

Award-winning, innovative, and inspirational senior executive and board member of many organizations with over 25+ years of experience creating innovative solutions that support community and social services. Diversity embraced, and innovative solutions become a reality while fostering collaborative work environments. Building healthy communities, executing measurable strategies, and viewing outcomes through equity-focused lenses are always priorities. As a result of leadership efforts, many organizations experienced positive, practical, and lasting change. Companies benefited from operational restructuring, measurable strategies, reduced operating costs, risk reductions, maximized profits and organizational growth.

As an action-oriented champion for several causes, hundreds of staff, business owners, community members, students, and volunteers were mobilized to undertake large-scale and highly complex initiatives. These were delivered on time and within budget. A community-oriented mentor and a coach who upholds the highest level of integrity regarding work ethic fosters a professional environment whereby everyone feels valued and respected. Strong work teams, inclusive of project managers that are precise, methodical, and customer-centric focused and technically skilled, were developed under this leadership.

Work environments that are fast-paced, goal-oriented and demanding provide the optimal environment to showcase leadership qualities. The resolution of complicated processes, negotiating with and influencing decision-makers, and using the art of persuasion on a variety of sensitive topics (food security, public health, etc.) are vital responsibilities. As a strong communicator (written and spoken) and a proficient multi-lingual public speaker (English, Bengali, Hindi, Urdu, Punjabi and French), key stakeholders, including media and political representatives, have received complex messaging on various topics, relayed in a manner that is suitable for the audience.

Expertise

Award-winning Author: Pemmican To Poutine – A Journey Through Canada’s Culinary History

Leadership training: Maytree Policy School

Government legislation: (Food handling, WHMIS, Health & Safety)

Technical proficiencies include Microsoft Office Suite (Word, Excel, and PowerPoint), G Suite, and Quick Books. Social: Facebook, Twitter, YouTube, Instagram, TikTok etc.

Extensive and progressive (hands-on and theoretical) experience.:

Management Experience

- ★ *Board Leaderships*
- ★ *Executive Management*
- ★ *Senior Management*

Client/ Public/Media Relations

- ★ *Public speaking*
- ★ *Public/Media Relation*
- ★ *Strategic Partnerships*
- ★ *Client Relations*

Business Operations

- ★ *Customer Service*
- ★ *Sales and Service*
- ★ *Change Management*
- ★ *Risk Management*
- ★ *Policy Development*

Human Resources

- ★ *Labour Relations*
- ★ *Corporate Training*
- ★ *Mentorship*

Engagement

- ★ *Community Engagement*
- ★ *Stakeholder Engagement*
- ★ *Fundraising and Sponsorship*
- ★ *Advocacy and Outreach*
- ★ *Volunteer Management*

Other

- ★ *Critical Thinking/Problem Solving*
- ★ *Marketing/Advertising*
- ★ *Emotional Intelligence*
- ★ *Technological/Innovation*
- ★ *Grant Writing*

Achievements

Leadership

- A visionary with a proven track-record of implanting innovative solutions for complex issues.
- Board leaderships: 14+ years experience - not-for-profits (Food Security, Food Justice Food Sovereignty and Public Health.)
- Senior management/Executive experience: 25+ years.
- Mobilized and organized hundreds of volunteers and employees.
- Led the Theory of Change & Strategic Plan Processes for various organizations.

Advocacy and Policy Development

- National Post-Secondary School Food Policy.
- Bill S228 (Child Health) Protection Act
- Bill C291 (GMO Labelling)
- Toronto's First Food Strategy
- Created the Toronto Youth Food Policy Council.
- National School Food Policy.

Public Health Initiatives

Community leader in Covid-19 vaccinations. Partnered with health officials and other community partners. Over 5,000 community members received vaccines as a result.

Strategic Partnerships (Sample)



Sponsorships (Sample)



Program Development

- Feed Scarborough (Mobile Healthy Meal Programme, Feed Scarborough Training Centre, Innovative Food Banks of tomorrow, Community Garden)
- Food Share (Good Food Box, Student Workshops, Community Kitchen, Chefs in the Classroom)
- Youth Collective Program
Culinary Reform – Indigenous Youth

Media Relations - Spokesperson

(Feed Scarborough/Meal Exchange)
Generated substantial media coverage – CBC, Toronto Star, CityTV, Breakfast Television, Toronto Sun, OMNI etc.

