



FOR IMMEDIATE RELEASE

09 June 2010

## CANADIAN CHEFS GATHER IN WINDSOR

**WINDSOR, ON:** The **Canadian Culinary Federation (CCFCC)** held its annual national conference in Windsor, Ontario from May 31 to June 4. The week-long conference was filled with educational seminars, competitions and celebrations of culinary excellence. Some of the highlights included –

**Junior Chefs Ice Breaker reception.** A group of more than thirty junior chefs converged on Essex Golf & Country Club to officially mark the start of the conference by preparing regional delicacies. Items included PEI oysters, Quebec Caribou, smoked Ontario trout on hemp crisps, Manitoba pork belly, Alberta beef sliders and cheese from all regions of the country. To emphasize the camaraderie in culinary arts, a group of junior and Mentor Chefs from the American Culinary Federation Michigan chapter joined the celebration and prepared fresh water pickerel.

**Honour Society.** A group of distinguished Chef members were inducted as Founding Members of the Honour Society during the conference. This society was established to honour and recognize leadership, professional excellence, lifetime commitment and significant contributions to our profession and the CCFCC. To mark the occasion, an elaborate seven course dinner was prepared under the direction of Honour Society Chair, Bruno Marti from Vancouver.

**Education Seminars.** A dynamic series of educational presentations were available including cheese education, growing coffee culture, USA rice education, restaurant design, ocean wise, modern gastronomy, gourmet cocktails and a special keynote address by Jon Taffer of Taffer Dynamics.

Additionally, the conference made a noticeable change in the way material is delivered to the members in an effort to “go green”. All reports were presented electronically. Each delegate was provided with a flash drive which contained all reports and otherwise printed material.

**Competitions and Awards.** Several culinary competitions were held at St. Clair College which included;

- **Youth Team Canada selection.** This competition was to select a junior team to represent Canada at the IKA (World Culinary Olympics) in Erfurt, Germany in 2012. Four colleges competed (Culinary Institute of Canada - Holland College in PEI, Nova Scotia Community College – Akerley Campus in Halifax,

Jacques-Rousseau Culinary Institute in Montreal and Vancouver Community College in Vancouver) with the winner being **Vancouver Community College**.

- **National Chefs Challenge.** Regional Chefs (Clement Chan, Vancouver; Philip Leach, Muskoka; Mark Steele, Ottawa and Todd Smith, St. John's) competed at this national final with the winner being **Clement Chan, Vancouver**.
- **Junior Culinary Challenge.** Nine provincial finalists (Steve Kuan, BC; Matthew Parker, ON; Tazia Fenton, PEI; Brenan Madill, NS; Chantel Vance, SK; Martine Donaghy, QC; Tara Nicholls, NL; Joseph Rainer Cruz Regalado, MB and Colleen Erker AB) with the winner being **Steve Kuan, Vancouver**.
- **Chef of the Year.** Not a competition but an award to recognize outstanding contributions to the CCFCC. The regional finalists included; Allan Williams, PEI; Luc Boissy, Montreal; Roary Golden, Muskoka and John-Carlo Felicella, Vancouver. The 2010 National Chef of Year was awarded to **John-Carlo Felicella, Vancouver**.

Several international and special guests joined the conference and actively participated in the agenda. Guests included –

- **Gissur Gudmundsson** – President, World Association of Chefs Societies (WACS)
- **Michael Ty** – President, American Culinary Federation (ACF)
- **Louis Perrotte** – Continental Director, WACS – Americas
- **Michael Smith** – Food Network Chef Celebrity

By the end of the conference there was an increased level of enthusiasm and commitment. Next year the CCFCC will gather in Vancouver from June 14 to 19 for their national conference.

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The Canadian Culinary Federation (CCFCC) unites chefs and cooks across Canada in a common dedication to professional excellence through educational, exchange and competition experiences. Membership in the Canadian Culinary Federation is available to any and all persons who are actively pursuing a career path as a cook apprentice, journeyman cook, professional chef/cook or culinary professional. [www.cfcc.ca](http://www.cfcc.ca)

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