

# It's A Three Star Performance For Canadian Chefs

Singapore was the venue of a major International Culinary Salon during the recent Food and Hotel Asia exhibition which took place from May 13-16. The competition featured nearly 400 chefs from 77 organizations and 17 countries, among them the United States, West Germany, Japan, and the host, Singapore. Canada was represented by two teams, Team Canada and Team Toronto.

Over the past few years, Canada teams have demonstrated that they are a force to be reckoned with in culinary circles, having won the World Championships in Frankfurt in 1984 and placing second in the European Championships in Luxembourg in 1986. This year's Team Canada was no exception. The five-member team consisted of Maurice O'Flynn, Executive Director of the Alberta Culinary Arts Foundation, who acted as Manager, Team Captain Marcel Kretz, from Hotel La Sapiniere in Val David, Quebec, Ernst Dorfler, Executive Chef at the Edmonton Four Seasons Hotel, Manfred Ochs, Executive Chef at the Edmonton Westin Hotel, and Yoshi Chubachi, Executive Chef at the Manitoba Club in Winnipeg.

The Canadian Federation of Chefs de Cuisine appoint individuals to be team manager and captain. They in turn select team members using their own criteria, but relying on past excellence and maintaining geographical representation from all regions of Canada. The teams are then funded, either by the CFCC or by private companies. Team Canada was sponsored by the Alberta Pork Producers' Marketing Board, Fletcher's Fines Foods Ltd., and UFL Foods Inc..

Preparations for the Salon started as early as last September. Competition entries can be shown only once and must



have a practical application in restaurants. Judging is based on presentation and creativity as well as nutritional value, cost, and hygiene. Team Canada's hard work was rewarded with 10 Gold Medals out of a possible maximum of ten, giving them an equal first place finish along with Team America. Team Toronto also put up an impressive display.

As part of the exhibition, there was also an International Student Competition. Here, too, the Canadian team, from the Southern Alberta Institute of Technology, placed first, showing that Canada will remain an important force in culinary events in the future.

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The Canadian Brass – Ronald Romm (Trumpet), Fred Mills (Trumpet), David Ohanian (French Horn), Gene Watts (Trombone) and Charles Daellenbach (Tuba) recently performed in Singapore (see page 2).

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