

Professional Spotlight

Christophe Luzeux, C.C.C. Vice-Conseiller Culinaire Bailliage de la Nouvelle-Écosse



Born and raised in Marcq-en Baroeul in the north of France, Christophe started his culinary education at the age of sixteen. He is a graduate student of Lycées Michel Servet in Lille, France, where he was a recipient of both the B.E.P. and C.A.P. diplomas. After earning professional certification in both Classic Cuisine and Hotel Cuisine, he began honing his creative skills and techniques in several of France's top establishments. He has worked in restaurants which have awarded Michelin stars, including L'Armorial and the Restaurant de Paris. His passion for traveling has taken him to summer resorts in the French Riviera, the French Alps and finally to Canada in 1989, where he began work at the Digby Pines Resort. He became one of "Canada's own" when he obtained his Canadian citizenship in 1994.

Christophe has been with Halifax's World Trade and Convention Centre since 1990 and has held the position of Executive Chef since 1993. In June of 1995, Christophe achieved the prestigious Canadian Chef Certification, the highest designation for a chef in Canada. In 1998, Christophe was awarded the distinguished "Chef of the Year" from the Nova Scotia Association of Chefs and Cooks (NSACC) in recognition of his exemplary performance. In 2002, Christophe received the Culinarian Award from NSACC. Chef Christophe is currently a member of the Canadian Federation of Chefs and Cooks. He is also a past member of Culinary Team Canada (2002-2005) and has traveled the world representing Canada in numerous international competitions. Some of Chef Christophe's achievements over that time included:

- 2002 Culinary World Cup, Luxembourg – Christophe and the team won one gold and one silver medal, finishing 6th overall.
- 2003 American Culinary Classic, Chicago, Illinois - Individual gold medal.
- 2004 IKA Culinary Olympics, Erfurt, Germany – Chef Christophe and Team Canada won three gold, one Olympic gold and one silver medal, finishing 4th overall out of 36 teams from around the globe.

By being part of Team Canada, Christophe has always shared the knowledge he has gained from international competitions. This knowledge and experience helps young chefs to distinguish themselves in upcoming competitions at both the national and international level. He continues to expand both his personal horizons and those of the people he works with by being on the cutting edge of culinary trends.