Biography Chef Ahmad Issam Maadarani

Ahmad Maadarani · 2026-09-12 · Chef Success Stories



Full Name: Ahmad Issam Maadarani

Professional Title: Expert in International Culinary & Gastronomy Arbitration

Position: President of the International Union of Arab Master Chefs (IUOAMC)

Founding Role: Founder and Developer of International Culinary & Gastronomy Arbitration Systems

Fields of Specialization:

Culinary Arts – Gastronomy Science – International Arbitration – Food Safety – Restaurant & Hospitality Management – Sustainable Gastronomy

Professional Overview

Ahmad Issam Maadarani is widely recognized as a leading reference figure in culinary arts and international culinary arbitration. He has established a structured professional approach that integrates scientific sensory evaluation, gastronomy analysis, professional ethics, and food safety within verifiable and regulated institutional frameworks.

His career is distinguished by the integration of scientific methodology, analytical judgment, and applied professional experience in dish evaluation and arbitration systems. This approach positioned him as a key contributor to the development of modern culinary arbitration standards and to the clear separation between training, accreditation, arbitration, and institutional governance at both Arab and international levels.

Experience and Achievements

- ✔ President of the International Union of Arab Master Chefs, leading its global professional development strategy.
- ✔ Founder and developer of International Culinary & Gastronomy Arbitration Systems based on structured scientific methodologies.
- ✔ Accredited international culinary arbitration expert specializing in professional sensory evaluation and dish analysis.
- ✔ Architect of innovative arbitration frameworks applied in international culinary competitions.
- ✔ International lecturer in culinary arbitration, food safety, and professional ethics.
- ✔ Developer of food evaluation methodologies integrating scientific tasting and artificial intelligence.
- ✔ Consultant in restaurant and hospitality management, specializing in HACCP and ISO 22000 implementation.
- ✔ Contributor to sustainability-oriented culinary policies, food waste reduction, and responsible gastronomy practices.

Publications and Scientific Works

Chef Ahmad Maadarani is the author of more than 126 books and professional publications in culinary arts, arbitration, and food safety, including:

- □ Foundations of International Culinary Arbitration – A methodological and regulatory reference.
- □ Gastronomy Science: Flavor and Sensory Perception – A scientific study on taste analysis.
- □ The Art of Tasting and Dish Evaluation – A professional guide to sensory judgment.
- □ Food Safety: ISO & HACCP Standards – Practical implementation of food safety systems.
- □ Restaurant and Hospitality Management under Global Standards – An operational management guide.
- □ Arab Cuisine: Between Heritage and Modernity – A documentation and modernization study.
- □ Philosophy of Food: Between Flavor and Sensation – A scientific–philosophical perspective.
- □ The History of Culinary Arts Across Civilizations – A historical reference work.

Education, Training, and Educational Impact

Since 2018, Chef Ahmad Maadarani has supervised the training and qualification of more than 136,000 students in culinary arts and international arbitration:

- □ Approximately 80% received training free of charge through non-profit educational initiatives.
- □ Designed and delivered professional programs in culinary arts, arbitration, and food safety.
- □ Prepared chefs for participation in international culinary competitions under professional standards.
- □ Provided scholarships and educational support to emerging culinary talents worldwide.

Sustainability and Institutional Development

- ✔ Integrated sustainable gastronomy principles into professional culinary practice.
- ✔ Developed food waste reduction strategies and carbon footprint mitigation policies.
- ✔ Published research in food psychology, sensory science, and sustainable culinary systems.

Vision and Mission

Chef Ahmad Maadarani believes that culinary arts are a scientific and ethical profession, not merely a creative practice or honorary title. His mission is to:

> Redefine culinary arbitration as a scientific, ethical, and institutional discipline that protects the profession, ensures fairness, and elevates competence and knowledge.

Global Impact

- □ Recognized international reference in culinary arbitration.
- □ Key contributor to food safety standards and risk analysis methodologies.
- □ Advocate for future culinary education through technology and artificial intelligence.

Quote

> “Culinary arts are not merely food prepared for consumption, but a comprehensive science that influences senses, emotions, and culture. Culinary arbitration is a scientific and ethical responsibility before it is a title.”

Report by the Editorial Team of the International Union of Arab Master Chefs Journal

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