



**Agribusiness forum: enhancing regional trade and  
adding value to Caribbean agrifood products**

**Organised by CTA and IICA**

**The Flamboyant Hotel, St. George, Grenada, 16-18 November 2014**

This Briefing is linked to the Brussels Briefings organized by the CTA, the European Commission (DG DEVCO), the ACP Group and Concord every two months on key issues related to agriculture in ACP countries

<http://brusselsbriefings.net>

CULINARY FEDERATION OF JAMAICA

**Presentation**

Culinary Federation of Jamaica

Farming community and other major players

Get youth involved. Junior chefs. Bartenders and other interested persons.

Returned to Jamaica in 1990. High level of imported items. Dollar value continued to grow.

Over the past 10-12 years, there are great innovations in the market.

Best Dressed chicken – sponsor taste of Jamaica, rainforest, pepper king

Show the general public how to use

Unearth new talent in Jamaica. Labour of love. Work over the past 7 years. Importance of local chefs. Many chefs came from Europe and food was reflective of their origin and taste profiles weren't what they should have been.

Very NB to stimulate the roots for young people to recognize that this is a viable career option and that there are great opportunities.

CFJ two events per year (taste of Jamaica) \$9 million Jamaica. To stage tough to get that kind of money from corporate Jamaica

Training sessions.

Competitions. Focus on innovative creative Jamaican cuisine. Continue to build the pride in the local cuisine. A lot still in the mode in their hotels that they are doing

Jamaica won 4 gold, 2 silver, 4 bronze in CHTA: Jnr chef, ice carver, best use of beef

13 medals overall. Caribbean Chef of the year. Brian Lumley.

Imported herbs a waste. No of niche farmers who are helping to seize that opportunity.