

# Brittany Failer

Facebook: Britt Failer

Instagram: @britt.fai

**Current Position:** Kitchen Partner at The Saskatoon Club and Breakfast cook on weekends at Riverside Country Club

Website: <https://saskatoonclub.com>

## **Past Positions:**

- River Landing Snacks, Short Order Cook/Assistant Kitchen Manager (2018)
- Cactus Club Café, Kitchen Partner/Line Cook (2017-2018)

## **Awards and Activities:**

1. Windsor Salt Culinary Exchange - 2019
2. Saskatchewan Polytechnic's Junior Chef Award - 2019
3. Arthur Wilson Memorial Award - 2019
4. Judy G Canadian Culinary Scholarship - 2018

## **Fun Facts:**

1. My favourite piece of kitchen equipment is ...? The cooler because that's where I bond with the cool food
2. My favourite ingredient to cook with is....? Herbs & spices because that's often where the magic happens or molecular gastronomy items
3. My favourite chef is...? I don't have one
4. My dream dinner is...? A 15 course meal where I need to undo the top button of my pants
5. Before I die I want to eat at...? The Eiffel Tower

## **Philosophy:**

My philosophy is to always keep my mind open because there is always something to learn no matter what your age or experience and to keep things simple, yet extraordinary.



# Chris Corkum

Facebook: Chris Corkum

Instagram: @corkum902

**Current Position:** Executive Sous Chef at Delta by Marriott Saskatoon Downtown

Instagram: @aromayxe

Website: <https://www.marriott.com/default.mi>

## **Past Positions:**

- O&B at Remail Modern – Executive Sous Chef of Events and Catering (2017-2018)
- Radisson Saskatoon – Executive Sous Chef (2012- 2018)
- Fairmont Southampton Princess Bermuda- Pastry Chef de Partie (2005-2007)

## **Awards and Activities:**

1. Gold Medal- WACS Global Chefs- Americas 2016 (Quito, Ecuador)
2. CCFCC Saskatoon Chef of the Year - 2016
3. Silver Medal- CCFCC National Chefs Challenge - 2013 (Edmonton)
4. Silver Medal- CCFCC National Chefs Challenge - 2012 (Halifax); assistant to Chef Lorenzo Brazzini- first ever podium for Saskatchewan

## **Fun Facts:**

1. My favourite piece of kitchen equipment is ...? A good sharp knife
2. My favourite ingredient to cook with is....? Impossible to say just one. Anything fresh
3. My favourite chef is...? My grandmother
4. My dream dinner is...? If I'm dreaming? Go back in time and eat my grandmother's baked beans and brown bread
5. Before I die I want to eat at...? ONLY 1? EMP (Eleven Madison Park), hands down.

## **Philosophy:**

Keep it simple.



# GJ Feraro

Facebook: GJ Feraro

Instagram: @gjferaro

**Current Position:** Sous Chef at Cohen's/Picaro

Instagram: @cohensyxe @picaroyxe

Website: <https://www.cohensyxe.com/> <http://www.picaro.ca/>

**Past Positions:**

- Hudson's Canada Pub - Sous Chef (2017-2018)
- Truffles Bistro - Garde Manager Cook (2013)
- Sushiro - Sous Chef (2009-2013)

**Fun Facts:**

1. My favourite piece of kitchen equipment is ...? The Vac Pac machine
2. My favourite ingredient to cook with is....? Ginger
3. My favourite chef is...? David Chang
4. My dream dinner is...? Anywhere on a beach with a sunset
5. Before I die I want to eat at...? Jay Fai's street side restaurant, Raan Jay Fai

**Philosophy:**

Keep eating & have fun!



# Valerii Nikolaiev

Facebook: Valeriy Nikolayev

Instagram: @valeriinikolaiev84

**Current Position:** Cook at Browns Socialhouse in Stonebridge

Website: <https://brownsocialhouse.com/stonebridge/>

## **Past Positions:**

- Movenpick Hotel Dubai – Sous Chef (2015-2018)
- Cavalli Caffee Dubai – Chef de partie (2013-2015)
- St. Regis Hotel Abu Dhabi, Comission (2012-2013)

## **Awards/Activities:**

1. Completed in Taste of New Zealand - 2016

## **Fun Facts:**

1. My favourite piece of kitchen equipment is ...? Chef's knife
2. My favourite ingredient to cook with is....? Love. I like to cook with love
3. My favourite chef is...? Marco Pierre White
4. My dream dinner is...? 12 grade Kobi Wagyu
5. Before I die I want to eat at...? My own restaurant

## **Philosophy:**

My family is above my career.



