

## Biography of Executive Chef Wayne Parkington

Executive Chef Wayne Parkington was born and raised in London, Ontario in 1965.

At an early stage in his life, while studying mechanical drafting and free-hand art in school, he was approached with a decision to make.

Told by his mother, whom had years of experience in the restaurant business, that people need three basic things in life, people need to eat, cloth themselves, and shoes on their feet, he decided that cooking would be an area in which he could use his learned talents from school and incorporate them into the cooking of fine foods.

Starting at the bottom of the Hospitality industry in 1980, as a dishwasher, was a real eye opener for him as he was able to see the whole operation unfold and then make the decision to cook.

After four years of cooking in different establishments, Wayne was approached by five different Cooking Colleges with a paid scholarship by the government to enhance the development of Canadian born Chefs.

With the arrival of world renown Executive Chef Steve Evetts, to Fanshawe College in London, Ontario (who's work experience includes cooking for the Queen of England at Buckingham Palace, The Four Seasons Hotel in Toronto and other elite properties throughout England. Chef Evetts is currently working as the Corporate worldwide Executive Pastry Chef at the Marriott Marquee Hotel in New York City and refers to Wayne as an equal Chef to the profession.)

The decision to stay in his hometown and apprentice under Chef Evetts was not hard to make.

While apprenticing under Chef Evetts for practical training and receiving his theory background in college under the tutorage of Chef Oscar Naylor (from Scotland) from 1984 to 1986, Wayne was also the Chef at a Private dining facility in London for three of five years. Graduating in 1986 with honours from college in cooking, sanitation of food preparation, management of employees, handling of hazardous chemicals and team leadership training of special needs employees, Wayne then showed a desire to embark into the Hotel side of the trade in 1989.

Wayne excepted a position with the Sheraton Armouries Hotel in London, as the Executive Sous Chef under the direction of Executive Chef David Cranston (formally the Executive Chef at The Glen Eagles Five Star Hotel in Scotland) until the hotel was sold in 1991.

Wayne spent the next three years as a Consulting Chef for three different establishments in London, Brantford and Vancouver B.C. before returning to London, Ontario to establish himself in the private golf club business in 1994.

While working in the private golf club side of the industry as the Executive Chef and Food & Beverage Coordinator, Wayne also became the President of the local Chef's Association for six years from 1994 to 2000 and the Treasure for the local Down-syndrome association under the direction of the President, his loving wife Darlene.

Wayne spent eleven years in the Golf club business at two different courses in the London area before moving his family to Nova Scotia. After an unexpected short term of employment in Nova Scotia, Wayne and his family travelled west to Jasper, Alberta working for Mountain Park Lodges, The Chateau Jasper and The Fairmont Jasper Park Lodge establishments for just over two years.

Wayne then relocated his family to Edmonton, Alberta to work at the Northern Bear Golf Club, a Jack Nichols Signature course, just outside of Sherwood Park, as the Executive Chef and Food and Beverage Director.

Missing the east coast Wayne and his family now reside in Truro, Nova Scotia where he is currently the Executive Chef and Food and Beverage Manager at the Holiday Inn Hotel and Conference Center.

With the family now settled in and things going well at the hotel, Wayne hopes to be more involved in the community and working with the development of up-and-coming chefs in Nova Scotia.

After completing a three-year employment at the Holiday Inn Hotel and Conference, Wayne moved his family to Campbellton, New Brunswick. Starting a new employment adventure with Rodney Harquail at the Brasserie 1026 and Quality Inn Hotel and Conference.

I have been continuing to help the Brasserie 1026 for the past 13 years as the Executive Chef by creating a selective and ever-changing menu to satisfy our local and tourist clientele. I have taken on my own business opportunity over the last 3 years with my food outlet called Chef 65 inc. in the City Center Mall. Providing a healthy alternative to the local customers for lunch and take-home dinners.

I have also branched out into catering throughout the Restigouche County area and have supplied the Restigouche Golf course for the past two golf seasons with a daily menu for the golfers and catering dinners to the local tournaments held at the course.

I am continuing to grow my business and provide a healthy creative food experience for all of my current and future customers.