

CELEBRATING 68 YEARS AS A PROFESSIONAL ASSOCIATION



THANK YOU



SCHOLARSHIP AWARDS BRUNCH 2026



Legends Haul



SCHOLARSHIP AWARD

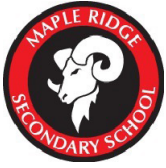
Chris Tentzerakis

Mason Carpenter



# Morgans

Restaurant + Wine Bar









# Morgans

Restaurant + Wine Bar






<p><b>GUEST SPEAKER</b></p> <p><b>CHEF BRUNO MARTI c.c.</b></p>  <p><b>BIO:</b>          Chef Bruno Marti began his culinary career in Switzerland before moving to Canada, where he worked at the Queen Elizabeth Hotel in Montreal. After serving as Executive Chef for Cara Operations, he spent 12 years as Catering Manager for Canadian Pacific Air Lines before opening La Belle Auberge in Ladner, British Columbia, where he earned acclaim as Chef and Owner of one of the province's most celebrated restaurants.</p> <p>On April 17, 2024, Chef Marti was appointed to the Order of Canada, recognizing his extraordinary contributions to the culinary arts.</p> <p>A world-class chef and visionary leader, Chef Marti has played a defining role in advancing gastronomy in British Columbia and across Canada. Over a career spanning more than four decades, he has mentored generations of chefs and elevated Canada's presence on the global culinary stage.</p> <p>His international competition career is distinguished. Team Captain of the Western Canadian Team in Frankfurt (1976), Team Canada member in Osaka (1983), and member of the World Champion Team Canada at the Culinary Olympics in Frankfurt (1984). He later led Team Canada at the 1996 Culinary Olympics, where they earned three gold medals and one bronze.</p> <p>Chef Marti has remained deeply committed to culinary excellence through his work as a coach for the Canadian Bocuse d'Or Team, from British Columbia, and the Canadian National Culinary Team, as well as a judge at the highest levels, including the 2015 Bocuse d'Or.</p> <p>A passionate and dedicated mentor, Chef Marti has inspired countless chefs through his leadership at La Belle Auberge, instilling values of precision, creativity, and competitive excellence.</p> <p>He is a Past President and Chairman of the Canadian Culinary Federation and the Founder and Chairman of the BC Culinary Arts Foundation. His many honours include the Order of British Columbia, the Queen's Jubilee Award, and induction into the American Academy of Chefs' Hall of Fame.</p> <p>Recognized globally as a leader in the culinary profession, Chef Bruno Marti's legacy is defined not only by his achievements, but by his lifelong commitment to mentorship, innovation, and the advancement of gastronomy.</p> <p style="text-align: center;"><b>Thank You</b></p> <p>Chef Michael Boshart as well as the management of the Morgans Restaurant + Wine Bar, for generously providing the use of their facility for the Scholarship Brunch.</p>	<p><b>OPENING REMARKS</b></p> <p>Welcome to the Annual Scholarship Awards Brunch, sponsored by the British Columbia Chefs' Association. Will be presenting the history of our scholarship awards today.</p> <p>Chef Michael Boshart, Scholarship Chair and Chef Steve Lewis, President BCCA, will be presenting to two deserving and talented students to help further their studies in the culinary arts.</p> <hr/> <p><b>AGENDA</b></p> <table border="0"> <tr> <td>10:00am - 10:30am - Registration</td> <td>11:30am - Guest Speaker: Chef Bruno Marti c.c.</td> </tr> <tr> <td>11:10am - Emcee Chef Edgar Rahal</td> <td>11:40am - Chef Edgar Rahal</td> </tr> <tr> <td>11:15am - Brunch</td> <td>11:45am - Chef Michael Boshart and Chef Steve Lewis</td> </tr> </table> <hr/> <p><b>PROGRAM</b></p> <p>Master of Ceremonies: Chef Edgar Rahal</p> <ul style="list-style-type: none"> <li>Welcome Speech - Chef Michael Boshart</li> <li>Brunch</li> <li>Guest Speaker: Chef Bruno Marti c.c.</li> <li>Presentation of the Scholarship Plaques</li> <li>Thank you to Chef Michael Boshart and Staff of Morgans Restaurant + Wine Bar</li> <li>Awards by Scholarship Chair, <b>Chef Michael Boshart and President BCCA, Chef Steve Lewis</b></li> <li>Group Picture</li> </ul> <hr/> <p><b>Presented by BC Chefs' Association</b></p> <table border="0"> <tr> <td>Chris Tentzerakis</td> <td>Mason Carpenter</td> </tr> </table>   <hr/> <p><b>Students:</b>          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.</p> <p>The cheque will be made out to the culinary institute of your choice.</p> <p>Please contact Chef Michael Boshart should you have any additional questions.          Tel: 604-545-5329 or 604-565-7700 Email: boshart@morgans.ca</p> 	10:00am - 10:30am - Registration	11:30am - Guest Speaker: Chef Bruno Marti c.c.	11:10am - Emcee Chef Edgar Rahal	11:40am - Chef Edgar Rahal	11:15am - Brunch	11:45am - Chef Michael Boshart and Chef Steve Lewis	Chris Tentzerakis	Mason Carpenter
10:00am - 10:30am - Registration	11:30am - Guest Speaker: Chef Bruno Marti c.c.								
11:10am - Emcee Chef Edgar Rahal	11:40am - Chef Edgar Rahal								
11:15am - Brunch	11:45am - Chef Michael Boshart and Chef Steve Lewis								
Chris Tentzerakis	Mason Carpenter								


**MORGANS RESTAURANT + WINE BAR & MORGAN CREEK GOLF COURSE**

Nestled in the serene landscape of South Surrey, British Columbia, Morgan Creek Golf Course offers an unparalleled golfing experience. With its meticulously maintained 18 holes, the course challenges both novice and seasoned golfers alike. The venue is complemented by Morgans Restaurant and Wine Bar, which serves up culinary delights in a sophisticated yet cozy atmosphere. Ideal for events ranging from weddings to corporate gatherings, Morgan Creek stands as a premier destination, promising memorable experiences amidst breathtaking natural beauty.



**CHEF MICHAEL BOSCHART**  
 EXECUTIVE CHEF MORGAN CREEK GOLF COURSE

Started cooking 1999 at Joey's at Eau Claire Market in Calgary. Completed Ried Seal in 2005. Was previously Executive Chef at Tsawwassen Springs Golf Club and Executive Sous Chef at Seasons in the Park. Currently Executive Chef at Morgan Creek Golf Club. Chef Michael is also Director of the BC Chefs' Association and Scholarship Chair.



**Morgans**  
 Restaurant + Wine Bar

