

Canada Can Cook!

Student Cooking Competition Royal Agricultural Winter Fair – 2010

Teams & Biographies

George Brown Chef School

Chef Kylie Garcelon, Apprenticeship Coordinator, Centre For Hospitality & Culinary Arts

<p>George Brown Chef School: Apprentice Team 1 Friday, November 5th 3:00 pm: GOLD Ribbon Winners Cuisine Canada's 2010 BEST NEW CHEFS Winners of KitchenAid Artisan Stand Mixers</p>	
	<p>Michael Carpino's home town is Orillia, Ontario. This 18 year old is in the first year of the Apprentice Chef Training program. Following graduation in December, 2011, Michael plans to further his experience in the culinary field, eventually working as an Executive Chef of a hotel chain. Michael's longer-term plans are to further his education in teachers' college to become a certified chef and hospitality teacher.</p>
	<p>Luigi De Guzman was born and raised in the Philippines. This classically-trained trombone player turned cook when he migrated to Canada in 2007. Even when he was a child, he was always curious about food. His goal is to travel around the globe and learn more about different styles of cuisine.</p>



CANADA CAN COOK!

Kelly Hughes • Cooking Stage Manager • mail@foodisgood.com

George Brown Chef School: Apprentice Team 2 Friday, November 5th 4:00 pm GOLD Ribbon Winners Winners of KitchenAid Artisan Stand Mixers	
	Ryan Schmelzer from Pickering, Ontario is currently studying at George Brown Chef School for his 1st block of the Apprenticeship Program for cook. Ryan hopes one day to work in a hotel overseas or on the West Coast of Canada.
	Carla Maya is 20 years old, and is enrolled in the 1 st year of the Apprentice Cook at George Brown College. She expects to graduate in late 2011. From Toronto, Ontario, Carla plans to obtain her Red Seal in cooking and afterwards do some travelling.

Liaison College - Kitchener campus

Faculty contact: Chef Mark Duncan

Liaison College – Kitchener: Team 1 Friday, November 5th at 5:00 pm BRONZE Ribbon Winners	
	Donna Clelland is 20 years old, and enrolled in Liaison Culinary College, Kitchener in the Culinary Management program. Her future plan is to open a youth outreach center and teach kids about food and how to cook.
	Micheal (Mikey) Lafrance. “Originally from North Bay, I now reside in Kitchener Ontario where I attend Liaison College. This is my first semester of the basic culinary program. After my anticipated completion date of April 29, 2011, I am hopping to obtain permanent employment from a respected company such as Compass Group or Aarmark Food Services. I have been in the food service industry for several years and now it is time to learn all the aspects I don’t know and brush up on what I think I know. With that said, I look forward to this event and having fun with the learning process.”

Liaison College – Kitchener: Team 2 Friday, November 5th at 6:00 pm

SILVER Ribbon Winners



Paul Robinson: “I semi-retired in 2004. This gave me the opportunity to pursue a totally independent career path. After nurturing five boys through to maturity (two of whom became Chefs), and seeing my wife of 30 years go back to college and graduate into a career in the medical profession, I got the incredible chance to train as a chef in the classic French style. I will graduate this fall from Liaison College in Kitchener and hopefully start preparing and serving the kind of sophisticated cuisine that I have enjoyed throughout the world for the past 40 years.” Paul currently lives in Guelph, Ontario.



Kaitlyn Martin, is 19 years old. Originally from Goderich, she is now living in Kitchener. Enrolled in the 1st term of the Liaison College, Chef de Cuisine program, Kaitlyn expects to graduate in Spring 2011. In the future, Kaitlyn wants to open a restaurant that caters to people with special dietary concerns, i.e diabetic, celiac, lactose intolerant. No doubt, her recent experiences of living in Asia will influence her.

Liaison College - Oakville Campus

Faculty Contact: Chef Diana Iaquinto

Liaison College – Oakville: Team 1 Saturday, November 6th at 11:00 am


SILVER Ribbon Winners



Winston Tham, from Mississauga, ON, is 26, and currently enrolled in the summer/fall 2010 program (basic cook diploma). Winston is working in the food industry in downtown Oakville at JAM wine and martini bar, where he has been the sous chef for the last 3 years. His style of cooking is classic French with an Asian twist (fusion style). “I was a late enroll into school as I thought I didn't need to go to school. My current chef told me that it will help me with passing my red seal, which I am currently working on.” Winston hopes one day to open his own restaurant.







Michael Angelo Bartello, born in 1951 in Toronto, Michael's family originated in Calabria Italy. “Ever since I was a little boy I would watch my Nonna and Zio (Uncle) prepare delicious homemade very-hot tomato sauce with pasta, meatballs, and Calabrese sausage.” . He hosted a food column, “Bartello's Food for Thought” as well as owned and managed IGA stores. Early morning trips to the Ontario Food Terminal to pick, select, and purchase the freshest available produce added to the experiences and influences that have created Michael's passion for healthy cooking, as well as developed his inclination to Italian Cuisine. “This year in an effort to realize my passion and enhance my culinary aspirations I have become a full time student at Liaison College of Culinary Arts, where endless dreams await me.”

