

the kilted chef

chef alain bossé



THE KILTIED CHEF, ALAIN BOSSÉ

Alain Bossé, also known as the Kilted Chef, has travelled the world from kitchens to convention centers sharing his expertise and love for buying and eating local ingredients. With his signature tartan kilt, proud Acadian heritage and undeniable flair for cooking with local, Alain has earned a reputation as Atlantic Canada's culinary ambassador.

Chef Alain has cooked for global dignitaries and has worked in kitchens and on event stages alongside top chefs from around the world. He firmly believes that if you live local, then you should buy local. For more than 10 years, Alain has promoted local commodities such as lobster, mussels, apples and wild blueberries to name a few. His travel has included trips across South America, North America, Europe and Asia too, offering enlightening and entertaining presentations. Alain also runs a busy consulting business where he helps restaurateurs and producers.

Alain has been a frequent guest instructor at culinary schools where his lectures focus on "the 101 of lobsters and mussels", which educates students on the use of sustainable Atlantic Canadian seafood. Chef Alain is also a frequent guest on radio and TV, a prolific recipe creator, food writer and cookbook author. He also offers private group cooking lessons and culinary experiences at his farm in Nova Scotia. Chef Alain is not just a food expert; he is a food industry expert whose experience in the kitchen and with senior management roles in the food & beverage industry allows him to share his expertise on the beauty of food and the business of food.

If you haven't had the chance to meet the Kilted Chef yet, you should. You're guaranteed a uniquely educational and inspiring experience.

MORE THAN 35 YEARS OF CULINARY EXPERIENCE UNDER HIS KILT.

- Worked in many kitchens and at many events alongside top Chefs from around the world including Jamie Oliver, Chuck Hughes, Anna Olson, Michael Smith, Frank Widmer, and Michael Reith.
- 15 years as General Manager and Corporate Food and Beverage/Chef Manager for the Wandlyn Inns 11 corporately owned and 10 franchise properties.
- 10 years as General Manager of Pictou Lodge Resort, Director of Food and Beverage Operations for Maritime Inns and Resorts and member of the management committee of Maritime Inns and Resorts.
- Guest instructor at the Louisiana's John Folse Culinary School, Cordon Bleu School in Miami Florida, Boston, California, Henry Ford College, and The University of Culinary Art in Boston, Mass.



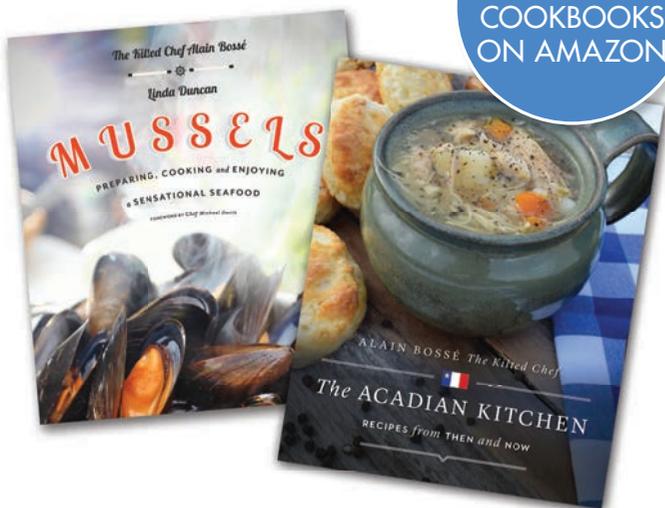
SERVICES OFFERED

CONSULTING / CORPORATE SERVICES

- Culinary demonstrations
- Keynote speaker
- Executive chef
- Product ambassador
- Restaurant design / makeover consulting
- Tradeshow representation
- Recipe development
- New product development / consulting
- Food styling, photography and writing
- Team building workshops

COOKING EXPERIENCES

- Private cooking classes
- Private events / parties cooking
- On-farm cooking / culinary experiences



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GIVE THE CHEF A SHOUT

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