation and appointments

From study to professional practice

Accreditation: a separate decision

Accreditation requires a separate review of qualifications, competence, practical evidence and category requirements. Its decision defines the issuer, category, scope, validity and renewal conditions. Refer to the current rules and document.

Practice after study

Competence develops through calibration, simulation, practical participation and decision review. The required experience and any post-study period depend on the accreditation category and its rules; no single period is assumed for every applicant.

Appointment: a defined assignment

Selection for an event panel is a separate process. The appointment defines the competition, category, role, responsibilities, start and end dates. Current accreditation does not constitute an open appointment to all events.

Which duration applies?

Study: eight months. Practical development: category requirements. Accreditation validity: its decision or card. Appointment: the written event or assignment period.

This pathway concerns competition judging and sensory assessment. Dispute arbitration and mediation are separate services governed by their own terms and agreements.

Pathway comparison

Pathway	Requirements	Document	Duration and scope
Membership	Application review and appropriate category.	Membership document or card.	As documented; activities have their own conditions.
Study	Admission, learning, assignments and declared assessments.	Achievement document describing completion or passing.	ICGA programme: 8 months; no automatic judge status.
Judge accreditation	Competence, experience and evidence; category requirements.	Separate accreditation decision or card.	Scope, validity and renewal follow the accreditation decision.
Event appointment	Suitable panel selection, relevant expertise and conflict checks.	An assignment-specific appointment.	Defined event, role and dates.

Review the terms and document before enrolling or using a designation. Fees and deliverables are specified for each pathway.

Competence criteria

Knowledge and understanding

Explain terminology and criteria, the reasons for procedures and the limits of a judgment.

Practical application

Perform the task safely and accurately, with evidence suited to the skill being assessed.

Observation and calibration

Describe characteristics precisely and review consistency and differences in assessment.

Reasoned decisions

Connect observation, evidence, criterion and weighting, then explain the score clearly.

Integrity and professional conduct

Impartiality, confidentiality, respect for participants and disclosure of conflicts of interest.

Project and achievement portfolio

Present reviewable work, discuss results and limitations, and identify ways to improve performance.

Grade weights and pass criteria are announced before assessment. Attendance or automatic answer selection cannot replace practical evidence. An average cannot override failure of a declared essential requirement.

Learner rights

Clear terms and fair review

- Before committing, review content, duration, fees, admission, assessment and the final document.
- Know the marking criteria and receive results and feedback identifying achievement and areas for improvement.
- Review the process, deadlines and any fees for result review or reassessment under programme terms.

Does membership confer judge accreditation?

No. Each designation has separate requirements and documentation.

Does passing the programme guarantee accreditation?

No. Accreditation requires separate review and fulfilment of category requirements.

Does accreditation guarantee competition participation?

Event appointment is a separate decision based on expertise and panel needs.

How can I check status and validity?

Match the document number and details against the verification register and review its scope and validity.

Understanding documents

An archived accreditation card and two illustrative layouts explain what each document records.

1. An actual accreditation card



Check identity, accreditation number, issuer, dates and verification code. This archived image illustrates fields; check the register for current status.

2. Study certificate — illustration

Learner • Programme • Issuer
Period • Completion / pass requirements
Document number • Issue date • Verification

ILLUSTRATION — NOT ISSUED

3. Transcript — illustration

Subject / Lesson
Assignment • Practical • Exam
Weight • Result • Pass decision

ILLUSTRATION — NOT ISSUED

The certificate records learning achievement; the transcript explains performance; the card records a professional designation within its scope. The two illustrations contain no student names or actual results.

Published practical example

From Ahmad Issam Maadarani's methodological work

Reference

Evidence-Based Culinary Judging: Maadarani's Framework for the Evidence Chain and Decision Review — article 8292 on the Union website.

Training case

An acidic dessert has a crisp base and cream. Pronounced acidity can be acceptable when it supports balance; the judge's preference for more sweetness is not a deduction criterion.

From observation to criterion

A soft base is linked to execution; difficulty taking a bite is linked to functional presentation. Explain each observed effect before selecting a score.

Reviewing differences

If texture descriptions differ, review the sampled portions and tasting times before explaining disagreement or changing the decision.

