

## Participating WCR Chefs and Restaurateurs:

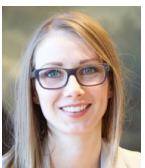
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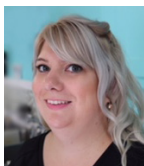
**AMANDA COHEN** is the James Beard-nominated chef and owner of the award-winning New York restaurant, Dirt Candy. She also appears on *Iron Chef Canada* alongside Susur Lee, Lynn Crawford, Rob Feenie, and Hugh Acheson. Dirt Candy was the first vegetable-focused restaurant in New York City and the first vegetarian restaurant in 17 years to receive two stars from the *New York Times*. It was recognized by the Michelin Guide five years in a row, and won awards from *Gourmet Magazine*, *the Village Voice*, and several others. At its current location, which opened in January, 2015, Dirt Candy was the first restaurant in the city to eliminate tipping and share profits with its employees. Amanda was the first vegetarian chef to compete on *Iron Chef America*, and her cookbook, "*Dirt Candy: A Cookbook*", was the first graphic novel cookbook to be published in North America. In 2018, *New York Magazine* named Dirt Candy "The Absolute Best Restaurant on the Lower East Side" and *Wine Enthusiast* named it one of the 100 Best Wine Restaurants in America.



**SHELLEY ROBINSON** is a seasoned culinary veteran and one of Canada's renowned female chefs. A regular TV, radio and celebrity chef personality, Shelley was the 2014 winner of Food Network's "Chopped Canada" and competed in the 2014 "Top Chef Canada." An active member of Women Chefs and Restaurateurs, Shelley was recently awarded the Julia Child "legacy scholarship" from Les dames d'Escoffier. Educated at Dubrelle French Culinary Academy and Vancouver Community College, Shelley has co-authored four cookbooks and owned and operated two restaurants, a café and an artisanal grocery store. Known for her leadership style, respect for local seasonal ingredients and obsession with quality, Shelley's cooking focuses on local, sustainable foods. She has spent her entire career developing relationships with farmers, growers, and artisans, and was twice nominated to represent Canada as a delegate for Slow Food in Turin, Italy. Her food has won the accolades of countless food critics and been featured in numerous publications, including: *Avenue*, *Western Living*, *Eat North*, *Where* and *Canadian Living*.



**AMY TURNER** started her restaurant journey at the young age of 15, stepping into the corporate restaurant world feet first. After relocating from Vancouver to Calgary, she found her calling in small, independent chef-driven restaurants. She opened Model Milk as the Assistant General Manager and her love for the Calgary restaurant scene was born. After her time at Model Milk, she moved into operations management for the Concorde Entertainment Group, overseeing the operations of their 17 venues. Amy assisted Concorde in their fast expansion and helped them open numerous venues. After missing the hands-on interactions of smaller chef-driven venues, she transitioned back and opened Anju as the General Manager in 2014. In 2016, Amy left Anju to pursue her ultimate dream, opening her own restaurant. Donna Mac, named after Amy's grandmother who was her first teacher in hospitality, opened in November of 2017 and was recently placed on *enRoute's* Top 30 Best New Restaurants in Canada.



**KENDRA SMITH** is the Chef and Co-owner of Little Black Dog Catering, based in Southampton, Ontario. Kendra has over 18 years' of experience in the industry, having completed her apprenticeship at the Niagara Culinary Institute before working in kitchens both abroad and at home. Kendra is a winner of "Chopped Canada" and the recipient of a scholarship through WCR's *"Porks and Knives – Four days of the Pig in Martha's Vineyard."* Her catering company is best known for its locally sourced ingredients and diverse menu options. Kendra strongly believes in building up women in the culinary industry, and hopes her positive experiences can influence other up and coming chefs.