# Carl Recolaso

*Instagram:* @chefjuancarlo

**Current Position:** Sous Chef at Ayden Kitchen and Bar and Chef Instructor at the Local Kitchen

Instagram: @aydenkitchenbar @thelocalkitchen\_yxe



## **Fun Facts:**

1. My favourite piece of kitchen equipment is....? My knife – it's an extension of myself
2. My favourite ingredient to cook with is...? Salt and pepper, seasoning is a huge key.
3. My favourite chef is...? Anthony Bourdain. He's everything that I aspire to be – 'Parts Unknown' is my dream job!
4. My dream dinner is...? Somewhere in the European waters on a nice yacht – doesn't matter what the food is!
5. Before I die I want to eat at...? My Grandma's house in the Philippines with all my favourite dishes with a side of rice!

## **Philosophy:**

To cook with pride, passion and persistence.

# Darren Craddock

*Facebook:* Darren Craddock

*Instagram:* @dcraddock

*Twitter:* @craddy1971

**Current Position:** Executive Chef at The Village Bistro & The Village at Stonebridge

Website: [www.thevillagebistro.ca](http://www.thevillagebistro.ca) [www.luthercarevillage.com](http://www.luthercarevillage.com)

## **Past Positions:**

- Delta Bessborough (2017-2018)
- Riverside Country Club (2011-2017)
- Radisson Admiral Harbourfront, Toronto (2005-2011)

## **Awards and Activities:**

1. Saskatoon Chef of the Year – 2015, 2012
2. Gold Medal Plates- gold 2015, 2012
3. Gold Medal Plates – silver 2014
4. Gold Medal Plates- bronze 2017

## **Fun Facts:**

1. My favourite piece of kitchen equipment is ...? Magic bullet or Vitamix
2. My favourite ingredient to cook with is....? Garlic
3. My favourite chef is...? Marco Pierre White
4. My dream dinner is...? Being able to have a nice BBQ with my whole family; my kids, my mother, my father, and my brothers since we are spread out across the world
5. Before I die I want to eat at...? Home with my mom

## **Philosophy:**

Treat food with the respect it deserves, don't complicate it, show it some love!



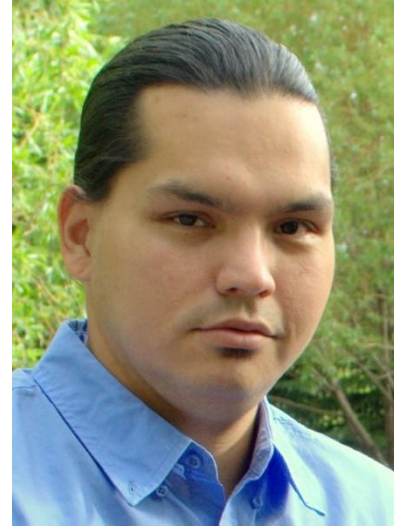
# Kirk Ermine

**Current Position:** Cook at World Trade Center Saskatoon at Prairieland Park

Website: [www.prairielandpark.com](http://www.prairielandpark.com)

Instagram: @prairelandpark

Facebook: [www.facebook.com/prairielandpark](http://www.facebook.com/prairielandpark)



## **Past Positions:**

- Contract Chef – Diabetes Canada (2017-Current)
- Cook - University of Saskatchewan (2013-2015)
- Cook – Dakota Dunes Casino (2009-2012)

## **Awards and Activities:**

1. Hans Peterson Memorial Award – 2007

## **Fun Facts**

1. My favourite piece of kitchen equipment is ...? My knives
2. My favourite ingredient to cook with is....? Nutmeg
3. My favourite chef is...? Susur Lee
4. My dream dinner is...? Anything someone is willing to cook for me!
5. Before I die I want to eat at...? Anywhere in Italy!

## **Philosophy:**

Living and eating well starts with the children.

# Goran Pospisil

Facebook: Goran Pospisil

**Current Position:** Kitchen Manager at Blend Restaurant and Bar, North Battleford

Facebook: <https://www.facebook.com/Blend-Restaurant-Bar>

## **Past Positions:**

- Executive Chef at Hilton Garden Inn Niagara on Lake(2012-2013)
- Executive Chef for HMC Company Belgrade Serbia (2011-2012)
- Executive Chef and Owner at Restaurant Godisnja Doba (Seasons) Belgrade (2008-2011)



## **Awards and Activities:**

1. Top 10 Restaurants in Belgrade - 2010

## **Fun Facts:**

1. My favourite piece of kitchen equipment is ...? Good stove and all the toys in the kitchen
2. My favourite ingredient to cook with is....? Prosciutto, everything tastes better when you wrap it in prosciutto
3. My favourite chef is...? Alain Ducasse
4. My dream dinner is...? Pork tenderloin stuffed and wrapped in prosciutto blue cheese sauce
5. Before I die I want to eat at...? Alain Ducasse au Plaza Athénée