This is a published hypothetical training example, not a competition result or completed student project. It illustrates decision documentation and does not establish experimental superiority.



IUOAMC | Article 8292

Algeria office activities



Office frontage and announced professional services

- Institutional professional accreditation within the network
- International professional membership
- Educational and professional programmes
- Training programme review and development
- Specialist consultancy and studies
- Research, innovation and performance improvement
- Professional and sensory assessment
- Professional events and competitions
- Design and digital solutions

Algeria office telephone
+213 540 23 77 96

Members and membership

Union member meetings and membership presentations at the Algeria office. These images document membership, without implying teaching or judge accreditation.



Applications and supporting documents are reviewed to identify the category. The membership document sets out status, validity and conditions. Digital verification shows available membership information and account status.

Accredited judges | 1

22 judges with current accreditation · Updated 29 October 2026



Ahmad Al Hasassna

ICGA-J-20250062-A

A

2028-05-07



ALFRED SAHYOUN

ICGA-JA-20250075-A

A

2028-09-12



Awad Mohamed Awad

ICGA-JA-20250054-A

A

2028-08-12



Fuad Ardoghan J Asaad

ICGA-JA-20260029-A

A

2028-07-18



Mounira Ahmad AL yaman

ICGA-JA-20250047-A

A

2028-05-04



Nadim Milhem

ICGA-Jb-20250048-A

A

2028-05-07



Rabih Younes

ICGA-Jb-20250050-A

A

2028-06-05



Waad Saleh Felemban

ICGA-JA-20260001-A

A

2028-09-13



Bassem Hammoud

ICGA-JB-20250068-B

B

2028-08-16



.Ahmad .Abu Baker

ICGA-Jd-20260046-D

D

2028-05-07



Abeer Khader Alashi

ICGA-Jd-20260045-D

D

2028-05-05

Scan each judge's code to verify the accreditation.

Accredited judges | 2

22 judges with current accreditation · Updated 29 October 2026



Ahmad Ayoub

ICGA-Jd-20260062-D

D

2028-06-12



Asma Jamal AlDeen

ICGA-Jd-20260043-D

D

2028-05-05



Belaidi Zahia

ICGA-Jd-20260068-D

D

2028-05-07



fatima Akhdar

ICGA-Jd-20260064-D

D

2028-05-07



kifah askari

ICGA-Jd-20260060-D

D

2028-05-07



MAHASSEN ABOUBAKER ABU JREEDA

ICGA-JD-20260038-D

D

2028-09-17



NASSAR, MOHAMMED JAMAL M

ICGA-Jd-20260041-D

D

2028-05-05



Rachaa Mabrouki

ICGA-Jd-20260086-D

D

2028-07-16



Sara Lazreug

ICGA-Jd-20260063-D

D

2028-05-07



Souad Hamdaoui

ICGA-Jd-20260067-D

D

2028-05-07



SOUMAYA FTIRICH

ICGA-JD-20260087-D

D

2028-09-10

Scan each judge's code to verify the accreditation.

Partnerships by sector

Cooperation according to need and delivery capacity. The written offer defines services and outputs; commercial results and automatic accreditation are not promised.

Food companies, distributors and caterers

We offer product-use workshops, recipe applications and scoped sensory reviews. Benefit: professional-use feedback, product-development insights and stronger production and service skills.

Food factories and manufacturers

We offer tasting protocols, sample comparisons, documented observations and assessor training. Benefit: product-development support and sensory consistency. Laboratory and regulatory tests remain with appropriate specialist bodies.

Restaurants and restaurant groups

We offer menu, recipe, cost and waste reviews, workflow support and staff training. Benefit: clearer procedures, stronger skills and measurable follow-up on culinary quality and consistency.

Hotels and resorts

We offer kitchen-team development, menu and production reviews, service workshops and professional events. Benefit: support for consistent guest experience, departmental coordination and prioritised improvements.

Schools, academies and training centres

We offer curriculum development, practical assessment tools, joint workshops and agreed platform guidance. Benefit: structured learning, documented achievement and closer links with professional practice.

