



Bocuse d'Or Canada receives grant from Economic Development of Canada and enters into five-year agreement with ITHQ to build National Training Center ahead of prestigious international cooking competition

Toronto, February 10, 2020 — For the first time in Bocuse d'Or Canada history, Economic Development of Canada has awarded funds in support of Canada's international culinary team. With this contribution, the Bocuse d'Or National Training Center will be built at the Institut de tourisme et d'hôtellerie du Québec (ITHQ) in Montreal, providing a training space for present contender, Samuel Sirois, as well as the next national culinary athletes to perfect their craft.

The new Bocuse d'Or National Training Centre is an exact reproduction of the 3 x 6 metre kitchen where 24 teams from around the world compete at the grand finale in Lyon (France). Just like any other sport, training in the same environment as the competition is imperative to success and the Bocuse National Training Center will give Team Canada the tool it needs for podium-worthy performances and to better represent Canadian gastronomy and skills on the world stage.

"Bocuse d'Or Canada is grateful for this generous contribution from the Government of Canada, and for ITHQ's commitment in supporting the team. By building the Bocuse National Training Center together, we are demonstrating our mutual dedication towards the advancement of the culinary arts and the importance of tailoring a space for Canadian gastronomy amongst the world's finest dining experience," says Bocuse d'Or Canada President Thomas Delannoy.

"The Bocuse network reaches far and wide and counts the best chefs of the global culinary field," explains Liza Frulla, General Director of the ITHQ. "Winning a Bocuse d'Or honours a country as well as an entire industry. This Canadian training center will not only help Team Canada to best represent our country but also draws on our mutual commitment to better equip future generations of Canadian chefs. It is by sharing knowledge and giving them hands-on, first-

class experiences to learn from the best of the best that we will contribute to positively position Canada's food and hospitality industry, elevate our terroir while nurturing Canadian food tourism."

Bocuse d'Or Team Canada contestant Samuel Sirois, along with his commis Alexy Jetté and coaches Gilles Herzog and celebrity chef Alvin Leung, are currently preparing for the Bocuse d'Or Semi-finals in Lima, Peru in May as well as for the international competition which will take place in Lyon in 2021.

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 the ITHQ

For over 50 years, the Institut de tourisme et d'hôtellerie du Québec (ITHQ) has been Canada's leading centre for specialized training in tourism, hospitality, and gastronomy. Equipped with unique facilities, such as a 4-star hotel school, two teaching restaurants and a research service, it is the only school in the country to offer programs at the secondary, CEGEP and university levels. Recognized for the excellence of its training that meets the highest industry standards, the ITHQ offers courses for both professionals and the general public.

About Samuel Sirois

With more than 18 years of experience in the hotel and restaurant industry, Chef Sirois is a graduate and a professor at the Institut de tourisme et

d'hôtellerie du Québec. He won the National Selections in January 2019 after a fierce competition against two other applicants. Chef's Sirois' 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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