

**FOR IMMEDIATE RELEASE**

**Canada Goes for Gold at Dubai World Hospitality Championships 2013**

*Canadian Culinary Federation selects Canadian Bocuse d’Or Laureate team*

**Toronto, ON; September 18, 2013** - The Canadian Culinary Federation (CCFCC) officially announced today its team of chefs for the [Dubai World Hospitality Championships 2013](http://www.dwhc.biz/). *CCFCC Culinary Team “Bocuse D’or Laureate”* is comprised of former Canadian Bocuse d’Or competitors who will compete against twelve teams from around the world in Dubai, UAE from November 17-19, 2013.

Managed by **Dr. Jane Ruddick**, - a Bocuse d’Or team “management laureate”- the members of *CCFCC Culinary Team “Bocuse D’or Laureate”* *Dubai 2013* are:

**Michael Noble** (Team Captain), NOtaBLE ~ The Restaurant – Bocuse d’Or 1995 & 1997

**Chris Mills**, JOEY Restaurant Group – Bocuse d’Or 2001

**Andrew Springett**, SAIT Polytechnic Institute – Bocuse d’Or 2003

**Scott Jaeger,** The Pear Tree – Bocuse d’Or 2007

**Ryan Stone**, Centerplate – Bocuse d’Or 2011

**Arthur Chen**, Edmonton Shaw Conference Centre – World Culinary Olympics Pastry Chef 2000 – present

**Bernard Casavant** Culinary Consultant – Bocuse d’Or 1991

**Morgan Wilson** (Support Member), Fairmont Empress Hotel Victoria – Bocuse d’Or Candidate 2005

The Canadian judge at the Dubai competition is **Simon Smotkowitz** from the Shaw Centre, Edmonton.

“The Canadian Culinary Federation is honoured to receive an invitation to Dubai 2013,” says Donald Gyurkovits, National President, Canadian Culinary Federation. “We have assembled a team of chefs with exceptional experience competing on the world stage against the very best. They are among the finest our country has, and we know they will do us proud.”

Canada is taking part in the Championships at the invitation of Sheikh Hamdan Bin Mohammed Bin Rashid Al Maktoum, Crown Prince of Dubai, the Government of Dubai, and the Emirates Culinary Guild. The event is in its inaugural year, but is expected to become the Middle East’s premier culinary competition. The event is sanctioned and judged by the [World Association of Chefs Societies](http://www.worldchefs.org/).

“It is always an honour to represent Canada in international competition. I am excited to cook against the best chefs in the world in a city as famous as Dubai,” says Michael Noble, Team Captain and Chef at NOtaBLE ~ The Restaurant in Calgary. “All that being said, my biggest thrill is to be part of this Canadian "dream team" of chefs for whom I have great respect, friendship and admiration."

**-more-**

**Page Two**

**Canada to Go for Gold at Dubai World Hospitality Championships 2013**

During the competition all international teams will be required to present a themed buffet and hot meal for a group of 54, including judges and special guests. Over the next two months the Canadian team’s planning and preparation will include an official team practice in Calgary (Oct 2) and a tasting in Edmonton at JOEY Jasper Ave (October 9).

The Bocuse d'Or is the world’s most prestigious culinary competition and takes place biennially in Lyon, France. CCFCC’s [*Bocuse d’Or Canada*](http://www.bocusedorcanada.ca) program engages Canadian chefs in this international competition and promotes the art of cuisine and the profession of chef. CCFCC has participated in every Bocuse d’Or competition since it began in 1987, sending Canada’s best talent to Lyon.

**About CCFCC**

The goal of the Canadian Culinary Federation is to unite chefs and cooks from across Canada in a common dedication to professional excellence. Since its inception in 1963, the federation has enjoyed a deep and long-standing tradition as Canada’s true representation of the professional Canadian culinarian.

###

**Follow the team online:**

|  |  |  |  |
| --- | --- | --- | --- |
| [Facebook icon - black.jpg](mailto:https://www.facebook.com/pages/Culinary-Team-Canada-Dubai-2013/232405846915376?subject=Facebook)  [@Culinary Team Canada Dubai 2013](https://www.facebook.com/pages/Culinary-Team-Canada-Dubai-2013/232405846915376) | [Twitter icon - black.jpg](mailto:https://twitter.com/CCFCCDubai?subject=Twitter)  [@CCFCCDubai](https://twitter.com/CCFCCDubai)  #ccfccdubai2013 | [YouTube Black.jpg](mailto:http://www.youtube.com/channel/UCzpOaQ4CIBB7WQnm2iLz8Xg/feed?view_as=public?subject=YouTube)  [Culinary Team Canada Dubai 2013](http://www.youtube.com/channel/UCzpOaQ4CIBB7WQnm2iLz8Xg/feed?view_as=public) |  |

**Note to editors:** High res team photos are available.

**Media Contact:**

Elettra Communications

Simone Abt

[simone@elettra.ca](mailto:simone@elettra.ca)

604.738.3870 / cell 604 512 8714