Hospitals and healthcare institutions

We offer kitchen and catering training in hygiene, allergen management and meal production under clinical-team-approved dietary plans. Benefit: meal consistency, service quality and clear responsibilities. Clinical nutrition and treatment decisions remain with qualified healthcare staff.

The partner supplies a coordinator, clear needs, facilities and required samples or data, and retains operational decisions. Fees and contributions are agreed in writing.

Agreements and follow-up

A partnership starts with a defined objective and a written work plan identifying each party's tasks and how results will be reviewed.

Forms of cooperation

A framework agreement, scoped consultancy project, training programme, educational cooperation or joint workshop and event. Commercial sponsorship is documented separately from professional assessment.

What we deliver

Depending on the project: needs review, work plan, content or workshops, assessment tools, an observation and recommendation report, and implementation follow-up. The agreement names the delivering entity and the actual outputs.

Measuring the benefit

Agree suitable indicators: learner progress, documentation quality, recipe consistency, yield and waste, or completion of improvement actions. Define baseline, target and review date. Sales and profit increases are not guaranteed.

What the agreement covers

Objectives, scope, duration and schedule; responsibilities and facilities; outputs and acceptance criteria; fees and payment; confidentiality; content and brand rights; publication of results and images; amendment and termination terms.

Partnership and accreditation are separate

Partnership does not automatically confer Union representation, centre or judge accreditation, certificate-issuing rights or logo use. Each authority requires its own scope, conditions and written authorisation where agreed.

From request to delivery

Send the organisation's profile, country, activity, audience and objective. We review feasibility and propose a scope and offer. After agreement, responsibilities are assigned, work is delivered and outputs and follow-up actions are reviewed.

Partnership enquiries: info@iuoamc.uk | Full contact details on page 27.

Websites and verification

www.iuoamc.uk

Main website: Union information, news, programmes and verification.



platform-iuoamc.uk

Platform for programmes, the journal and institutional services.



iuoamc.pro

Portal for entities, programmes and digital documentation.



wicp.uk

WICP website.



Verify a certificate

Verify membership

Verify a judge

Contact

Algeria office



**Bordj El Bahri 16046, Algiers Province,
Algeria**

[Open location and directions](#)

Algeria office telephone

+213 540 23 77 96

Telephone +961

+961 81 180 814

Telephone +44

+44 7723 341589

info@iuoamc.uk

iuomca2018@gmail.com

www.iuoamc.uk

platform-iuoamc.uk

iuoamc.pro

wicp.uk

Scan to open the office location on Google Maps. The map pin identifies the destination.

maps.app.goo.gl/dPuatgdFcAzSF2eq5

Joining and enrolment steps

01 | Choose your objective

Identify whether you need study, membership, judge accreditation or a partnership. Each pathway has its own requirements, documents and decision.

02 | Send essential information

Provide your name, country of residence, contact details and requested programme or service. Supply qualifications or an experience portfolio only when required, through the channel specified for that pathway.

03 | Review the offer first

Ask for the provider, entry requirements, duration, delivery and assessment, fees, withdrawal and refund terms, and the document to be issued and its scope.

04 | Activate your study account

On the diploma page, create an account using a correct email and an available enrolment code. Then add payment details and a receipt inside your account. Account creation and a receipt alone do not confirm acceptance or payment settlement.

05 | Meet the programme requirements

Complete lessons, assessments, practical work and the project as required. Completion is reviewed against programme requirements; judge accreditation and event appointments require separate procedures.

An illustrative partnership

Hypothetical case | Restaurant or hotel

An organisation wants more consistent recipes, better kitchen organisation and documented team performance. This is a partnership design example, rather than a report of an existing contract or achieved results.

Our agreed contribution

Needs review, measurable objectives and practical workshops on recipe standardisation, costing and workflow, supported by monitoring and assessment templates within the agreed service scope.

The partner's contribution

A named contact, staff time, suitable premises and equipment, necessary operational data that may be shared, and review and approval of proposed working procedures.

Deliverables and progress measures

A written schedule defines recipe cards, a costing template, attendance and assessment records, observations and an improvement plan. Agreed indicators are compared before and after delivery, without a guaranteed improvement percentage.