Public Speaking

Feed Scarborough/Food Share
Various demonstrations, tradeshow, fairs, events/summits, media appearances etc.

Executive Experience

EXECUTIVE DIRECTOR/FOUNDER

2018 – Present/ Toronto, ON.

Scarborough Food Security Initiative (Feed Scarborough) (www.feedscarborough.ca)

"Empowering the community and providing innovated solutions through poverty reduction and dignified access to food."

As a result of the Covid-19 pandemic, mobilized the South Scarborough community, businesses and other key stakeholders, including advocating government officials to address the urgent need for food security in this region. Due to many local food banks closing, some of Scarborough's most vulnerable had few options. Feed Scarborough launched innovative programs focusing on service delivery with dignified access to food - A first for many foodbank clients. The organization continues to experience substantial growth. Feed Scarborough now serves 3,000 + vulnerable residents each week, many of whom are children. Responsible for sourcing and distributing food worth \$1.35 million in 2021.

EXECUTIVE DIRECTOR

2020 – Present/Toronto, ON.

Meal Exchange, Toronto, ON (www.mealexchange.com)

"Meal Exchange acts as a catalyst for increasing good food on campuses."

Leadership efforts have resulted in the mobilization of over 75 campuses from coast to coast to coast. Recreated the Theory of Change and led colleagues to implement the organization's new strategy, mission and vision. Created policies and advocacy plans designed to minimize post-secondary student hunger and maximize poverty reduction impact. Facilitates constructive collaboration amongst stakeholders daily, both on and off-campus. Supports colleges and universities in creating innovative solutions regarding equal access to good food while seeking post-secondary education. Students are encouraged to use safe spaces to speak openly and candidly regarding food insecurity. Built partnerships with Health Canada, Public Health Agency of Canada and Hello Fresh, to name a few.

Chair, Board of Directors

2019- Present/Toronto, ON.

Scarborough Arts (www.scarborougharts.com)

Fosters and builds consensus among board members to achieve desired results. As the Board Chair, I championed strategic alliances that further promoted programs. Effective partnerships with the community, its members, and stakeholders are generated. Frequently evaluates the board's work, ensuring continuous renewal focusing on diversity. Grew revenue by 23 per cent through the pandemic and increased programming around youth and black, indigenous people of colour communities. Successfully led the organization into a hybrid in-person/digital programming model. Leading the strategic planning process in 2021-2022.

Community Police Liason Committee

2019-PresentToronto.ON.

Toronto Police Services (TPS) (41 Division)

Works in collaboration with Police Officers to identify, prioritize and problem-solve community issues and concerns, therefore, improving community safety and quality of life for residents of Scarborough. Pro-active and regarded as a vital resource with focus areas such as community relations, crime prevention, training, recruiting, professional standards and community mobilization. Creates meaningful partnerships through trust, understanding, and shared knowledge. Adheres to and delivers upon the vision, mission and goals of the Toronto Police Service.

Strategic Council

2016-2019/Toronto.ON.

Student Nutrition Programme – City of Toronto

Oversaw the collaborative partnership between provincial and municipal funded student nutrition programmes in Toronto. The mandate included approving municipal and provincial allocations to student nutrition programs, ensuring program quality and accountability, and strategic planning for future growth and long-term sustainability.

Chair, Board of Directors (Defacto CEO) 2013-2019/Toronto, ON.

Food Share Toronto (www.foodshare.net)

As the Chair of the board, created and executed Food Share's vision, mission, and goals; developed strategic plans and made recommendations for future strategy. I eliminated operational deficiencies, cultivated institutional structures, became a critical voice for the institution and was instrumental in executing communication efforts (internal/external). Also, I increased capacity, cultivated institutional structures, fostered relationships, and championed progressive and equitable recruitment strategies.

Board Member 2010-2014/Toronto, ON.

Toronto Board of Health

Reached consensus among board leadership resulting in strategic decisions. Listened attentively and maintained confidentiality of all matters discussed. Participated in voting activities, therefore shaping policy decisions. Also provided leadership on quality public health services in the area of health assessment, protection and promotion and disease prevention. Directed and oversaw the work of Toronto Public Health.

Board Member 2007-2014/Toronto, ON.

