



FOR IMMEDIATE RELEASE

01 December 2010

Canadian national team wins double gold at the Culinary World Cup

Edmonton, Alberta CCFCC Culinary Team Canada won gold medals in the hot kitchen and cold display categories at the Expogast Culinary World Cup competition, held November 20–24 in Luxembourg. In a field of 28 countries, Canada finished fifth overall, with only three points separating the top five teams.

Simon Smotkowicz, Team Manager, is very pleased with the team's performance. "This was our first competition as a new team, with practices beginning only five months ago. Most teams are preparing for at least a year, so winning two gold medals says a lot about the high quality of our entries and the teamwork demonstrated. It's a great start, an impressive accomplishment in the building process toward the Culinary Olympics in Germany in 2012," says Smotkowicz.

There was further testimony to Canada's culinary reputation. Seating for the Team Canada three-course hot kitchen competition dinner was sold out three weeks before Expogast began. Judges and guests were served a menu that featured Canadian food products, including arctic char, lobster, bison, pork belly and chanterelle mushrooms (menu follows). Likewise, Canadian foods, such as wild turkey, Pacific sable, pheasant, and musk ox were featured in the cold display competition.

Culinary Team Canada includes:

- Team Manager: Simon Smotkowicz, Shaw Conference Centre, Edmonton
- Assistant Manager: Vinod Varshney, Northern Alberta Institute of Technology, Edmonton
- Team Captain: Brad Horen, Victoria
- Chef Members: Dave Ryan, Vancouver Community College
Patrick Gayler, Inn at Laurel Point, Victoria
Peter Dewar, NSCC, Halifax
Poyan Danesh, Corporate Classics Caterers, Vancouver
- Pastry Chef: James Holehouse, Shaw Conference Centre, Edmonton
- Support Members: Jeffery Young, Two Rivers Specialty Meats, North Vancouver
Roger Andrews, College of the North Atlantic, St. John's
Suzannah Yeung, Fairmont Pacific Rim, Vancouver
- Coaches: Bruno Marti, La Belle Auberge, Ladner
Clayton Folkers, NAIT, Edmonton
Fred Zimmerman, Calgary
Jud Simpson, House of Commons, Ottawa

- 30 -

Media Contact:

Simon Smotkowicz, Team Manager

T: (780) 917-7617 E: teamalta@shaw.ca W: www.culinaryteamcanada.ca

CCFCC Culinary Team Canada is comprised of chefs from across Canada who exhibit excellence in culinary skills. They are volunteers and participate in Team activities on their own time. www.culinaryteamcanada.ca

Culinary Team Canada operates under the auspices of the Canadian Culinary Federation. The Federation unites chefs and cooks across Canada in a common dedication to professional excellence through educational, exchange and competition experiences. www.cfcc.ca

ALMA
Alberta Livestock
and Meat Agency Ltd.

Culinary Team Canada
Restaurant of Nations: Hot Kitchen Gold-Medal Menu
Expogast Culinary World Cup, Luxembourg
November 20–24, 2010

Icy Waters Arctic Char and Seared Scallop Roll
Butter-Poached *Ocean Choice* Lobster
Fennel Ravioli

Slow-Cooked *Canadian Rangeland* Bison Hump
Romaine-Wrapped *Sturgeon Valley* Braised Pork Belly with Creamed Leeks
Yam, Potato and Celery Root Pave, Root Vegetables
Chanterelle Mushrooms and Bison Reduction

Caramelized Pear Chocolate Mousse with Pear Sorbet
Warm Hazelnut Caramel Fritter
Salted Caramel Crème Anglaise, Red Wine Berries
Fruit and Nut Wafer