## **Philosophy:**

Respect!! Respect for food, respect for colleagues, respect for job and hard work



# Michael Link

*Instagram:* @mlconsultingchef

*Twitter:* @chefbull6

**Current Position:** Director of Food Operations at The Willows, Chef at The Iron's and Chef for Western Concessions at SaskTel Centre

Website: <https://www.willowsgolf.com/default.aspx>  
[www.sasktelcentre.com](http://www.sasktelcentre.com)

## **Awards and Activities:**

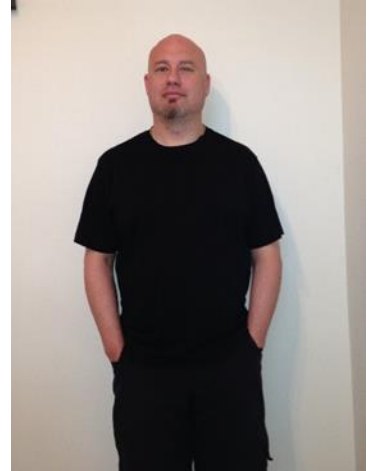
1. Gold Medal Plates- silver 2013

## **Fun Facts:**

1. My favourite piece of kitchen equipment is ...? Bluetooth speaker
2. My favourite ingredient to cook with is....? Bacon
3. My favourite chef is...? Sean Brock
4. My dream dinner is...? Anything Sean Brock cooks
5. Before I die I want to eat at...? Sean Brock's Appalachian Cuisine

## **Philosophy:**

Simple food done well!



# Sydney Hamelin

*Facebook:* Sydney Hamelin

*Instagram:* @sydneyhamelin

***Current Position:*** Line Cook at Picaro/Cohen's

Instagram: @cohensyxe @picaroyxe

Website: <https://www.cohensyxe.com/>  
<http://www.picaro.ca/>



## ***Past Positions:***

- Line Cook at Sushiro – (2017)
- Line Cook/Baker at Calories (2016)

## ***Awards and Activities:***

1. Culinary Youth Team Canada - 2019
2. People's Choice Wintershines wide open soup cook off - 2018
3. Provincial Gold Skills Canada - 2018, 2016, 2014
4. People's Choice Zoo Gala -2016

## ***Fun Facts:***

1. My favourite piece of kitchen equipment is ...? Stand mixer
2. My favourite ingredient to cook with is....? Salt, it's all about the seasoning
3. My favourite chef is...? Steve Squier (Guy Fieri)
4. My dream dinner is...? With family and friends all getting together and enjoying a meal, but also somewhere fancy.
5. Before I die I want to eat at...? To many places to pick only one

## ***Philosophy***

It is what it is and when you know, you know

## Todd Clark

**Current Position:** Evening & Event Chef- Boffins Public House- Innovation Place

Website: [www.boffins.ca](http://www.boffins.ca)

### **Past Positions:**

- Saucier- West Restaurant, Vancouver B.C. (2012-2014)
- Chef de Partie- L'Ambroisie, Paris, France (2009-2012)
- Chef de Partie – L'Atelier de Joël Robuchon, Paris, France (2006-2009)

### **Awards/Activities:**

1. Best Course at Chef's Gala - 2019
2. Best in Class at Le Cordon Bleu in Paris - 2005
3. Good glass of wine/conversation
4. Playing piano

### **Fun Facts:**

1. My favourite piece of kitchen equipment is ...? Plastic Scraper or Chef's Knife
2. My favourite ingredient to cook with is....? Eggs
3. My favourite chef is...? Joël Robuchon or Marco Pierre White
4. My dream dinner is...? Anywhere with a view and a beautiful women!
5. Before I die I want to eat at...? Michel Bras Restaurant

### **Philosophy:**

To make a cuisine where the produce and product shines. Taste everything!



## **Dominic Evans**

*Instagram:* @chefdomevans

**Current Position:** Sous Chef at Bar Gusto

Instagram: @bargustoyxe

Website: [www.bargustoyxe.com](http://www.bargustoyxe.com)

### **Past Positions:**

- Sous Chef at Spadina Freehouse

### **Awards and Activities:**

1. Red Seal Certification - 2019

### **Fun Facts:**

1. My favourite piece of kitchen equipment is ...? Chef Knife
2. My favourite ingredient to cook with is....? Lake fish
3. My favourite chef is...? Magnus Nilsson
4. My dream dinner is...? BBQ'd burgers with friends and family
5. Before I die I want to eat at...? Alinea

### **Philosophy**

Keep it simple. Use the freshest possible products and let their flavours speak for themselves. Always be honing your technique to bring out the best in every dish you make; there's always room to improve!