Adaptation for each sector

Factories and food companies: team training and procedure documentation. Schools: learning objectives and practical assessment. Hospitals: catering organisation, hygiene and allergen management within plans approved by the qualified healthcare team, which retains clinical nutrition and treatment decisions.

What each document provides

Membership

Records affiliation within a defined category and terms. It does not itself confer teaching or judging status, representation rights or authority to issue certificates in the Union's name.

Programme completion or diploma

Records fulfilment of the study and assessment requirements specified in the document and its record. It alone does not confer judge accreditation or a government professional licence, and is not presented as a recognised university degree without independent grounds.

Judge accreditation

Records professional status within the category, scope and validity stated in the decision and register, following its requirements. Check the current status before relying on it.

Appointment to a judging task

Defines a particular event, task, authority and period, with eligibility and conflicts of interest considered. Accreditation does not automatically appoint someone to any competition.

Representation, partnership and centre accreditation

Separate relationships defined by a specific agreement or decision. Membership or partnership does not imply permission to use a name or logo or issue documents; written scope from the authorised provider is required.

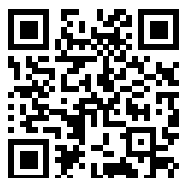
Verify before relying on a document

Match the holder, issuer, identifier, scope, dates and current status. If details differ, use the contacts on page 27 before relying on the document.

Take your next step

Choose the link for your request. The study QR opens the diploma page; the partnership QR prepares an email for you to review and send.

Diploma and student account



Create an account or sign in. Activation requires a valid enrolment code under programme procedures.

Partnership enquiry



Include organisation, sector, country, needs, participant numbers and proposed timing.

For current fees, dates and terms, consult the programme page or request a written offer. Direct contacts: page 27. Do not include patient data, card details or passwords in a partnership enquiry.

Services for individuals

Structured education and qualification

Programmes, lessons and practice develop knowledge and skills through assessments, projects and instructor feedback, as specified by each programme. Areas include culinary arts, kitchen management, food safety and sensory analysis, with core subjects and requirements explained before enrolment.

Skills and professional development

Connect a learning objective with existing experience, select an appropriate programme or workshop, and build a portfolio documenting practical work and projects. Currently available programmes are distinguished from subjects and extensions under development.

Judging studies and competence assessment

Study dish-assessment criteria, sensory calibration, justified scoring, committee ethics and conflicts of interest. Study completion is an educational stage; review of judge accreditation, category and validity is a separate procedure.

Professional records and verification

The document specified for a pathway is issued after its requirements are met. Membership, certificates or accreditation may be checked through the relevant register, helping holders and receiving organisations identify the status granted and its scope.

Knowledge, publication and participation

Opportunities to submit articles, documented experience and work, and apply for announced educational and professional activities, subject to review and conditions. Each activity states participation requirements, fees and any document to be issued.

Services for organisations

Education and workforce development

Learning objectives, content, workshops and assessment tools tailored to organisational needs. Sectors include schools, academies, restaurants, hotels, factories, food businesses, caterers and hospitals. Agreements define participant numbers, equipment and training outputs.

Kitchen operations, quality and costs

Professional reviews and workshops on workflow, standard recipes, menu design, costing, procedures and food safety. The offer identifies whether the service is training, review or assessment, and who implements improvements.

Competitions and judging committees

Support with categories, criteria, weights, score sheets, committee organisation, conflict disclosures and decision records. Judges are selected and appointed according to the event's scope and requirements.

Professional accreditation and cooperation

Review of centre or programme accreditation requests within the competent provider's declared scope; agreements for activities, knowledge exchange and educational projects. Partnership, representation and centre accreditation are separate pathways and do not replace required local licences.

Creative work and dispute resolution

Documenting work and content within the agreed intellectual-property service. Mediation or arbitration requests are directed to the appropriate entity under the agreement and service scope, separately from competition judging. In hospitals, clinical decisions remain with qualified healthcare staff.

What members can gain

A verifiable professional identity

After acceptance and activation: a membership number and recorded status, with the possibility of a card showing verification and validity.

A professional profile and visibility

Present experience, documents and participation in a professional profile; request directory inclusion with consent, according to available services.

Connections and participation

Meet a professional community, exchange experience and learn about education, events and publication opportunities. Each opportunity has its own conditions.

