



## MEDIA RELEASE

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**FOR IMMEDIATE RELEASE**

### Canadian Chef takes Top Honour at International Competition

**Lyon, France** – Bocuse d'Or Canada today announced that the assistant to Canadian Chef, David Wong of Vancouver, has achieved the award for the best 'commis' in what is acknowledged as the world's greatest culinary competition, the Bocuse d'Or. Grace Pineda, also of Vancouver, acted as Chef Wong's assistant and protégé in the two years of preparation up to the competition, the contest rules state that the assistant can be no older than 22.

Chef Wong and Pineda finished in ninth place demonstrating that Canadian chefs can compete and excel on the world culinary stage.

"The level of competition here is simply unsurpassed, and to be recognized by a panel of the world's greatest chefs makes this the proudest moment of my career," remarked Chef Wong. "So many people gave so much to help me achieve this. This is a great result for me, Grace, and Canada."

Some of the world's most accomplished chefs were chosen to represent their countries at the event, which has been held in Lyon, France every two years since 1987. While 54 countries initially vied for a coveted qualifying spot, only 24 were allowed to compete over the course of the two day event. Canada has been represented at every competition since its inception.

"It is such an incredible accomplishment for Grace to be recognized as the best Commis at the Bocuse d'Or." Noted Robert Allen Sulatycky coach for the Canadian team "This award is a testament to the hard work and dedication she has put into the Bocuse d'Or over the past two years; she is one of the most talented young chefs in Canada. Grace is a rising star and has a very bright future in our industry".



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"In the culinary world, there is no greater accomplishment than to be recognized at the Bocuse d'Or" commented Bocuse d'Or Chef de Mission Vincent Parkinson. "The level of commitment, dedication and sacrifice that it takes to prepare and take part in this competition is extraordinary. To have represented Canada at this competition is, in and of itself, a great accomplishment. To have achieved such an exceptional result is testament to David's and Graces skill and determination, as well as to that of a large group of dedicated professionals who have provided their invaluable support over the past two years."

*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.*

Top honours were awarded as follows:

First place, awarded the Bocuse d'Or and a €20,000 cash prize – Norway

Second place, awarded the Bocuse Silver and a €15,000 cash prize – Sweden

Third place, awarded the Bocuse Bronze and a €10,000 cash prize – France

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