

Biography of Chef Brent MacGillivray, C.C.C.

Chef Brent MacGillivray is a distinguished Canadian culinary professional whose career spans over four decades, combining exceptional kitchen expertise with educational leadership and entrepreneurial success. Holding the prestigious Certified Chef de Cuisine (C.C.C.) designation, MacGillivray has established himself as both a master chef and dedicated culinary educator.

Early Career and International Experience

MacGillivray's culinary journey began with formal training at George Brown College in 1983-84, where he completed his foundational cook training. His early career included valuable international experience as an apprentice cook at the prestigious Dorchester Hotel in the United Kingdom, providing him with exposure to European culinary traditions and high-end hospitality standards.

Advanced Education and Specialization

Recognizing the importance of continuous learning, MacGillivray pursued advanced culinary education throughout his career. He completed specialized training at the renowned Culinary Institute of America in Pastry Arts from 1990-92, followed by certification as a Chef de Cuisine at Humber College in 1993. His commitment to excellence is further demonstrated by his pursuit of an MBA and candidacy for Certified Master Chef status, representing the pinnacle of culinary achievement.

Restaurant and Hotel Leadership

MacGillivray's executive experience includes significant leadership roles in prestigious establishments. As Chef de Cuisine at La Ronde Restaurant within the Crown Plaza Chateau Lacombe, he managed a team of 16 cooks while overseeing operations that sustained an impressive \$3.5 million in annual sales. His responsibilities included menu development for special occasions, purchasing management, and inventory control, demonstrating his comprehensive understanding of both culinary arts and business operations.

His diverse experience also includes positions as Executive Sous Chef at the London Hunt & Country Club, Sous Chef at Four Seasons Hotels, and various roles that showcase his versatility across different hospitality sectors.

Culinary Education Leadership

From 1999 to 2005, MacGillivray served as Chef Instructor in the Culinary Arts Program at Canadore College, where he made significant contributions to culinary education. He developed curriculum and course content for chef training programs, managed student competitions at both local and provincial

levels, and played a crucial role in student placement and career success. His educational impact extended to Fanshawe College, where he served as a sessional chef instructor.

Entrepreneurial Ventures

MacGillivray's entrepreneurial spirit is evident through his ownership and operation of multiple food service establishments. He owned and operated Willie's Cafe and later established Dinner Thyme Personal Chef Service, demonstrating his ability to translate culinary expertise into successful business ventures.

Specialized Expertise and Consulting

His role at Waring House Inn showcased his versatility, where he worked as chef for both restaurant and pub operations while teaching seasonal cookery courses. MacGillivray also served as head chef for off-premise catering operations, expanding his expertise in diverse service models.

At Crown Ridge Health Care, MacGillivray applied his culinary skills to specialized dietary needs, providing culinary demonstrations for seniors and long-term care residents while contributing to management duties and policy development.

Professional Certifications and Skills

MacGillivray holds multiple prestigious certifications including:

- Certified Chef de Cuisine (C.C.C.)
- Red Seal Cook and Pastry Cook
- Certified Nutritional Consultant

His specialized skills extend beyond traditional cooking to include advanced vegetable, sugar, and chocolate demonstrations, as well as professional ice carving. He is also proficient with computer software applications, reflecting his adaptation to modern culinary technology.

Current Practice

Through his Dinner Thyme Personal Chef Service, MacGillivray continues to provide personalized culinary services while offering consulting expertise to hotels and restaurants. His comprehensive background allows him to assist establishments with operational improvements, menu development, and staff training.

Legacy and Impact

Chef Brent MacGillivray's career represents the evolution of modern Canadian cuisine, combining classical training with innovative approaches to food service. His dual focus on culinary excellence and education has influenced countless students and industry professionals, while his entrepreneurial ventures

demonstrate the successful application of culinary arts in diverse business contexts. His ongoing pursuit of advanced certifications, including candidacy for Certified Master Chef status, reflects his lifelong commitment to culinary excellence and professional growth.