

BRIAN W. MORIN

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WORK EXPERIENCE

Morin Greenberg – Restaurant Consultants Co-Owner	2014 - Present
Craft Dogs /Big Smoke Trading Company Co-Owner	2013-2014
Beerbistro Chef/Owner	2012-2002
Honest Lawyer Restaurant Group Operating Partner / Chef	2001-2002
Prime Restaurant Group Executive Chef (Bier Markt, Casey's, East Side Mario's, Lime Rickey's, Pat and Mario's, Red Devil BBQ)	1996-2001
Triumph Hotel Corporate Chef	1994–1996
Hotel InterContinental, Toronto Executive Chef	1992-1993
Sutton Place - Kempinski, Toronto Executive Sous Chef; Banquets, Pastry Chef	1986-1992
Four Seasons Yorkville Hotel 1st. Pastry Cook; Truffles Cook; Butcher	1984-1986
Napoleon Restaurant, Toronto, Saucier; Roast and Prep Cook	1982-1984
Algonquin Hotel, St. Andrews, New Brunswick Chef Garde Manger	1982
Peppercorns Restaurant A.M. Supervisor; Night Saucier; Roast Cook; Entremetier	1980-1982
Sixth Dimension Entremetier	1980-1981
Sunshine's Restaurant Grill Cook; Prep Cook	1979-1980
Old Pickle Barrel Steak & Seafood Salad Person; Prep Cook	1978-1979

EDUCATION

- CTI Co-Active Coaching Fundamentals 2014
- Culinary Institute of America, Napa Valley, California 2000
- Oriental Hotel, Cooking School, Bangkok, Thailand 1992
- Humber College Chef de Cuisine Program, Toronto 1990-1991
- George Brown College Culinary Management, Toronto 1981-1982
Patisserie 1 & 2 1985-1986
- Various seminars sponsored by business and professional bodies

PROFESSIONAL CERTIFICATES

- Ranked "Top 50 Best Small and Medium Employer in Canada" by AON Hewitt 2011-2012
- Continuing Education Instructor, George Brown College 1997-1995
- Certified Chef de Cuisine 1991
- Certificate of Qualification: Cook, Canada Interprovincial 1984
- Certificate of Qualification: Baker/Patisserie 1986
- Canadian Representative for Bocuse D'Or 1993
- Holder of Gold, Silver and Bronze Culinary Medals