



# Canadian Culinary Federation Federation Culinaire Canadienne

*Bocuse d'Or*  
Canada

**Vancouver, April 23 2008**  
**FOR IMMEDIATE RELEASE**

## **BOCUSE D'OR CANADA - NATIONAL SELECTION COMPETITION**

**Chef Scott Jaeger**, Chairman of the Bocuse d'Or Canada Committee of the Canadian Culinary Federation is pleased to announce that **Ryan Stone of the Marriott Pinnacle Hotel, Vancouver** is the winner of the Bocuse d'Or 2011 National Selection Competition held in Montreal, Quebec, today.

Ryan and his apprentice, Jessica Devlin - also of the Marriott Pinnacle Hotel – were required to prepare two platters for 12 using the specified ingredients of rack of pork and sablefish with lobster, in a five hour time period. Marked on both presentation and flavour by a distinguished panel of judges, Ryan was the best of four candidates from across the country which entered this competition, held in conjunction with the National Conference of the Canadian Culinary Federation. Ryan will now represent Canada at the 2011 Bocuse d'Or World Cuisine Contest in Lyon, France. He will also gain further experience by accompanying **Chef David Wong** – Canada's Bocuse d'Or 2009 competitor – to the next Bocuse d'Or competition in Lyon, in January 2009

Ryan has a long history with the Bocuse d'Or competition. He was apprentice to Canadian candidate Morgan Wilson in 2005 and was the apprentice assistant to Scott Jaegar in the Canadian Selection Competition that resulted in Scott's acclaim as the 2007 Canadian Bocuse d'Or candidate.

### **The Bocuse d'Or**

The Bocuse d'Or is one of the premier international cooking competitions in the world. It is organized under the stewardship of famed French Chef Paul Bocuse and is held every two years in Lyon, France. Two days of intense competition culminate in the presentation of the Gold Bocuse Trophy to the overall grand winner.

Each of twenty-four competing countries may send only one representative chef to the competition where they must prepare two platters for service of 12 persons. The difficulty of the featured ingredients coupled with the five-hour time limit for preparation and the intense pressure of performing in front of thousands of cooking fans from all corners of the globe provide for a great cooking spectacle!

While many competitions are judged on presentation, not flavour, the Bocuse d'Or is different. Forty points are given for tasting alone, and 20 points for presentation.

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