

Patrick Louch,
Executive Chef and The “Simply Sexy Food” guru.

Patrick has been a leader in the hospitality industry for almost 25 years, having worked in almost every area of the hotel and restaurant industry including, Food and Beverage front of house, Consulting and Strategic planning, Front Office, Marketing and Public Relations, Teaching at the Ontario College level, and finally settling in his comfort zone of Simply Sexy Food – combining philosophy and science with art and passion.

For the past 8 years as Executive Chef with Delta Rocky Crest Resort, Patrick has trained hundreds of culinary students and seasonal cooks, and guests of the resort who want to be chefs, the secrets of *Simply Sexy Food*...the Spiritual Science of living well and eating great!

A special recognition for those who made this day truly special!

Gino Guercio, Derek Martens & Leslie Anderton, Delta Chelsea-host hotel
Angelo Colalillo, ARAMARK-Student Awards MC & Co-Chair
Patrick Louch, Delta Rocky Crest Guest Speaker & Chef Mentor
Carla Kelman & Associates-Registration and support
Marlon Manuba, Wing Yee Fung, Caroline Denda, Volunteers
Janessa Gazmen-Sabre Agency, People's Choice Award Sponsor
Adrian Droog, GFS-Main Plate sponsor
Aidan Halac, Marenostro-Vegetarian sponsor
Noel Gallegoes, T-fal & Groupe Seb, Team Prizes

SEE YOU AT OUR NEXT DINNER APRIL 20th, 2009.



www.cafp.com/toronto or 416-422-3431



&

Student Awards Night



Gold Plate



March 9, 2009



2008 – 2009 CAFP Toronto Student Branch Awards

A live cook off competition featuring teams from each CAFP junior branch was held earlier today. A team of 3 CAFP members from each Humber College, Ryerson University, Centennial College, University of Guelph and George Brown College, partnered with mentors from the Delta Hotels, created a 2 course menu themed "Simply Sexy Food".

During the reception, attendees were all invited to vote for their favourite team menu alongside the judge's scores to decide the 'People's Choice Award'.

A super fantastic job by all our contestants today, and congratulations to our 2009 winners!

A special thank you to our judges!

Sara Waxman-Dine Magazine, Barbara Jacques, Noel Gallegos-Groupe Seb/T-fal, and John Placko-Corporate Chef, Campbell's Foodservice.

Mentors, your time and support were truly appreciated!

Patrick Louch- Delta Rocky Crest, Derek Martens- Delta Chelsea, Matthew Toni-Delta Sherwood, Andrew Nelson -Delta Meadowvale, Shane Straiko -Delta Chelsea.

Thank You to our Copper Chef Sponsors!

T-fal

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SABRE

Copper Chef Committee

Angelo Colalillo-ARAMARK, Patrick Louch-Delta Rocky Crest, and Andrea Watson-Kraft Canada Inc.



GOLD PLATE AWARD

Based on scholastic achievement, CAFP involvement, commitment to industry, **written essay and community service.**

Flanagan Foodservice, Delta Hotels, Sysco Foodservices of Central Ontario, Bamfords, SIR Corp, NEW YORK FRIES & SOUTH ST. BURGER.CO. and Gordon Foodservice.

Industry Sponsors

Based on scholastic achievement, **industry involvement** and goals for the future.



Toronto Branch

Based on scholastic achievement, **CAFP involvement** and goals for the future.

Brian Cooper Memorial Award



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Highest Score of Toronto Branch Students



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Gold

Award criteria is based on scholastic achievement, **CAFP involvement** and goals for the future.

Bronze

Campbell's, Dana Hospitality Inc., Dr. Oetker, FCSI, Marsan Foods, Lamb Weston Foodservice, Sara Lee and Mother Parkers Tea & Coffee Inc.

"A very special thank you to all our award sponsors for making this evening possible!"