

## BIOGRAPHY: CHEF TONY FERNANDES



**Tony Fernandes** began manifesting his passion for food at age 11 when he learned to cook alongside his father, who was 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.

To date, Chef Tony and his culinary teams have won 40 medals from culinary competitions worldwide, including a Silver medal from the 2010 Culinary World Cup competition in Expogast, Luxembourg. Chef Tony's infectious personality and culinary skill have garnered him coveted spots on Breakfast Television, CBC News, The Food Network's *I Do, Let's Eat, Backyard Pleasures* with Deborah Boland as well as recognition in dozens of hospitality print publications and *Resort to Cooking*, a cookbook featuring recipes by premier hotel chefs.

In addition to holding the position of Director of the Escoffier Society of Toronto, Chef Tony is an honorary lifetime member of the Emirates Culinary Guild in the capacity of Vice President, a member of the Les Toques Blanches and a Master Craftsman of the UK's Cookery and Food Association.

Known for his ability to fuse global flavours with top quality foods his guests know and love, Chef Tony is proud to be the Group Executive Chef and Food and Beverage Director for Royal Equator Inc, which owns and operates the Crowne Plaza Toronto Airport Hotel, the Four Points Sheraton Toronto Airport and the Hilton Garden Inn Toronto/Mississauga.

Chef Tony began his professional training at the Taj Intercontinental Hotel Mumbai and went on to become the Executive Chef and Food & Beverage Director at some of the best five-star deluxe hotels in India, Saudi Arabia and the United Arab Emirates. After moving his family to Canada in 2001, Chef Tony held the position of Executive Chef and Food & Beverage Director for The Hockley Valley Resort before moving to Royal Equator Inc.

In the winter of 2010, Chef Tony brought victory home from the prestigious Culinary World Cup competition in Expogast, Luxembourg. Chef Tony and his five team members competed against more than 2,400 chefs from 53 countries and won a silver medal for Canada based on their outstanding overall performance.

Chef Tony was also part of a team that is recognized in the Guinness Book of World Records for creating the Biggest Bowl of Biryani in the World – a feat that took place at the Heritage Village in Dubai in April 2001.

Chef Tony has personally catered to celebrities and prominent political figures including various Hollywood and Bollywood stars, former Canadian Prime Minister Paul Martin, the President of India, the Sheikhs of UAE, the First Lady of Poland and international cricket teams.

Outside of the kitchen, Chef Tony is an accomplished musician, singer and ballroom dancer.