**JACQUELINE WARRELL** has always had a passion for food and drink. Since moving to Calgary in 2009 she has made her mark in the hospitality industry. Along with her partner, Chef Cam Dobranski, Jacqueline co-owns and operates three Calgary restaurants – Winebar Kensington, Brasserie Kensington and Container Bar. She is partners in Shokunin, named one of the top 50 best restaurants in Canada, and is expanding a line of restaurant and hospitality plateware, called SpiritWare. As someone always looking for new ways to support and grow the local food and beverage scene, in 2013 she was inspired to start a local women-only whiskey and brown spirits club to create an intimidation-free space for women to experiment, learn, and of course, indulge in whiskey and brown spirits.



**KIM BARTMANN** is a triple-bottom-line restaurateur and professional instigator, launching eateries in re-imagined spaces since 1991. As CEO of Bartmann Group, she leads an ecosystem of innovative restaurants and events that use creative energy to feed people and connect communities. Because Bartmann Group gives equal weight to people, planet, and profits, employees have access to healthcare and benefits; food is prepared with ingredients grown on the Bartmann Group organic farm or sourced from local producers and purveyors; spaces are built with an eye toward LEED specifications, and recycling and composting are standard practice. A two-time semi-finalist for the James Beard Foundation Restaurateur of the Year award, she was also named to the Restaurant News Power List and a finalist for the Ernst & Young Entrepreneur of the Year Award.



**KRISTEN LEE-CHARLSON** is a high-level thinker and strategist who incorporates whole-systems thinking into her approach to organizational leadership. With twenty-five years in nonprofit management, as well as numerous entrepreneurial ventures, she has led organizations and teams toward unprecedented growth and collaborative partnerships. She was invited to the Pentagon to negotiate a global contract with the US Air Force to serve every base internationally with an educational program building life skills in young people. Through her industry consulting experience, as an executive chef and local foods magazine publisher, she has introduced and led many influential conversations toward public perception around food policy. As an innovating and moving force within the nonprofit and local foods community, both locally and nationally, she is a true community connector creating lasting partnerships with a commitment to the triple bottom line. As she moves into her second year with WCR, she believes that now, more than ever, is the moment to build collaborations to support women and their roles as leaders in the future of food.



**MARIA BESUIJEN** was raised on an acreage in DeWinton, Alberta and got her start in cooking while working a summer job at the Carnmoney Golf course. With plans to return to school in the fall, she soon found her passion for cooking and decided to further explore and develop her interests in the culinary world. She spent three years at Earls in Calgary learning every aspect of what it meant to work in a kitchen. Starting as a dishwasher, Maria worked her way up to Sous Chef where she developed her skills in the prep hall and line while also learning the fundamentals of kitchen management. Sponsored by Earls, Maria began her training as an apprentice at SAIT in 2009. From there she established herself at the Calgary Petroleum Club where she finished her training and earned her Red Seal, also gaining an appreciation for fresh ingredients and the importance of supporting local farmers and producers. She then went on to become Executive Chef at Fork and Salad, where she helped build the business from scratch. Maria is now a Sous Chef at WinSport, where she continues to explore and execute her passion for real ingredients, education and mentoring.



**KIMBERLEY IWAMOTA** is a senior executive with extensive sales, operations, and financial management experience. She has created successful management and service teams, developed and managed operations budgets, and created tangible savings through prudent oversight of capital renovation projects in a private, member-only club environment. An accountant by trade, Kimberley is a Certified Club Manager, most recently awarded the Chief Club Executive designation for contributions to mentoring staff and colleagues in her industry. A lover of both food and wine, Kimberley has made her career in private clubs by considering the needs of others while working—sometimes smart, and sometimes just hard. A mother of four, Kim's approach to life is to ensure the highest gratitude for all experiences, and is pleased to share stories as a way to encourage others to find joy in work and play.