Liaison College – Oakville: Team 2 Saturday, November 6th at 12:00 noon SILVER Ribbon Winners	
	<p>Stephanie Boin, age 26, is from Oakville, ON. Scheduled to complete the "Advanced Culinary" program in December 2010, Stephanie's long-term plans are to one day teach culinary arts and skills. In the shorter term, she aspires to move up to Corporate Chef in the company where she currently works.</p>
<p><i>Photo not Available</i></p>	<p>Chantel Parkes, currently 27 years old, Chantel's home town is Sarnia, Ontario. Chantel's long term goal is to open a small catering company in the Halton/Peel area after gaining some kitchen experience. Her current enrolment in Liaison College program is sure to help her reach this goal.</p>

Georgian College



Faculty Contact: Chef Philip Leach



Georgian College: Team 1 Saturday, November 6th 1:00 pm SILVER Ribbon Winners	
	<p>Mauricio Melendez is a culinary student with the passion to grow in one day a well rounded chef. Born in El Salvador on November 6, 1983, from Salvadorian background, his wish is to introduce Latin American cuisine to the Canadian consumer. Mauricio is presently at Georgian College where he is attending his final school year and also acting as Junior Muskoka District Chefs Association Vice President. He is working in the Georgian Dining Room, with the Executive Chef Ignatius D'Souza, who he says is one of the best chefs in the area.</p>
	<p>Paolo Massimiliano is 27 years old, from Sudbury, Ontario. In the 3rd semester of the Culinary Management program, Paolo expects to graduate in May 2011. Prior to enrolling in Georgian College, he worked as a baker, and also had his own café and gelateria. Paola's future plans are to get his red seal. He would like a position where he can combine his business background with his culinary experience, possibly becoming an executive chef in a banquet setting, opening his own business, or work at the corporate level with food corporations. "Long term plans may include teaching, as it is one way to give back to the industry and ensure that it will prosper in the future years."</p>

Georgian College: Team 2 Saturday, November 6th 3:00 pm SILVER Ribbon Winners	
	Catlin LeForte , a 23 year-old, 1 st year student in the 2-year Georgian College Culinary Management program, was born in Toronto and raised in Barrie. Upon completing her program in 2012, she plans to work in the resort industry, and is committed to developing her career in Canada.
	Tracey Derouin , from Halton Hills, is now registered in Georgian College's Culinary Management program. After graduating in May 2012, "Frog", as she is affectionately called by friends, plans to become one of Canada's leading Chefs.

George Brown Chef School

Chef Christine Walker, Coordinator, Culinary Skills-Chef Training

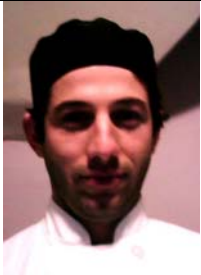

George Brown Chef School: Culinary Skills Team 1 Saturday, November 6th 4:00 pm SILVER Ribbon Winners	
	Pilar Garcia Is 25 years old, from Mexico City. She is in her 2 nd semester of Culinary Management Integrated Learning program, and expected to graduate in August 2011.
	Ananda Smith is 25 years old. Also in the 2 nd semester of the Integrated Culinary Management Degree program, Ananda expects to complete her program in August 2011. From Toronto, Ontario, Ananda's dream job would be to have her own show on Food Network Canada and eventually develop her own line of products. Alternatively, her goal is to mix her marketing/business degree & background with her new culinary training and work in product development for large food retailers.

George Brown Chef School: Culinary Skills Team 2 Sunday, November 7th 10:00 am BRONZE Ribbon Winners	
	<p>Iana Mologuina is originally from Kaliningrad, Russia but currently lives in Aurora. Iana is 19 and enrolled in the Culinary Management Program, which she expects to finish in 2011. <i>“I’ve been working in kitchens for the past 3 years or so, and have been really interested to learn more about baking. Therefore, I’m actually going to be working at a bakery for my externship to learn more about it. If I really enjoy it, I want to apprentice at a patisserie to learn the pastry arts. It’s a definite challenge for me and I like that.”</i></p>
	<p>Shyon Davis, also in 3rd semester (2nd year) of the Culinary Management program, plans to complete his program in 2011. From Mississauga Ontario, he is thinking about going back to school and taking an Italian program. Shyon wants to travel and “really wants to get to know food”.</p>

Stratford Chefs School

Faculty contact: Chef Kimberley Paine

Stratford Chefs School Team 1 Sunday, November 7th 11:00 am GOLD Ribbon Winners Winners of KitchenAid Artisan Stand Mixers	
	<p>Andrew Poulsen, from Kincardine, Ontario, is 21 years old. Upon completing his final year at Stratford Chefs School in Winter 2011, he plans on continuing his education in wine and pursuing a sommelier certificate through the ISG, with a goal to one day opening a fine dining restaurant in Ontario.</p>
	<p>Tina Manno’s home town is Barrie, Ontario. She is currently enrolled in Stratford Chefs School ‘s Apprentice Cook program and expects to graduate in February 2011. Tina’s immediate plans include upon graduation, then securing a stage, either in Italy or France for 4 weeks, and work with a local butcher for a few weeks on honing my butchering skills. She plans to return to Pazzo Ristorante in Stratford for a second season.</p>

Stratford Chefs School Team 2 Sunday, November 7th 12:00 noon SILVER Ribbon Winners	
	<p>Kaya Ogruce is 29 years old, and is completing his 2nd semester, expecting to finish in February 2011. Kaya's future plans are to work in Europe to gain Michelin Star experiences in various restaurants and become a Head Chef of a restaurant within 4 years.</p>
	<p>Alex Sielmann, is 26 years old, in his 2nd (final) year at Stratford Chefs School. Alex anticipates completing his program in February 2011. From Penticton, BC, his future plans are to develop his skills doing a few international stages in France, Sweden, and the US, then to open a small restaurant in Penticton with his wife, Steph.</p>