

Dinner with Chef Selwyn Richards

YOUR ULTIMATE DRIVE IN CULINARY EXPERIENCE.

SATURDAY SEPTEMBER 25TH

LOCATION - AJAX GO STATION

TIME: 5:00^{PM}



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TICKETS AVAILABLE AT EVENTBRITE
AND WWW.CARIFESTIVAL.COM





Chef Selwyn Richards

Selwyn Richards, born and raised in Jamaica, has been planning and cooking delicious food with an artistic flare for over 25 years. He studied Culinary Management at George Brown College in Toronto and started his culinary career as a Kitchen Manager with Culture's Food Service. Chef Richards worked in a variety of prestigious restaurants in and around Toronto including the Skyline Hotel, The Island Yacht Club, the CN Tower as a Sous Chef, The Earl Of Whitchurch-Stouffville and played a crucial role in the opening of the SkyDome where he managed his own department as Head Chef.

In January 2014 Chef Richards was featured at Marché Toronto at the Spirit and Spice Festival. Selwyn has appeared on the Celebrity Chef Stage at the Canadian National Exhibition (CNE) 2013 and 2014, an honor reserved for the world's finest chefs. Five years ago Grace Kennedy (Ontario) celebrated its 25th year in the province of Ontario. Selwyn was enlisted to collaborate with the Dean of Hospitality at Centennial College to tantalize guests using a host of Grace products as the main featured ingredients. Chef Richards joined forces with the culinary students and teachers and presented a plethora of delicious dishes for the more than 600 guests. This event has been noted as one of the most successful culinary extravaganzas for Grace Kennedy. Since then Chef Richards has been the corporate Chef for the company and continues to play a vital role in the transforming its products through his culinary creations.

Selwyn's broad experience in the Hospitality and Food Services industries, coupled with a talent and enthusiasm for restaurant excellence, resulted in him owning and managing his own upscale Caribbean restaurant Pepperpot Café for many years. He is currently CEO of The Art of Catering, which he operates with his brothers Lennox and Travis. The catering company is sought after across the Caribbean, North America and Europe and their company has been featured in a number local newspapers and magazines. Selwyn has also appeared on City TV's "Breakfast Television", CTV Canada AM, CBC TV, Global News and was the premier Chef for the Jamaican 50th celebrations in Canada. It has been said that Chef Richards creates a feast for the eyes as well as the palate! At the Food & Wine Show in 1987 (sponsored by the Escofier Society of Toronto), he was recognized for showcasing these high standards of excellence in the culinary arts and was awarded two silver and a bronze medal.

Chef Richards is also an author/writer. His new book the Art of Cooking – Soul of the Caribbean launched March 2014.



Appetizer

Caesar Salad with Jerk Chicken

Main Course

Jerk Chicken Lollipop

**Stuffed Red Snapper Fillet with Candy Yams
and Seasoned Vegetable Medley**

Dessert

**Mango Cheesecake with Raspberry Coulis
and Mixed Berries**

PURCHASE TICKETS!