**LIANA ROBBERECHT** is a distinguished Canadian visionary with a passion for Canadian cuisine and mentoring young chefs. In 2015, she became Executive Chef at Calgary's own WinSport's Canada Olympic Park, after spending 18 years leading the kitchens of the Calgary Petroleum Club. Her training began at the Northern Institute of Technology (NAIT), continued at Southern Institute of Technology (SAIT) and finished with Pastry Arts from Dubrelle French Culinary School in Vancouver. Some of her achievements include: participating in the 8th edition of *Cook it Raw Alberta, 2015: The Shaping of a Culinary Frontier* as well as the Women of the Wild West 2015, James Beard Foundation Dinner in NYC. She was a speaker for Food on the Edge, in Galway, Ireland and named Chef of the Year in 2011 by the Alberta Foodservice Expo and Canadian Restaurant and Foodservice Magazine. Liana was also the recipient of the 2010 Golden Whisk Award from Women Chefs and Restaurateurs (WCR).



**ZENA POLIN** is the co-owner, pastry chef and lead bartender of The Daily Dish, a restaurant and catering company, as well as The Dish & Dram. The Daily Dish is a RAMMY winner for Favorite Gathering Place and Casual Brunch and a finalist for Casual Restaurant of the Year. Zena is also a trilingual author, editor and writer with experience writing about food, wine and travel in and around Latin America, the Caribbean, Puerto Rico and the United States. She is the author of two guidebooks— *The Other Side of Sydney and The Pub, Club and Grub Guide to Washington, DC*—and was the managing editor and principal writer of the destination magazine, *Visitor St. Kitts and Nevis*. In addition, she has written about food, wine and travel for *Washington Flyer*, *Latitudes Magazine* and *Mexican Xpatz*, among others. Before the restaurants, she was the owner of The Winning Ticket, a public relations, marketing and communications firm with clients in Washington, DC, St. Kitts & Puerto Rico and appeared on Planet Green with Emeril Lagasse.



**KERRY BENNETT** moved to Calgary to pursue a culinary diploma with hopes of opening her own restaurant, after spending over a decade working in the front end of restaurants. An unexpected twist was presented when she found out that she had a severe gluten intolerance. Kerry took the restriction as a challenge and turned it into an opportunity to delve into gluten-free baking. Today, Bennett's Bakery, which specializes in high-quality gluten-free baking products, supplies restaurants and grocery stores across Western Canada. Kerry has been nominated as an Alberta Women's Entrepreneur, was voted as one of the Top 12 Foodies under 40 in Western Living Magazine and spoke at the Calgary WCR conference on the Entrepreneurship panel. The chef-turned-baker has become a Canadian "go-to" for gluten-free culinary expertise.



**PATRICIA KOYICH** has hospitality in her blood. Having grown up in a restaurant family, she went on to work at the Calgary Stampede, some quick service restaurants along with a few bars and nightclubs before discovering her love of fine dining. After graduating from the Hospitality Management program at SAIT, in August of 2000, Patricia opened a fine dining restaurant of her own: Il Sogno. Continually striving for excellence in operations, leadership and mentorship, she completed all three levels of the ISG sommelier diploma, joined WCR and was honoured to become a member of the Chaîne des Rôtisseurs in 2009. Voted Top Business Leader of tomorrow by *Business Calgary Magazine*, she was also awarded the Golden Fork award for restaurant operations with the WCR and the Doug Johnson service award at the Calgary White Hats in 2010. In 2011, Patricia joined the Calgary Council for the Chaîne des Rotisseurs and now sits on National council for Canada. Today, she continues on her journey to inspire, learn and achieve within the Food, Beverage and Tourism industry.



**BONNIE MOORE** brings over 25 years of experience as a strategic planner, chef, and educator focused on the culinary arts, healthy eating and connecting farms with families to her clients. As Founder and President of Moore Impact, she works with leaders in the hospitality industry to develop clear strategies and pathways for growth. Her work developing a community with a strong food and farm connection at Willowsford in Loudon County, Virginia resulted in numerous awards including Community of the Year Award. Formerly the Executive Sous Chef at the renowned 3 Michelin starred Inn at Little Washington, she continues to consult with the Inn on special projects and business development.

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