

SCHOLARSHIP AWARDS BRUNCH

SUNDAY, MAY 3, 2015



EXECUTIVE PLAZA HOTEL

CONFERENCE CENTRE
COQUITLAM VANCOUVER BC

EXECUTIVE CHEF, MANNY CARGANILLA



1958 – 2015

CELEBRATING 57 YEARS AS A PROFESSIONAL ASSOCIATION

GUEST SPEAKER

STEPHEN WADE

Chef Instructor

Burnaby Central

Ace-It Cooks Training Level 1

<http://central.sd41.bc.ca/>



Stephen completed his apprenticeship in England in the early 1970's worked in large hotels in northern England before coming to Canada in 1975. He worked at the Hotel Georgia then at the brand new Four Seasons Hotel after two years of that he worked at eight other Vancouver area restaurants before becoming a chef instructor with the Surrey School District.

Since 1983 until 2006 Stephen was employed by the school district before moving to the Burnaby School District in charge of the Ace-It cooks training program.

In 2015, Stephen won the BC Chefs' Citation of the Year.

ABOUT BURNABY CENTRAL SECONDARY | ACE-IT COOKS TRAINING LEVEL 1

This program has been offered at Burnaby Central Secondary School as a district ace-it program since September 2005. The program is for a full school year with students attending class from 2:00pm until 7:00pm Monday thru Friday. Students apply and are interviewed before entrance with only 20 students per year accepted. Students will at the end of the program take level 1 professional cooks theory and practical exams needing 70 % minimum to pass. Students will then look for employment in the restaurant field or return to school to take level 2 cooks training.

Thank You

Executive Chef Manny Carganilla and Corporate Chef Boban Kovachevich as well as the management of the Executive Plaza Hotel & Conference Centre Coquitlam, for generously providing the use of their facility for the scholarship brunch.

THANK YOU TO OUR SUPPLIERS:

Albion Fisheries

Gordon Food Services

Inter City Packers

Creative Bakers

Creekside Foods, Fresh

Fresh Point

Tarson Foods

Sysco Food Service

OPENING REMARKS

Welcome to the annual scholarship awards brunch, sponsored by the British Columbia Chefs' Association. Chef Boban Kovachevich (*President*) and Chef Mike Pinter of the BCCA, and various company representatives, will be presenting 7 scholarships today to deserving and talented students to help further their studies in the culinary arts.

AGENDA

10:00am - 10:30am - Registration

11:15am - Brunch

11:30am - Guest Speaker, Chef Stephen Wade, Burnaby Central Secondary

PROGRAM

Master of Ceremonies: Chef Edgar Rahal, Chairman of the British Columbia Chefs' Association.

- Welcome Speech
 - Brunch
 - Guest Speaker, Chef Stephen Wade, Burnaby Central Secondary
 - Presentation of the scholarship plaques
 - Thank you to chef and staff of the Executive Plaza Hotel & Conference Centre Coquitlam
 - Group Picture
 - Awards by Scholarship Chair, Chef Mike Pinter
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Presented by Gordon Food Service :

- Justine Lam Vancouver Community College

Presented by Sysco Food Service Vancouver:

- Joseph James Vancouver Community College

Presented by Pear Bureau Northwest:

- Caitlin Ciara Chase Samuel Robertson Technical Secondary

Presented by Hermes Lodge:

- Jessica Mah Burnaby Central Secondary
- Joyce Lok Yun Pang Burnaby Central Secondary

Chef Winnie Lam Scholarship Award:

- Matthew Alexander Senko The Art Institute of Vancouver

Presented by BC Produce Marketing Association:

- Kenneth Mark Amaro Burnaby Central Secondary
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Students: Scholarships must be used within 2 years. Upon entering an accredited program, you must make application to the bc chefs' association, showing proof of acceptance of enrollment to receive your scholarship.

The cheque will be made out to the culinary institute of your choice.
Please contact Chef Edgar Rahal should you have any additional questions.
Tel: 604-825-4100 Email: info@bcchefs.com.

THE MENU

Artisan & European Breads
Sweet Butter, Sundried Tomato Pate, Olive Tapenade

Salads

Caesar Salad, Garlicky Anchovies Dressing, Herb Croutons
Pickled Baby Beets, Green Apple, Scallions, Lime Aioli
Fig, Red Cabbage, Sprouts, Mushrooms, Sunflower Seeds, Almonds, Soybeans
Truffled Potato, Salad,
Romaine Lettuce, Mango, Carrot, Green Onion, Wonton Crisps, Chili Dressing
Charcuterie Display

Charcuterie Display

Italian Cured Meats, Sausages, Salamis, Sliced
Accompanied By Creamy Horseradish, Mustards, Chutney's, Pickled Peppers & Olives

Chilled Seafood

Whole Poached Salmon, Medallions, Smoked, BBQ, Candied
Carved Gravlox, Rye Points, Nolly Prat Dill Sauce

Sushi Display

Assorted "The Wild Fig" Sushi Display

Breakfast

Trilogy Of Eggs Benny's, Executive, Florentine & Pacific
Maple Smoked Bacon
Country Sausage
Waffles, Maple Syrup
Muffins, Danishes, Croissants, W/Preserves & Sweet Butter

Hot Food

Braised Leg Of Lamb, Port Wine Glaze
Coconut chicken curry Boneless-skinless chicken breast, tomato coconut curry sauce
Baked Salmon, Capers, Lemon, Roasted Pepper Herb Butter Sauce
Dim Sum, Hargow, Shumai & Vegetable Pot sticker, Chili Plum Sauce
Butter Roasted Yukon Gold Potatoes
Green Pea & Cardamom Scented Basmati Rice
Ginger Stir-fry Vegetables

Action Station

Omelette Station . . . Baby Shrimp, Ham, Mushroom, Peppers, Tomatoes, Scallion & Cheese

Dessert Station

Chocolate Fountain . . . Banana Bread, Chocolate & Vanilla Sponge cake, Strawberries & Fruit
Assorted Cheese Cake Squares, Nanaimo Bars, Brownies, Fruit Pies, Tortes & Mousse Cakes
Fresh Fruit Display



EXECUTIVE CHEF
MANNY CARGANILLA



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