



ONTARIO HOSTELRY INSTITUTE

2008 GOLD AWARDS DINNER

Celebrating Success

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**ONTARIO HOSTELRY INSTITUTE GOLD AWARDS DINNER
THURSDAY APRIL 17, 2008 * FOUR SEASONS HOTEL, TORONTO**

Each year the Ontario Hostelry Institute places special focus on both the hospitality industry's celebrated personal successes, and those men and women who are being educated and trained professionally in our Colleges and Universities, to take their productive place in this dynamic industry.

Success is difficult to achieve in any field, and the hospitality industry is no exception. It is particularly demanding. That is why the Ontario Hostelry Institute makes a point to honour the celebrated achievements of our best industry professionals, and our students. Our continuing financial support of the latter, with your support, assists them to pursue their life-long professional careers.

Our Awards recognize the top achievers whose commitment to excellence enhances the image of Ontario and Canada among thousands of diners, travelers and vacationers each year. Our resources, services and mentoring not only prepare students for rewarding careers, they also support continuing career-long professional development training opportunities for specialist like our young wine-makers, sommeliers and rising-star pastry chefs.

The Ontario Hostelry Institute is today announcing under its aegis the creation of the OHI CULINARY FOUNDATION, for chefs which will be designed to be supportive, through the initiation of a range of events and activities, that applaud and celebrate our national and international culinary masters and the growing numbers of rising star Ontario and Canadian Chefs.

The OHI CULINARY FOUNDATION for chefs will provide the opportunity to pay tribute to our Chefs and their creations and their interpretative use of the best of our fine local and Canadian bounty of foods and our VQA Ontario and Canadian wines, while recreating their exciting dining experiences that are garnering wider and wider critical acclaim.

Celebrating success today, assures the creation of success tomorrow and the thriving growth of yours and my industry.

J. Charles Grieco
Chair and President
The Ontario Hostelry Institute
April 17, 2008

Fellows

OF THE HOSTELRY INSTITUTE



For professional achievement, dedication and contribution to the foodservice and hospitality industry, the following persons are inducted as Fellow of the Hostelry Institute:

SUZANNE BABY, CHEF

Gallery Grill at Hart House, University of Toronto

MARK R. CATOR, PRESIDENT

The Coolinary Connection

JEANNINE COOKSON, CHAIR

School of Hospitality & Tourism, Fanshawe College

JOHN CRICK, GENERAL MANAGER

AVW-TELAV

DAVID CURRIE, OWNER

Le Paradis

PAUL FINKELSTEIN, CHEF & TEACHER

Screaming Avocado

MARIO FIORUCCI AND TARA LONGO, CO-PRESIDENTS

The Healthy Butcher

CAM HEAPS, CO-FOUNDER & PRESIDENT AND

GREG TAYLOR, CO-FOUNDER & VICE PRESIDENT

Steam Whistle Brewing

HEINZ LEHMANN, CORPORATE EXECUTIVE CHEF NORTH AMERICA

Unilever Foodsolutions

ISABELLE LESSCHAEVE, ASSOCIATE PROFESSOR OF

BIOLOGICAL SCIENCES/ SENSORY AND CONSUMER SCIENCES

Cool Climate Oenology and Viticulture Institute, Brock University

DAVID MARTIN, DIRECTOR

Ted Rogers School of Hospitality and Tourism, Ryerson University

SHASHA NAVAZESH, PRESIDENT

ShaSha Bread Co.

AMAR PATEL, CHEF AND OWNER

Indian Rice Factory

DEL ROLLO, DIRECTOR OF HOSPITALITY

Jackson Triggs Winery