



MEDIA RELEASE



CHEFS FOR CANADA chefs for kids

October 22, 2008

FOR IMMEDIATE RELEASE

Vancouver Chefs support Local Candidates in International Competition

Vancouver BC - In 3 months time, the greatest culinary competition in the world will be underway and 3 Vancouver chefs will play key roles in advancing Canada's reputation for culinary excellence on the international stage. Twelve of Vancouver's finest chefs will cook in support of this effort at "Chefs for Canada, Chefs for Kids", Thursday November 13 at the Marriott Pinnacle hotel.

Representing Canada in the 2009 Bocuse d'Or is local chef David Wong, currently a senior instructor in the International Culinary School at the Art Institute of Vancouver, and on leave from his duties to focus on his competitive training. Accompanying David to the competition are Grace Pineda, his apprentice and assistant during the competition, and the candidate who will represent Canada at the 2011 competition, Chef Ryan Stone of the Vancouver Marriott Pinnacle.

"We are in the final stages of preparation for the competition", remarked Vincent Parkinson, Chef de Mission for Bocuse d'Or Canada. "The funds raised at this event go a long way to assuring that we have the training, materials and support we need in order to give our very best effort in Lyon. Many of Vancouver's finest chefs are donating their time and considerable talent in support of this cause" continued Chef Parkinson. "An event that brings together chefs of this magnitude is a rare occasion and those who attend this event are in for a truly memorable culinary experience."

Confirmed participating chefs* include:

Art Institute of Vancouver International Culinary School: Chef Paul Massincaud

The Beverly Hills Hotel & Bungalows: Chef Robert Allen Sulatycky, Chef Alex Chen

Diva at the Met: Chef Dino Renaerts

Fairmont Waterfront Hotel: Chef Colin Burslem

Five Sails: Chef Ernst Dorfler

Hyatt Vancouver: Chef Javiar Alarco, Chef Clement Chan

La Belle Auberge: Chef Bruno Marti, Chef Tobias Macdonald

Lumiere - Chef Daniel Boulud, Chef Dale Mackay

Marriott Pinnacle: Chef Stuart Klassen, Chef Ryan Stone

Moxie's Classic Grill: Chef John Humphries

Pear Tree: Chef Scot Jaeger

Westin Bayshore: Chef Kevin Doucette

Funds raised at the event support Bocuse d'Or Canada, and a portion of ticket sales goes to Breakfast for Learning to provide nutrition to local area school children.

Tickets are \$250 per person (\$100 tax receipt) and are available at www.bocusedorcanada.ca/events

* Confirmed at time of release, and presented alphabetically by restaurant/facility name.

Bocuse d'Or is the world's leading culinary competition for individual chefs and has been held every two years in Lyon, France, since 1987. Bocuse d'Or Canada, endorsed by the Canadian Culinary Foundation, is the volunteer organization responsible for the selection, training and support of Canadian entrants. For more information, visit www.bocusedorcanada.ca

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For more information or to arrange interviews please contact:

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