



George Brown student cooks up a winner

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Culinary competitions, be they on national TV or in your local school or restaurant, have become the hottest of food events ever. Just recently top culinary students from across Canada came together at the Calphalon Centre in Toronto for a chance to become the next star of the culinary world at the 2011 S. Pellegrino Almost Famous Chef Canada Regional Competition.

The students came from The International Culinary School at the Art Institute of Vancouver, École hôtelière de la Capitale (Québec City), The George Brown Chef's School (Toronto), and the Institut de tourisme et d'hôtellerie du Québec (Montréal).

Judging was difficult as each student brought to the table an astonishing display of talent to choose from, but it was George Brown student Jean-François Daigle, who prepared his signature dish of Honey Seared Bison Tenderloin, during a fast-paced, high-pressure cooking competition, to win the title of Canadian Regional S. Pellegrino Almost Famous Chef. The judges awarded Jean-François the coveted title and the rare chance to compete at the Finals Competition to be held at The Culinary Institute of America at Greystone, in Napa Valley, California on March 11-14.

Jean-François will be one of ten regional winners to be flown to the finals event, where he will compete against nine other regional winners from across North America. The three-day event takes place in front of a panel of food media, distinguished guests and renowned chefs. The overall winner will take the title, up to \$20,000 in prizes and a paid apprenticeship from one of the participating chef judges.

The Finals competition will be streamed live via the Almost Famous Chef website and Facebook page again this year. Fans can interact with the participating chefs and media, as well as each other to get all the updates and insider information during the competition.

"I feel very humbled to have won this competition against the great talent of my fellow competitors," says Daigle. "Although I was nervous presenting to the judges, I believed in my vision. I've learned from a number of great chefs and it's this learning that helped me achieve this honour."

VIVA ITALIA!

George Brown's scoring high on a number of fronts -- especially with the famous Viva Italia! Cucina, taking place Feb. 22 to 25 at the schools' legendary Chefs' House on King St. E. Here's your chance to join the staff and students of The Chef School and the School of Hospitality, George Brown College, as they celebrate the best of Italian food, wines, and culture! From free events to special dinners and a ticketed Gala Evening, there is something for everyone as the school opens its doors to the public for this special week. Don't miss these special events featuring the Italian Culinary Arts Students alongside Italian Chefs from across Ontario who are appearing exclusively for the Viva Italia! Cucina celebrations.

For daily events schedule and how to make reservations, check out thechefshouse.com/viva-italia. Proceeds from ticketed event sales will support student scholarships for the Post-Graduate Italian Culinary Arts Program at George Brown College.

