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| ***Professional Profile***Over 10 years of Municipal and Federal Government lobbying and committee experience.Activist and advocate for Food Security.Worked on various Poverty Reduction strategies, policies and initiatives.Experienced professional with over 25 years of hospitality, culinary & business experienceExecutive Chef, Vancouver 2010 Olympic Athletes VillageAuthor of International Award Winning book - “From Pemmican To Poutine – A Culinary JourneyThrough Canada’s History”Lecturer, Ontario Colleges 2004 – present***Core Competencies***Profit & Loss Assessment/RecoveryPolicy Development & ImplementationProject ManagementFood InsecurityBusiness/ Revenue GrowthExcellent Interpersonal SkillsResearch & Government LobbyingPurchasing and Supply Management ExperienceExperienced Media Presence***Relevant Experience*****Food Share Toronto, Toronto. May 2012 - Present*****Chair, Board of Directors***The Chair is the defacto CEO of the organization.Over $6MIL operating budget with 75 staff and over 100 volunteersContribute to the development of strategic planning and implementation of the Organization**Toronto City Council. May 2018 – October 2018*****Councillor Candidate, Scarborough Southwest***Ran for City Council from Scarborough Southwest in the 2018 Municipal electionsEndorsed as the best candidate by Toronto Star and Now Magazine from Scarborough Southwest.**Student Nutrition Programme, City of Toronto. January 2017 - Present*****Strategic Council***Strategic Council is the highest strategic body in Toronto managing the Student Nutrition Programme.Current members are: City Manager or designate, Medical Officer of Health, Director of Education (TDSB & TCDSB), Chair of Angel Foundation and myself.**Chef Suman – Resume – Page 2****City of Toronto. September 2010 – November 2014****Board of Health**Served on the Board of Health for the City of Toronto for 4 years.**City of Toronto. August 2008 – September 2014*****Toronto Food Policy Council***Served on Council for 6 years**Canadian Culinary Federation, Toronto June 2015 – July 2017*****Vice President*  July 2006 – July 2009**Served two terms as the Vice President***Professional Experience*****University of Toronto, Toronto June 2016 – Present*****Executive Chef, Retail Operations***Manage and operate over 30 retail concepts on CampusPlan and design new concepts and manage franchise operations on campusPlan and execute operating standards and training for the team and ManagersContribute to the development of strategic planning and implementation of University’s ancillary services.Responsible for a $15Mil operational budget**Qualifirst Foods, Toronto Jan 2015 – June 2016*****National Corporate Chef*****WILD BURGER, Toronto & Whitby Jun 2014 – January 2018*****Owner*****Chef Suman – Resume – Page 2****Campbell Company of Canada, Toronto Retail: Sept 2012 – Nov 2013*****National Corporate Chef* Food Service: *Nov 2013 – Dec 2014*****Durham College, Oshawa January 2014 – December 2017*****Lecturer*****Sodexo Canada, Toronto Dec 2004 – Dec 2011*****Executive Chef/Director of Culinary Services*****Centennial College, Toronto Sept 2009 – Dec 2013*****Professor – Hospitality Services******Media Relations***Toronto Culinary Salon, 2005, 2006, 2007 – Culinary DemonstratorSingapore Culinary Mission, 2008 – First Canadian to be invited to participateKerasma Food Conference (Greece), 2008 – First Canadian to be invited to participate**Guest Speaker** – American Culinary Federation (2006, 2007, 2012), Ottawa Food and Wine Show(2010), Chicago Value Cut$ Conference hosted by Plate Magazine (2008), Canadian CulinaryFederation (2007), Royal Winter Fair (2010, 2014), Canada Outdoor Show (2010), World Cookbook Fairin Paris (2011), International Curry Competition, Florida (2012, 2013, 2015, 2016)**Featured Guest** - City TV’s “Breakfast Television” (2007, 2011), Roger’s Television“Daytime” , Toronto, Durham, London, Kitchener, Mississauga(2007, 2009, 2011, 2012, 2013),London Food and Wine Show (2007)***Awards & Recognitions***Manager of the Year, 2001 – Washington Marriott HotelEscoffier Award, 2006 – Escoffier Society of TorontoCEO Marketplace Award, 2007 – Sodexo North AmericaHeroes of Everyday Life, 2007 – Sodexo Canada LtdSpirit of Sodexo, Gold Winner Service Spirit, 2010 – Sodexo CanadaSpirit of Sodexo, Platinum Winner Service Spirit, 2010 – Sodexo North AmericaGourmand World Cookbook Awards , 2010 – Paris, FranceLe Cordon D’Or Gold Ribbon Culinary Academy Award, 2011 – Florida, United States***Education & Training***University of Reims-Arden Champagne, Paris, Diploma in Gastronomy (Hautes Etudes Du Gout)Institute of Hotel Management, Catering Technology & Applied Nutrition, India, Hotel &Restaurant Management and Culinary ManagementMarriott International Group – Management Development TrainingCulinary Institute Of America – Menu Master’s Culinary DesignWorkplace Safety Insurance Board – Health & Safety Certification**References Available Upon Request** |