

# Professional Spotlight

## Bruno Marti, Grand Officier Maître Rôtisseur



Although it is a well-known fact that restaurants do not usually tend to have a very long lifespan, Grand Officier Maître Rôtisseur Bruno Marti's La Belle Auberge Restaurant has been in business for over 26 years! Bruno's success can be measured not only by the exquisite food and service found in his beautiful heritage house establishment located in the village of Ladner,

20 kilometres south of Vancouver, but by his devotion to and love of the culinary arts.

Teacher and mentor of many young cooks, Bruno is recognized around the world as one of the leaders of his profession. Within the confines of his restaurant, his employees are provided with continual opportunities for growth and motivation, ensuring that they have both variety and excitement in their work. Bruno has trained many excellent chefs and cooks in the kitchen of La Belle Auberge. High school students thinking of entering the culinary profession, intern scholars from the Culinary Institute of America, college students undergoing work-study, pre-apprentices and apprentice chefs have all worked and learned under the tutelage of Bruno Marti. They are treated to a complete and thorough education in the culinary arts and are exposed to every aspect of the profession, including opportunities for entering (and winning!) culinary competitions.

Bruno was himself crowned World Champion in the 1982 Culinary Olympics, and he is always willing to help young cooks who wish to follow in his footsteps. His restaurant chef, Tobias MacDonald, who completed his apprenticeship at La Belle Auberge, was a member of the CCFCC Culinary Team Canada that won gold medals and placed first in the world in the World Cup International Hot Competition in Basel, Switzerland last October. Bruno is an active coach of the Canadian Bocuse d'Or Team, Team British Columbia and the National Culinary Team, and he has judged at all levels of competition.

Many former employees have gone on to prestigious culinary positions around the world and are proud to include time worked with Chef Bruno Marti on their resumes. As an honoured member of la Chaîne des Rôtisseurs and a founding member of the Vancouver Bailliage, Bruno is always proud to promote la Chaîne, and he has also mentored many young Commis over the years.



In his spare time away from the restaurant, Bruno takes every opportunity available to promote the art of cooking. He is chairman of the Canadian Culinary Federation, having served as its president for the last four years. This association, consisting of over 1600 member chefs from across Canada, is the foundation for all professional cooks and encompasses all aspects of the hospitality industry. It has a certification program that allows chefs to upgrade to the standard of Certified Chef de Cuisine and endorses and evaluates many Canadian products. The Federation promotes teaching and sets standards for the industry. In addition, the CCFCC is a member of the World Association of Cooks Societies (WACS). Bruno currently coaches the CCFCC National Culinary Team that will compete at the World Culinary Olympics in Erfurt, Germany, in October.

He is also chairman of the board and founder of the British Columbia Culinary Arts Foundation — an organization made up of chefs, industry and government. This Foundation was created as a non-profit organization designed to promote the integration of chefs with the food and agricultural industry and related government. Through sponsorship and fundraising activities throughout British Columbia, funds are raised for the purpose of education and development of the culinary arts. Over the last two years, over \$100,000 in funds have been raised through the catering of such events as the Okanagan Wine Festival, Alzheimer's and Breast Cancer Foundation fundraisers, and BC Tourism Awards dinners. All of these events utilise the talents of many of BC's chefs and products from around the province, with funds raised being used to support provincial and national culinary teams.

Bruno, formerly the manager of catering for Canadian Airlines, is now also utilizing his skills as development chef for business class menus on Harmony Air.

Bruno Marti's unflagging efforts on behalf of others in the profession have earned him widespread respect and no small affection from his many friends. It is therefore of little surprise that he was awarded the 2000 Lifetime Culinary Achievement Award at the Vancouver Magazine Restaurant Awards. He is the first chef to be inducted into the BC Restaurant Association's Hall of Fame, and he was honoured by his peers south of the border by being inducted into the American Academy of Chefs' Hall of

Fame. Bruno will also be awarded the Order of British Columbia, BC's highest honour, one of fifteen British Columbians who will be recognized for their extraordinary contributions to the province. He is also the proud recipient of the Queen's Golden Jubilee Medal.