



Russell Hendrix
First in Foodservice Equipment & Supplies

NEWS RELEASE

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Cream of the crop chops up a feast at culinary competition

Ten years in hiatus. Eleven competitors, eight judges, dozens of volunteers, countless hours of preparation and planning.

All of these added up to one B.C. Culinary Apprentice of the Year competition on November 2, with the winner emerging as Nathan Sundeen, junior sous chef at the Sutton Place Hotel in Vancouver.

“It hasn’t sunk in yet,” said Nathan after the competition. “There’s a lot of great names on that trophy, and I’m honored to be beside them.”

Competitors from across the province created a three-course meal for judges and invited guests at the culinary event at Vancouver Community College.

As the winner, Nathan will attend the World Culinary Olympics in Stuttgart as a support member with Culinary Team British Columbia, managed by Chef JC Felicella.

“I’m very excited to go, particularly now that I’ve gained some new insights and experience, to celebrate our rich Canadian history of culinary arts,” said Nathan.

A former winner himself, competition chair Chef Poyan Danesh said that events like these are a good way for competitors to test their skills, learn from others, and talk to chefs who are willing to share their knowledge.

“Training and guiding culinary apprentices with this competition sets a great foundation to prepare them for their careers ahead,” said Chef Danesh. “After a 10-year hiatus, it was energizing to see the community come together to relaunch this historic competition. Nathan will have the once-in-a-lifetime opportunity to travel with Culinary Team BC to Stuttgart for the World Culinary Olympics in 2020. The exposure they will receive at this event will really advance their careers to a whole other level.”

“The kind of performance demonstrated at this competition truly demonstrates the excellent work of skilled trades professionals across B.C.,” said Shelley Gray, CEO of Industry Training Authority. “The participation of so many supporters, apprentices, and Red Seals in this competition gives great credibility to the value of apprenticeship and sponsorship in the growth and development of those in trades careers.”

“Congratulations to Nathan Sundeen on this incredible achievement. I am certain Nathan will take advantage of every opportunity in this once-in-a-lifetime experience and will make British Columbia proud at the World Culinary Olympics,” said Melanie Mark, Minister of Advanced Education, Skills and Training. “Culinary artists, chefs, and many other trades are in-demand careers in our province, and people like Nathan are helping us build a world-class, industry-ready labour force that we can all be proud of.”

The Culinary Apprentice of the Year Award 2019 was sponsored by Chefs’ Table Society of BC, Vancouver Community College, and Industry Training Authority, along with BC Chefs Association, North Vancouver Island Chefs Association, Okanagan Chefs Association, and Victoria Chefs Association. Additional partners included Russell Hendrix, Intercity Packers, Gindara Sablefish, Cacao Barry, Cactus Club Cafe, Cascadia Tableware, Icon Fine Wines & Spirits, Chef & Co, House of Knives, Tafelstern, Ocean Mama Seafood, and Cline Family Cellars.

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Note to Editors

- A photo of Nathan Sundeen can be downloaded from <https://www.flickr.com/photos/industrytrainingauthority/49030543041/in/album-72157711685479686/>
- Photo L to R: Poyan Danesh, Nathan Sundeen, Bruno Marti
- Additional photos of the competition can be downloaded from <https://flic.kr/s/aHsmJeaTWE>

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