

## **Andrew George Bio**

Chef Andrew George was born in Smithers B.C and was raised in Telkwa British Columbia

He attended Vancouver Community College in the early eighties, achieving his Red Seal in 1989, and worked in restaurants in the Vancouver area including Chateau Whistler Hotel and the Four Seasons. He opened and ran the Toody-Ni Restaurant and Catering Company in Vancouver during the early 90's before being selected to be part of the Canadian Native Haute Cuisine team that participated in the 1992 Culinary Olympics in Frankfurt, Germany.

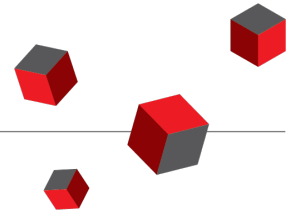
Chef Andrew remarked that it was at the Olympics that his eyes were truly opened to the great opportunities and what a rewards that a career in the culinary trades had to offer and concurrently also noticed the lack of Aboriginal peoples in this wonderful career.

Chef Andrew worked part time in Montreal at the International Tourism and Hospitality School of Quebec (I.T.H.Q.) promoting aboriginal culinary arts from 1993 to 1998, returning to Vancouver in 2006, when an opportunity arose to prepare Aboriginal youth for the 2010 winter games Chef Andrew mentored aspiring students in a certified 16-week pre apprenticeship program that readied the students for cooking school or entry level prep cook position.

Andrew has completed a second class of a pilot project with Tsleil-Waututh and Aboriginal skills group to do a test on Delivering Professional cook level one on reserve on the Burrard reserve in North Vancouver.

Andrew also returned in September 2012 from a trip to the United States of America with 24 other chefs from around the world. We were guests of the U.S. state department in the International visitor leadership program for the inaugural program of culinary diplomacy.





The intent was to look at food and culture in the United States with visits to culinary schools, high schools, restaurants, food banks, soup kitchens.

Andrew is also co-author of “Feast” for all season released in 1997 and re-released in 2010 as A “Feast for all seasons” a traditional Native people’s cuisine and recently released “Modern Native Feasts” a modern version of Aboriginal cuisine was released October 2013.

It is also my mandate to continue to promote healthy aboriginal cuisine to the world and to have it mainstreamed with other cuisine.

Andrew worked with the Industry Training Authority (I.T.A.) in British Columbia as an apprenticeship advisor from 2014 to 2019. The Industry training Authority is a crown corporation that manages the trades for the province of British Columbia

He has accepted a position with Nicola valley Institute of Technology as a cook instructor for professional cook level one and eventually Professional  
+ cook level 2