Announced member advantages

Special prices, early registration or member content may be offered. Check each announcement; membership fees do not cover every service.

Clear status and separate pathways

Membership records affiliation only. Titles, teaching, judging and representation require separate decisions; employment, appointments and financial benefits are not guaranteed.

Before deciding

Check the category, validity, conditions and actual inclusions. Registration guidance, link and QR are on page 35.

Apply for membership

Start on the official registration page. Choose an available membership type and duration, and review current terms and fees before submitting.

01 | Create your account

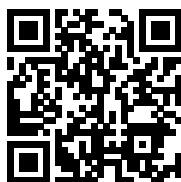
Enter name, email and phone, then nationality, residence, experience and membership objective. Complete the fields and attachments required by the form.

02 | Choose and review

Select a suitable plan. Confirm fees, currency, duration and inclusions, then read membership, renewal and withdrawal terms before proceeding.

03 | Review and activation

The application and documents are reviewed. Submission or payment is not automatic acceptance; effective membership follows approval, activation and a verifiable record.



Official registration

www.iuoamc.uk/en/auth/register

Membership terms

Sources: published registration and membership terms; checked 25/10/2026. Enquiries: info@iuoamc.uk

Learning through competence

Our methodological framework

Knowledge, practice, evidence and assessment form one learning process. Each programme document identifies the tools and requirements actually in use; this overview does not imply that every tool is active in every programme.

1. Understand before doing

Learners explain the term, purpose and reason for a procedure, when to use it and the limits of its application.

2. Produce reviewable work

A practical task addresses an explicit learning outcome. Appropriate photographs, measurements or a report document the process and result.

3. Assess and give feedback

Performance is compared with announced criteria. Feedback explains achievement, improvement needs and how stronger evidence can be produced.

4. Verify competence

Opening a lesson or attending alone does not prove mastery. The achievement record distinguishes participation, assessment results and the decision to pass.

From evidence to judgement

Observation and evidence

Record a specific observable or measurable feature, such as texture consistency, temperature or uniform cutting, rather than an overall impression alone.

Criterion and descriptor

Link evidence to a defined assessment criterion. Select the descriptor closest to the observed performance and explain the choice.

Weight and score

Apply the scale and weight announced before assessment. Food safety and any critical conditions remain governed by the event rules.

Sensory calibration

Panels discuss practice samples, align terminology and review reasons for differences in scores. Calibration supports consistency while preserving independent judgement.

Impartiality and review

Declare conflicts of interest, retain evidence and reasons, and handle appeals through the announced process and deadlines.

A documented assessment example

A fictional learning example

Task: prepare a vegetable dish with consistent cuts, intended texture and organised presentation. The following scores and weights are illustrative, not a student result or binding assessment policy.

Evidence to collect

Photographs of cuts and the plated dish, a preparation record and observations on texture and tasting. Record measurement conditions where the task requires them.

Calculation on a five-point scale

Texture: $3/5 \times \text{weight } 40 = 24$ points.

Cut consistency: $4/5 \times \text{weight } 35 = 28$ points.

Presentation: $5/5 \times \text{weight } 25 = 25$ points.

Illustrative total: 77/100.

Reasons for the result

Texture scores lower because the observations describe uneven cooking.

Strong presentation does not override a failed critical safety requirement where the rules provide one.

An improvement cycle

Repeat the task with adjusted cut size and cooking time, controlling other variables. Compare new evidence with the same descriptor. A total alone does not establish a pass.

Records and separate decisions

A clear learning record

Identify the programme, material version, learning outcome, task, result and feedback. Explain the method and limitations of any technically recorded activity time.

Time is not sufficient evidence

Platform usage time is not automatically recognised educational hours and does not alone prove mastery. Each programme explains its required hours and evidence of completion.

Three independent decisions

A study certificate records educational achievement. Judge accreditation reviews competence and experience. An appointment specifies an event, role and period.

Traceable methodology versions

Operational documents state their reference, version, date and responsible reviewer. Record changes and use a defined review process before altering past results.

Scope of this overview

Brochure update: 26/10/2026. These pages explain working principles. Applicable programme documents and decisions determine operational conditions, weights and accreditation periods.

