



Executive Chef Gamini Hemalal

The Manor proudly presents Executive Chef Gamini Hemalal CCC to helm its culinary department. With experience in some of the finest hotels & restaurants, Gamini proudly heads the International Kitchen at The Manor, byPeterandPauls.com.

A renowned culinary Professor, competitor and innovator, Chef Gamini has garnered many accolades and awards throughout the years.

Some highlights include:

- Certified Canadian Chef de Cuisine (CCC) / Certified Canadian Executive Chef
- CCFCC Chef of the Year 2010 – Toronto (Escoffier Society / CCFCC Toronto)
- CCFCC Chef of the Year 2010 – Central Region – Canada (CCFCC National)
- Culinary Professor- Canadian Centre of Culinary Arts & Science Centre at Humber College
- Past Culinary Professor/Executive Chef - Georgian College
- Creator, Founder of GoldenChefs & ICE GUYS, a unique Culinary Arts Company
- President's Award Winner -2005 (Toronto CCFCC / Escoffier Society)
- Certified Culinary Judge approved by the CCFCC / WACS (Only 1 of 22 in Canada)
- Gold, Silver, Bronze Medal Recipient, IKA World Culinary Olympics - 2004, for Individual Entries
- Numerous Gold Medals at competitions such as: Culinary Salon Dubai, Colombo & Toronto, Bakery Showcase - Canada, and Culinary Canada Cup (Runner Up)
- Captain of the Victorious Dubai National Culinary Team 1992-1996
- Garde-Manger Chef at Fairmont Royal York Hotel, Royal Abjar Palace Dubai and Dorchester New York (Palace)
- Past Executive Chef at: Legislative Assembly at Queens Park, Hockley Valley Resort, Delta, Le Meridien and Corporate Executive Chef to Jetwing Hotels
- Belgium Master Chefs, "Diplome de Aptitude Culinaire" Award Recipient
- Set up & opened the first ever CIA partnered full time Chefs School at Sea, for Luxury Cruise Company, Celebrity Cruises (Royal Caribbean Cruises Ltd.) as their Senior Culinary Trainer
- Proud Member of, Escoffier Chefs Toronto, CCFCC, ACF NICA, and Pastry Chefs Guild of Canada