

THE WESTIN

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CULINARY OLYMPIAN HEADS TO 2010 WINTER OLYMPIC VENUE CITY Jeffery Young named as Executive Chef of The Westin Resort & Spa in Whistler

WHISTLER, BC, July 11, 2008 – As Whistler readies itself to welcome the world to the XXI winter Olympic games, The Westin Resort & Spa welcomes to its kitchen a culinary Olympian, who has amassed a total of 19 gold, silver and bronze culinary medals over the past 18½ years. Chef Jeffery Young’s medal-winning culinary talent will be showcased for banquet events in 20,000 sq. ft. of event space, the 150-seat award-winning Aubergine Grille restaurant, the 65-seat FireRock Lounge and in-room dining for the 419 suites of The Westin Resort & Spa.

“We’re thrilled to say the least to have Jeffrey take over the reins in our kitchen”, said Kevin Van Vuren, director of food & beverage of The Westin Resort & Spa. “Over the past few months we’ve worked towards creating mountain cuisine as the culinary fare for our resort, and with Jeffrey’s strong focus on organic, seasonal and regional ingredients, it was a perfect match for us in Whistler. We’re very excited to begin introducing the menus he will be creating for our catering clients and restaurant guests over next few months.”

Since graduating with top marks from Vancouver Community College in 1990, Young’s career travels have spanned the country as well as his roles. With the Red Seal Certification ‘under his hat’, Young started his culinary sojourn on the west coast at the Pan Pacific Hotel in Vancouver, where he also completed his apprenticeship program under acclaimed Executive Chef Ernst Dorfler. From ’96 to ’06, he was an executive sous chef and restaurant sous chef with Sheraton Hotels in Halifax, Fairmont Hotels in Winnipeg and Four Seasons Hotels in Toronto and Vancouver. His travels brought him back to the west as Executive Chef of the newly renovated Century Plaza Hotel and most recently as the Executive Chef for the Long Beach Lodge Resort in Tofino on Vancouver Island.

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Young's competitive spirit began early when he attended the World Culinary Arts Festival in 1987. It was his second year at VCC and it was that year that Team Canada took home the gold medal. Watching the team being presented with this medal, Young realized it represented pride, hard work and being the best, and that's exactly what's he has done over his career – always striving to be the best today, better tomorrow. From his first gold medal in September 1990 at the Grand Culinary Arts Festival to his most recent gold medal and Excellence Award at the Toronto Escoffier Society Culinary Salon in 2006, Young has raised the bar in the culinary world not only as a team member but also as independent chef. He will be competing this October in the 2008 Culinary Olympics in Germany as a member of Team British Columbia.

Located steps from Whistler and Blackcomb Mountain gondolas, the 419 all-suite Westin Resort & Spa opened in April 2000 and has been twice-named the #1 ski resort hotel in North America. An AAA-Four Diamond resort hotel and spa, The Westin Resort & Spa has been awarded numerous meeting awards in addition to recently being recognized with the Whistler Environment Business award in the large business category. The Westin Resort & Spa is managed by O'Neill Hotels & Resorts Ltd., a Vancouver-based hotel management firm which also manages The Westin Grand on Robson Street in Vancouver and The Residence Inn by Marriott in Whistler.

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