



CANADIAN WESTERN
AGRIBITION

YA GOTTA BEEF WITH ME? SCA CHEF'S CHALLENGE

SCHEDULE

Round Robin

Monday, November 19 | 10:30 AM – 11:30 AM
Christine vs Tom

Tuesday, November 20 | 10:30 AM – 11:30 AM
Thomas R vs Amit

Wednesday, November 21 | 10:30 AM – 11:30 AM
Derris vs Anthony

Semi Finals

Thursday, November 22 | 10:30 AM – 11:30 AM & 1:30 PM – 2:30 PM

Final

Friday, November 23 | 1:30 PM – 2:30 PM

CHEF BIOGRAPHIES

CHRISTINE GAFENCU



Christine Gafencu grew up near Regina, in Disley, SK. and worked for several years as a retail manager. Competitive cooking shows and encouragement from Nick, her husband, several family members and a few catering opportunities compelled her to enter the culinary industry. Christine graduated in 2013 from the professional cooking program at Sask Polytechnic Palliser campus. Upon graduation, Christine started and continues her cooking career at the Conexus Arts Centre. She is an active member of the culinary federation and president of the Regina juniors branch. Currently, she is on maternity leave but has been training for her first competition, with the help of her clingy 8 month old, Cecilia. One hour to ONLY cook will feel like a vacation!



CANADIAN WESTERN AGRIBITION

ANTHONY MCCARTHY

Executive Chef, The Saskatoon Club



Anthony went to college in Banbury, England where he took his City & Guilds cooking courses.

Worked in fine French restaurants in Oxford. He has worked in several fine establishments along the way, even managed some time on private luxury yachts, most notably as the private chef aboard Nascar great, Jeff Gordon's "24 Karat".

Since arriving in Saskatoon in August of 2007 Anthony has been very active in wanting to bring the best products to his menus, using local producers whenever possible and is continuing to pursue these relationships and build on them.

The latest feather in his cap, being inducted into the Culinary Federations Honour Society at the 2018 National conference held in PEI. The first in Saskatchewan to do so. This award is given "in recognition of foresight, dedication and contributions made to the Federation and lifetime passion and service to the culinary profession".

Other accomplishments include:

- He served three terms as the Saskatoon Chefs association President and is now the Western Canadian Vice President of the CCFCC serving a second term, (Canadian Culinary Federation of Chefs and Cooks)
- He has received many awards in his field including winner of Gold Medal Plates Saskatchewan 2011, Bronze 2013, Bronze 2016
- He has been voted Chef of the Year on four occasions by his peers from the Saskatoon CCFCC
- Invited to cook at the lunch of the Nation, Chefs Congress Grand Prix NS September 2012
- Travelled to Erfurt, Germany as a support member to the Canadian Olympic Culinary team October 2012
- He earned his Certified Chef de Cuisine (CCC) designation in 2015
- He was voted Western Canadian Chef of the Year 2016
- He is a regular guest chef on both CTV and Shaw, demonstrating his skills and passion for great food

Thomas Rush

Thomas Rush is a results driven, goal-oriented Executive Chef and management strategist with progressive experience in both large and small business and higher education sectors. He is a dynamic leader with a specialization in employee communications and management, strategic and financial planning. Thomas has over 32 years hospitality experience in multi-unit organizational development, proprietary branding, RFP/RFI development and execution, business development, stakeholder management, project management and procurement.

His passion is employee relations and team building with a strong emphasis on teaching others. Thomas currently supervises a kitchen team at the new City of Regina, Mosaic Stadium Complex as well as fabricates custom kitchen cabinets and furniture.



CANADIAN WESTERN **AGRIBITION**

Amit Sinha

Amit Sinha was born in India where he received most of his education but have lived all over the world. He has been a chef on and off for nearly 15 years and his hunger to excel in this field is growing more and much faster than expected.

Amit started his career with The Princess Cruise Lines and then worked at the Madinat Jumeirah Hotel in Dubai. He continued in the industry as the Jr. Sous Chef at The Intercontinental Hotel, Doha, Qatar. Amit is proud to have been a part of these kitchens when they were recognized as the best Sea Food Restaurant in Dubai in 2011 and then the best Steak House in Qatar in 2014. He is currently at the Wascana Country Club as the Jr Sous Chef.

Amit has learned to cook because that's what the voice inside him said he was made for. Bottom line, at 33 years old, Amit considers himself still to be a learner and work to come up with new ideas and new facts about cooking.