Toronto Food Policy Council

With a focus on healthy food, a public policy on food security issues developed. At the same time, focusing on food security and its impacts facilitated discussions with governments and related sectors. Engaged in policy discussions and supported mandates while championing improvements to government food security programs. Addressed community needs by providing direct services.

National Corporate Chef 2004-2012/ Toronto, ON.

Campbell Company of Canada

As a senior leader, I initiated an innovative sales approach while liaising with corporate clients (Costco, Walmart, Tim Hortons). Leveraged an interactive culinary system desirable to retailers and operators – increased orders by over 40 per cent. Worked diligently in product development to reduce sodium in the product line by 30 per cent. Media spokesman – Appeared on TV and radio, promoting Campbell's products.

Other Experience

Director - Regional Sales 2019-2020/Toronto, ON.

Food Service Solutions, Toronto

Maximized marketplace opportunities, addressed significant business challenges, and forecasted sales based on industry targets. Customer service, sales, service, and technical support teams managed effectively. Brand development, strategic planning and implementation, customer/client relations, financial and asset protection were critical focus areas. I worked with 18 global brands to strategize and introduce them to the Canadian market.

Executive Chef / Director of Retail Operations 2016 – 2019/Toronto, ON.

The University of Toronto.

Developed strategic plans (as part of a collaborative team) and successfully integrated functional strategies and tactics. Conceptualized/formulated operating policies, procedures and programs. Reached financial and operational objectives. Maximized marketplace opportunities, addressed significant business challenges, forecasted sales based on industry targets. Played a pivotal role in managing business operations by improving overall customer service (based on metrics), administrative functions, asset protection, talent retention, staff training, operational and financial efficiencies. Led the transition of food services from Aramark to a self-operating model.

Professor

2002-2019/Toronto.ON.

**Durham College, Centennial College, Humber College, Culinary Arts School of Ontario,
Toronto School of Management**

Created and delivered customized teaching programs. Supervised and evaluated course content and managed the preparation and delivery of course material. Conducted periodic assessments of teaching programs and made recommendations for improvement.

Director of Hospitality

2012-2018/ Toronto, ON.

Gourmet Alchemy

Managed several million-dollar clients and actively engaged in business operations. Analyzed operational deficiencies which supported operating and capital budgets. Engaged in talent recruitment and built high-performance, inclusive work environments while implementing a people-first strategy.

Owner/Director of Operations

2014-2018/Toronto/Whitby, ON.

Wild Burger

Ensured operational efficiencies became a reality for three locations. Business opportunities, including strategic expansion and growth plans, undertaken. Responsible for business operations, recruiting personnel, and delivering exceptional customer service. Fiscal management and developing and implementing policies and procedures were also priorities. Ensured shareholder satisfaction while maintaining operational budgets. Assessed employee performance and led training initiatives.

Corporate Chef / Director - Business Development

2015-2016 /Toronto, ON.

Qualifirst Food

Innovative ideas became a reality while managing sales teams. Maximized marketplace opportunities, addressed significant business challenges, and forecasted corporate targets. Managed inventory, menu planning, staff performance evaluated as required. I worked with food producers globally to import innovative food.

Director of Culinary Services

2004-2012/Toronto, ON.

Sodexo Canada

Led the culinary programming in more than 64 operations nationally – Healthcare and Campus Service accounts. Advised on food procurement worth 500 million dollars.

Sous Chef, Executive Chef

1999-2004/Toronto, ON.

Marriott International, Global

Marco Island Marriott, Goa Marriott Resort, Washington Marriott, Eaton Centre Marriott

Second in command of a professional kitchen. Ensured top-quality food while maintaining fiscal accountability—managed personal conflicts, when applicable.

Other Notables

Awards and Recognition

Le Cordon D'Or Gold Ribbon Culinary Academy Award / Florida, United States

Gourmand World Cookbook Awards / Paris, France

Spirit of Sodexo, Platinum Winner Service Spirit / Sodexo North America

Spirit of Sodexo, Gold Winner Service Spirit / Sodexo ON, Canada

Heroes of Everyday Life / Sodexo ON, Canada

CEO Marketplace Award / Sodexo Canada Ltd., ON.

Education and Training

Institute of Hotel Management, Catering

Technology & Applied Nutrition, India

Diploma in Gastronomy (Hautes Etudes Du Gout,

University of Reims-Arden Champagne, Paris

Maytree Policy School