

HOTELS & RESORTS

DEERHURST RESORT ADDS AWARD-WINNING EXECUTIVE CHEF TO CULINARY ROSTER

HUNTSVILLE, ON, April 29, 2013 – <u>Deerhurst, a Skyline Resort</u> has announced the addition of acclaimed <u>Chef David Bakker</u> to their culinary team in the role of Executive Chef. In this position, Chef David will be responsible for overseeing all kitchen operations, menu development and quality control. Former Executive Chef Rory Golden has moved into the position of Director of Food & Beverage at the iconic Canadian resort.

Hailing from rural Glencoe, Ontario, Chef David has built a career out of his two passions: food and education. With a strong background in hospitality, Chef David is a co-owner, executive chef and culinary director at <u>Liaison College Toronto West Campus</u>, in addition to teaching at Humber College's <u>School of Hospitality</u>.

Under the tutelage of his mentor, Chef Shawn Whalen, Chef David has competed on an international level with Culinary Team Ontario and <u>Culinary Team Canada</u>, winning numerous gold medals. As an apprentice, Chef David competed in the <u>National Escoffier Society</u> Cook-Off and was crowned 2003 National Junior Culinary Champion, winning Grand Gold and Best Apprentice of the Show.

"Chef David's passion for the culinary arts is exemplified by his ability to showcase Canadian ingredients both in the kitchen and on the world stage," says Rory Golden, Director of Food & Beverage at Deerhurst Resort. "His knowledge of modern food trends, a la carte logistics, banqueting and off-site functions will be an asset to our team here at Deerhurst."

Prior to becoming an educator, Chef David held positions at several leading Toronto hotels including the Westin Prince (Executive Sous Chef), Marriott Bloor Yorkville (Executive Sous Chef, Sous Chef) and Four Seasons Yorkville (Banquet Production Cook). He completed his Chef de Cuisine Certification at Humber College, scoring one of the highest kitchen marks to-date, and has a diploma in Culinary Management from Toronto's George Brown College.

"I'm delighted to join the wonderful team at Deerhurst Resort," said Chef David Bakker. "I look forward to continuing to be an industry leader and highlighting the Savour Muskoka culinary program at the resort."

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About Deerhurst Resort:

Although Deerhurst Resort emerged on the world stage when it welcomed leaders like Obama, Sarkozy, and Merkel as host venue for the 2010 Group of Eight Summit, the lakeside retreat has been evolving into an Ontario landmark throughout its storied 117 year history. The 400-room Muskoka hotel also encompasses 45,000 sq. ft. of meeting venues, two 18-hole golf courses, a Shizen Spa, an extensive waterfront, a live stage show, Adventures in Excellence teambuilding and the most on-site activities of any resort in Eastern Canada. A founding member of the Savour Muskoka culinary trail, Deerhurst is the only resort in North America to produce both its own maple syrup and wildflower honey, as well as shiitake mushrooms, herbs and other foraged produce on property, one hallmark of its commitment to local sustainability. <u>www.deerhurstresort.com</u>

About Skyline Hotels & Resorts:

Skyline Hotels & Resorts is a distinct collection of hotel and resort properties focused on providing true lifestyle enhancing experiences to leisure and business guests, as well as local residents. Offerings include top-level golf and ski, its own Shizen Spa brand and a complete range of year-round activities including adventure parks and corporate team-building. Skyline destinations include The King Edward Hotel, the Cosmopolitan Hotel and Pantages Hotel in downtown Toronto, Barrie's Horseshoe Resort and Deerhurst Resort in Muskoka. Skyline Hotels & Resorts is owned and operated by Skyline International Developments Inc., a real estate and development company that also includes unique communities like Port McNicoll. Visit <u>www.skylinehotelsandresorts.com</u>.

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