



# Toronto Cathay Lions Club

多倫多國泰獅子會

*Dear friend,*

*You are cordially invited to our Club's next dinner meeting in which we have invited a guest speaker to share useful information with us. Please come out and join us.*

*You will:*

- *Meet our club members*
- *Enjoy scrumptious food*
- *Listen to guest speakers with interesting topics*

Date: Wednesday, November 18, 2009

Time: 7:30 p.m. to 10:00 p.m.

Venue: Diamond Banquet Hall (1<sup>st</sup> Markham Place)

Fee: \$45.00

Speaker: Professor Chef Leo Chan 陳籍強教授

Topic: Wine Appreciation

Please R.S.V.P. before November 15, 2009

Raymond Lee @ 905.890.2100 ext. 7300 [rlee@sharpsec.com](mailto:rlee@sharpsec.com) or

Dr. Kai Ming Kan [kai\\_ming\\_kan@yahoo.ca](mailto:kai_ming_kan@yahoo.ca)

**President** Kit Wong  
**1st V. P.** Steven Yu  
**2<sup>nd</sup> V. P.** Tony Hung  
**3<sup>rd</sup> V. P.** William Lo  
**Secretary** Kai Ming Kan  
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**Lion Tamer** William Lo  
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**Directors:**  
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Jackie Lai  
Peter Lau  
Raymond Lee  
Sunny Lui  
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**Life members**  
Bill Cheung  
Kai Ming Kan  
Jackie Lai  
James Lee  
Raymond Lee  
Sunny Lui  
Kit Wong  
Frank Woo



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## **Professor Chef Leo J.K. Chan 陳籍強教授**

P.O. Box 38511, 3299 Bayview Avenue, North York ON M2K 2Y5

Tel: (416) 375-0033 - Message

E-mail: leojkchan@yahoo.ca

**Personal Profile:** Leo Chan was born in Macau and grew up in Hong Kong. He came to Canada in 1966 with his family and completed his high school education in Toronto.

### **Educational Background:**

York University, Glendon College, Toronto, B.A. (1973)

Ryerson University, Toronto, (1976)

Cornell University, Ithaca, New York (1980)

### **Other Professional Trainings and Industry Associations:**

Completed an Italian Culinary D.O.P. course for Chefs by the Italian Trade Commission in Toronto (2001).

Received his diploma of Austrian Patisserie in Innsbruck, Austria (2004).

Received his I.B.S. diplôme from the International Bartender Association in Bordeaux, France (2006).

One of the original members of Les Compagnons des vins de France, Toronto Chapter One, member of the German Wine Society and the Opimian Wine Society (since 1993).

Elected to the Board of Directors of the Ontario Restaurant Association in 1997.

Advisor to the Ontario Chinese Restaurant and Food Services Association (since 1981).

Founder of the Cambridge Food and Wine Society in 1988.

The recipient of numerous achievement awards from both the hospitality industry and local community.

### **Teaching Experiences:**

Professor Chef of Chinese Cuisine, Food and Beverage Cost Control and Mixology at the George Brown Hospitality Centre, Toronto (since 1989)

Currently an Adjunct Professor Chef of Asian Cuisine at the Humber School of Hospitality, Recreation and Tourism, Toronto (since 2006).

Director of Site Operations and Human Resources Consultant (since 1996) for the Mandarin Restaurant Franchise Corporation, the largest and most successful buffet chain in Canada. Head of Training and Development, Internal Audits, Workplace Health and Food Safety and the Franchise Management Apprenticeship Program.

Director of Operations Support for the Sarku Japan Restaurants Group, with over 200 restaurants in the US from coast to coast in 36 states. Head of Management Training.

Guest lecturer, television and radio guest host for CTV Canada AM, Teletatino Network, City TV, Fairchild TV, CHIN Radio, OMNI TV, Canadian Chinese Media Network WOW TV, Liquor Control Board of Ontario (LCBO), Loblaw, Toronto Board of Education, Association of Chinese Canadian Entrepreneurs (ACCE), Hong Kong Polytechnic University (Eastern Canada) Association, Toronto Cathay Lions Club, Royal Ontario Museum, Dragon Ball Toronto.