

What do you bring to the table?

Director of Culinary Operations

Season two, Episode Seven - Kainaat interviews Scott



Located in Ontario, Canada

5 restaurants around Guelph and Kitchener



What does a Director of Culinary Operations do?

Build recipes

Launch national menus

Work with suppliers and local farmers

Budget / finance

Ensures that the restaurant runs smoothly

Cook



Best Parts of the Job

- The adrenaline rush when it gets busy
- Meeting likeminded individuals
 - Around people who love what you love
 - Sharing a common passion
- Working with people around the same age



#1 Goal



Feed Locally



The demand for Directors of Culinary Operations in Canada is high

Scott's Advice

- Travel
- Try new foods
- Have a love for food
- The job is hard but it is fantastic
- It does not feel like work when you love what you do

A day in the life



Works in an office above one of the restaurants



Moves from restaurant to restaurant



Works from home one day a week



How does the industry help with the environment?



Uses green energy



Purchases carbon credits



Invests in solar farms and environmentally responsible farming