



JOE BARZA

takes Lebanese cuisine
into the 21st century...

Master Chef Joe Barza has over 25 years of experience and has helped raise the profile of the Middle Eastern Cuisine and Chefs. He is known as the rebel chef who revived the Lebanese cuisine that has been stagnant for many years by combining local ingredients in unconventional ways in order to create new trend setting revolutionary dishes that have become his trademarks.

Born in Tyre, Lebanon in 1963, Joe Barza was a personal bodyguard for a key player in the Lebanese war before enrolling in a hotel school and leaving the war-torn country in 1980. He moved to South Africa and quickly progressed through the culinary ranks in the kitchens of Johannesburg International Airport.

Upon his return to Lebanon after the war, where he took up several positions as head chef, in 2010, Barza founded Joe Barza Culinary Consultancy, a company that deals with all aspects of restaurant and catering operations. He is also a member of the Academie Culinaire de France, the president of the Lebanese Chefs Association and on the organizing committee of the Lebanese Salon Culinaire HORECA.



With a trademark goatee and a penchant for hats, Barza is credited for reviving Lebanese cuisine and has helped raise the profile of Middle Eastern fare across the world. To achieve this, he combines local ingredients in unconventional ways, juggling color, flavours and presentation in order to create revolutionary dishes for the 21st century.

Recognized as a television personality, co-hosting the Middle Eastern version of Top Chef and making guest appearances all over the globe, Barza has amassed numerous awards and accolades, and takes parts in international events to promote the cuisine of his native Lebanon. In addition to being Founder and Chef Consultant of Joe Barza Culinary Consultancy, he is a member of the Academie Culinaire de France, The President of the Lebanese Chefs Association and on the organizing committee of the Lebanese Salon Culinaire HORECA. Consultant of GET GROUP in Qatar, the Hilton hotels in Jordan and Waldorf Astoria in Ras Al Khaimah, where his fine Middle Eastern cuisine is served at the elegant Marjan restaurant.

Chef Joe Barza has travelled across the world taking part in several international events - Le Festival de Mougins, Slow Food in Terra Madre, Six Senses in Maldives, Dubai World Hospitality Championship, CIA in California, La Route des Etoiles in Portugal, Sydney International Food Festival. Barza has worked with some of the biggest names in culinary arts - Frederic Anton, Gérald Passedat, David Higgs, and Guillaume Gomez.



CHAKLICH ON A BED OF CUCUMBER