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CHRIS THOMSON COMPETES AT THE WACS GLOBAL CHEFS CHALLENGE - CONTINENTAL FINAL

SAO PAULO, BRAZIL: The **Canadian Culinary Federation (CCFCC)** is proud and delighted to announce that Chris Thomson, Executive Sous-Chef of The Banff Centre in Banff, Alberta, assisted by his apprentice Myles Fedun of Jacks Grill in Edmonton, Alberta, finished in first place with a gold medal at the WACS Global Chefs Challenge Continental final for the Americas which was held in Sao Paul, Brazil, on Saturday, September 26, 2009.



Chris Thomson, winner of the 2009 CCFCC National Chefs Challenge at the national conference in Kelowna last May, represented Canada at the continental final. He competed against chefs from three other continental American countries namely the United States, Chile, and Brazil. The United States finished second and Chile third. As the winner for the Americas, Chris will compete against the other continental winners in January 2010 in Santiago, Chile, at the WACS Global Chefs Challenge final.



Each Chef had five hours to prepare and present a well-balanced four-course menu in a “black box” style competition for a panel of WACS approved international judges including Simon Smotkowicz, National Secretary of the Canadian Culinary Federation and President of its Culinary Committee.



I was extremely proud and pleased to be a part of this event and of Chris Thomson’s tremendous accomplishment”, said Smotkowicz. He went on to say that, “Chris demonstrated innovation and creativity in his menu and finished extremely close to the USA competitor”. CCFCC National President Judson Simpson also congratulated Chris on his first place finish in this high level competition and looks forward to supporting Chris in his run for the title of Global Chef.



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For further information, please contact Judson Simpson, CCFCC President at 613.733.5678 or simpsj@parl.gc.ca.

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