

# CHEFTONY FERNANDES



## Summary of Merit

### **Bronze Medalist**

Villeroy & Boch Culinary World Cup 2018

### **Rookie Judge**

IKA Culinary Olympics 2016

### **Gold Medalist**

Villeroy & Boch Culinary World Cup 2014

### **Silver Medalist**

IKA Culinary Olympics 2012

### **Silver Medalist**

Villeroy & Boch Culinary World Cup 2010

### **WACS Approved International Culinary Judge - Level A**

### **Worldchefs Master Chef**

**Worldchefs Certified Executive Chef**

### **Master Craftsman (MCFA, GC)**

The Cookery & Food Association, UK

**Emirates Culinary Guild - UAE Lifetime Honorary  
Vice president**

### **Canadian Red Seal**

Canadian Interprovincial Certification

**Hotel Management, Catering  
Technology & Applied Nutrition, Mumbai, India**

**Tony Fernandes** began manifesting his passion for food at age 11, when he learned to cook alongside his father, a cooking instructor at the Institute of Hotel Management in Mumbai, India. Chef Tony later graduated from the same institute and began pursuing his culinary dreams, becoming the third generation of Chefs in his family.

To date, Chef Tony and his teams of chefs have won more than 45 medals from culinary competitions worldwide, including two Silver medals at the 2012 IKA Culinary Olympics and 2010 Culinary World Cup, respectively, Gold medal at the 2014 Culinary World Cup and a Bronze medal at the 2018 Culinary World Cup. Chef Tony has also organized and judged various culinary competitions as a WACS Approved International Culinary Judge – Level A.

In 2012, Chef Tony was asked to sit on the Global Advisory Committee for The Canadian Tourism Human Resource Council as an industry expert, where he helped develop the Food and Beverage Management International Competency Standard and Certification.

In 2015, Chef Tony was honored by peers and the Canadian Culinary Federation of Canada as Central Region Chef of the Year. In 2019 has been inducted in The Prestigious Honour Society of the Canadian Culinary Federation.

Has participated in the creation of “The Biggest Bowl of Biryani in the World” at the Heritage village Dubai, 2001

Chef Tony is a Worldchefs Master Chef and Worldchefs Certified Executive Chef, as well as a Master Craftsman of the UK’s Cookery and Food Association.

Having previously held the position of Director and Vice President of the Escoffier Society of Toronto, Chef Tony is also an honorary lifetime member of the Emirates Culinary Guild as their Vice President and a member of Les Toques Blanches.

Known for his ability to fuse global flavors with top quality foods, Chef Tony is proud to be the Executive Chef and F&B Director for Crowne Plaza Toronto Airport, Canada, owned and operated by Manga Hotels Group.

Chef Tony has had the privilege of working in different parts of the world at the best five- star deluxe hotels in India, Saudi Arabia and the United Arab Emirates, and has personally catered to celebrities and prominent political figures including Hollywood, Bollywood stars and International cricket teams. His infectious personality and culinary skill have also garnered him coveted spots on Breakfast Television, CBC News, The Food Network, CHCH Morning Live, radio shows, and recognition in dozens of hospitality print publications and cookbooks.