

Chef Leanne English



Executive Chef Leanne English is a graduate of the Le Cordon Bleu with her Chef de Cuisine Diploma, finishing first in her class and a Certificate in Pastry, finishing second in her class. In addition, Chef English has also been selected to take continuing education at the Culinary Institute of America in Hyde Park, New York. After working at the the Movenpick Marche and the Radisson Hotel Harbourfront in Toronto, Chef English joined Sodexo at the University of Toronto as the Catering Chef. Her skills immediately gained attention from clients and guests for the quality and innovation of her cuisine. Chef English was then promoted to the Executive Chef's position at Appleby College in Oakville, Ontario, one of the leading private schools in Canada. Her skills at Appleby were a huge asset both for her enthusiasm for meeting the diverse needs of the student body and her understanding that her cuisine was a key factor in supporting the school's fundraising efforts. Her innovative menus for the annual Gala Dinner

resulted in her being asked to support Taste of Toronto representing Sodexo, the only contract company invited to participate in Taste of Toronto. Chef English was transferred to Acadia University in 2005 as Executive Chef and then to the University of New Brunswick as Executive Chef in 2006.

Chef English's cuisine has been recognized as cutting edge and her support of local events, such as the *Fredericton Tourism Showcase* and *Feast in the Field*, have spread her reputation for innovative cuisine beyond the campus borders.

Chef English is a two time national award winner of Sodexo Canada's Chef of the Year Award and is one of two Sodexo Canada chefs shortlisted to participate in a culinary competition featuring local products being held at James Beard House in New York. She is a Sodexo national award winner for the Spirit of Sodexo award and has competed in many culinary competitions throughout North America.