Legal framework and professional rights

Entity and service scope

Each service document identifies the contracting entity, registration number and role. Company records establish legal identity; they do not alone establish programme or academic accreditation.

Membership, study and accreditation

Each pathway has separate requirements and documentation. Membership describes joining rights; a study certificate records achievement; an accreditation decision defines status, scope and duration.

Representation and brand use

Official representation and use of a logo in advertising or partnerships depend on written authority defining purpose, scope and duration. Membership alone does not imply that authority.

Content and personal rights

Respect copyright and licences for teaching materials, photographs and logos. Permission specifies publication, adaptation and reuse, while respecting the rights of people depicted and data subjects.

Applicable service terms

Review fees, outputs, cancellation, refunds and complaints in the current service terms before committing. This overview alone does not create a new contract, authority or accreditation.

UK company register



INTERNATIONAL UNION OF ARAB MASTER CHEFS LTD

16649793

United Kingdom | Active | 26/10/2026

<https://find-and-update.company-information.service.gov.uk/company/16649793>



INTERNATIONAL CULINARY & GASTRONOMY ARBITRATION LTD

16846998

United Kingdom | Active | 26/10/2026

<https://find-and-update.company-information.service.gov.uk/company/16846998>



WORLD SUPREME AUTHORITY FOR CULINARY ARBITRATION LTD

16896300

United Kingdom | Active | 26/10/2026

<https://find-and-update.company-information.service.gov.uk/company/16896300>



WORLD SUPREME AUTHORITY FOR CULINARY TITLES LTD

16997564

United Kingdom | Active | 26/10/2026

<https://find-and-update.company-information.service.gov.uk/company/16997564>



WORLD CENTRE FOR INTELLECTUAL PROTECTION LTD

SC882611

Scotland, United Kingdom | Active | 26/10/2026

<https://find-and-update.company-information.service.gov.uk/company/SC882611>

Direct official records; status may change after the review date.

Learning providers and data protection



INTERNATIONAL UNION OF ARAB MASTER CHEFS LTD

UKPRN 10099301

Official search: enter UKPRN
<https://www.ukrlp.co.uk/>



INTERNATIONAL CULINARY & GASTRONOMY ARBITRATION LTD

UKPRN 10101250

Official search: enter UKPRN
<https://www.ukrlp.co.uk/>



INTERNATIONAL UNION OF ARAB MASTER CHEFS LTD

ICO ZB971358

Expires: 2027-08-27
<https://ico.org.uk/ESDWebPages/Entry/ZB971358>



INTERNATIONAL CULINARY & GASTRONOMY ARBITRATION LTD

ICO ZC146889

Expires: 2027-05-12
<https://ico.org.uk/ESDWebPages/Entry/ZC146889>



WORLD SUPREME AUTHORITY FOR CULINARY ARBITRATION LTD

ICO ZC207157

Expires: 2027-07-24
<https://ico.org.uk/ESDWebPages/Entry/ZC207157>

UKRLP identifies providers, not programme quality. ICO records data protection fees.

Integrity, privacy and dispute resolution

Impartial, reasoned assessment

Explain assessment criteria, disclose conflicts and retain appropriate evidence and reasons. Corrections, suspension or withdrawal follow applicable terms and authorised decisions.

Complaints and appeals

Identify the appropriate complaint or result-review route, required evidence and announced deadlines. Distinguish data correction, an assessment appeal and a contractual dispute.

Privacy and publication

A privacy notice identifies the controller, purposes, lawful basis, sharing, retention, rights and contact route. Review publication of member and judge data and photographs against its purpose and lawful basis.

Two distinct forms of judging

Competition judging and sensory assessment differ from arbitration to resolve disputes. A competition judge card does not automatically authorise deciding a contractual dispute.

A separate dispute agreement

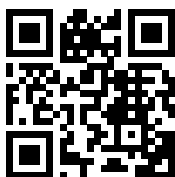
The relevant document addresses parties, scope, law, seat, rules, language, fees and appointments as appropriate. Mediation supports agreed settlement; arbitration is governed by its agreement and applicable law. This brochure imposes no arbitration clause on its reader.



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Arab Master Chefs

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