

Bocuse d'Or

CANADA

Team Canada starts a cross-country, star-studded road trip ahead of world-renowned cooking competition

Meet Team Canada in Toronto on October 8th

Toronto, September 26, 2019 — The countdown to the Bocuse D'Or Continental Qualifiers has started worldwide and for Team Canada, that means that the training intensifies. Our 2021 contender, Chef Samuel Sirois, has big shoes to fill since his predecessor, Chef Trevor Ritchie, won silver (behind Team USA) and a chance to represent Canada in Lyon at the most difficult culinary competition on Earth in 2019.

A formidable creative laboratory for all types of cuisines from all around the world, The Bocuse d'Or competition is fierce. Just like athletes prepare for the Olympics, Team Canada trains daily and that also means meeting with the best chefs and culinary professionals from coast to coast, exploring new local ingredients unique to our True North and learning techniques for the team to represent our country on the world stage. On his journey, Chef Sirois is not alone, he's got a "demon chef" on one shoulder to coach him through his training journey: Alvin Leung, MasterChef judge and the only Canadian chef with multiple Michelin stars, brings a celebrity element to the Canadian team as one of Sirois' coaches. No less impressive, his other coach, Gilles Herzog, was trained by the finest Meilleur Ouvrier de France.

Earlier this month, Team Canada started a cross-country tour with a first stop in New Brunswick. They are hitting the road again with a first stop in Toronto next week to participate in the city's first La Table des Chefs and for an exclusive breakfast with some of the Toronto's top chefs.

About Bocuse d'Or

In Canada, we believe that competing at the famous Bocuse d'Or is a team effort. As the World Cup of cookery talents, the biennial event is the most prestigious culinary competition in the world. Only the most exquisite chefs get a coveted "golden ticket" to represent their countries in a battle against 23 other contenders. It is not only a unique chance to showcase techniques and

food mastery, but an opportunity to also shine the spotlight on local flavours by incorporating them into the competition's dishes that will be seen and tasted by the cream-of-the-crop on the world stage.

Founded in 1987 by legendary French chefs, Paul Bocuse and Albert Romain, Bocuse d'Or's mission was to create a competition that would bring the greatest chefs out from behind closed doors and onto the limelight.

Assisted by his commis and supervised by his coaches, Sirois will have 5.5 hours to prepare one meat platter and one fish plate of 14 portions. Each competitor will be judged on taste, presentation, creativity, innovation, composition and service practicality. The kitchen jury awards points for non-wasting and sustainability as well as points for hygiene, methodology, preparation, technique and organization. Our goal is to be on the podium.

About Samuel Sirois

With more than 18 years of experience in the hotel and restaurant industry, Chef Sirois was a professor at the Institut de tourisme et d'hôtellerie du Québec when he won the National Selections last January. His experience as the kitchen assistant for Bocuse d'Or candidate Laurent Godbout is a real asset for the team.

About Alvin Leung

Also known as the 'Demon Chef', Alvin Leung is the only Canadian Chef with six Michelin Stars. A public figure, he appears on several TV shows such as MasterChef Canada, The Maverick Chef, Wok Stars, Korean food, and Seoul Refined. Traveling between his restaurants in Hong Kong, Singapore, Toronto and Vancouver, he brings an international level to our team.

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To schedule an interview with Samuel Sirois or Alvin Leung, or to get more information or high res photos, please contact The PR Department Inc at 416.535.3939 or at medias@prdepartment.ca.