

# CHEF TONY HONOURED FOR LIFETIME CULINARY WORK

## THE CEREMONY DREW MORE THAN 120 CHEFS FROM ACROSS CANADA AND AROUND THE WORLD TO CELEBRATE

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Local Mississauga resident and acclaimed chef, Tony Fernandes, was inducted into the prestigious Honour Society of the Canadian Culinary Federation on May 28.

Fernandes moved to Mississauga from Dubai, United Arab Emirates in 2001 and is currently the group executive chef and director of food and beverage at the Crowne Plaza Toronto Airport.

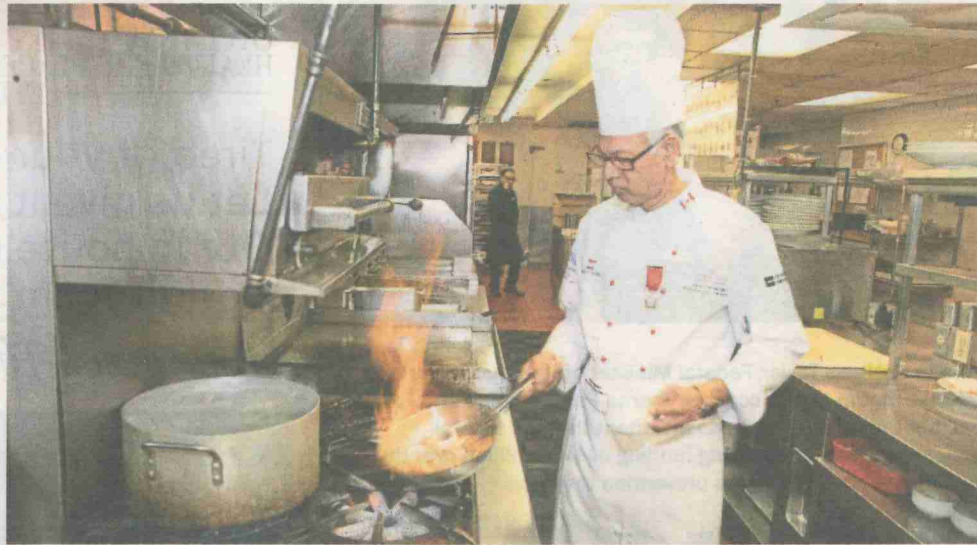
After over 25 years as a chef, receiving this recognition from the Canadian Culinary Federation for his contributions and achievements in the culinary world

was an emotional experience for Fernandes.

"To be recognized by the top chefs of Canada gives me pleasure and so much happiness," Fernandes said. "That's the most important thing - the recognition."

The ceremony drew more than 120 chefs from across Canada and around the world to celebrate, with attendance by the president of the World Association of Chefs, the president of the American Chef Association, chef Gert Klotzke from Sweden, and the chair of the Competition Committee for the World Association of Chefs.

The journey to becoming a chef, according to Fernandes, was one that was al-



Tony Fernandes, executive chef at La Brassiere restaurant at the Crowne Plaza Toronto Airport Hotel. Tony was recently inducted into the prestigious Honour Society of the Canadian Culinary Federation.

Bryon Johnson/Torstar

ready written for him.

As a child, he recalled growing up in the hallways of the college his father taught culinary courses at -

the Institute of Hotel Management in Mumbai.

"Being a chef is in my blood," he said. "My father was a chef and my grandfa-

ther before him was a chef too."

At 12-years-old, Fernandes would cook by his father's side and would shad-

ow him while he taught culinary skills at the college he would later attend and receive his hotel management diploma from.

After graduating from school and working in India for a few years, Fernandes went on to work as an executive chef in Saudi Arabia and Dubai, specializing in various international cuisines, including European, Middle Eastern, Southeast Asian, and North American cuisines.

Having gained experience working with different chefs around the world, Fernandes developed the unique ability to fuse cuisines together.

"As a child I was very creative, I used to paint a lot, create and design things," he said. "I bring that same love for creating to cooking - it is an art, after all. At the end of the day, what brings me the most joy is when my team or I cook for people and they say they really enjoyed it - that makes my day complete."