

# CULINARY

CULINARY ARTS, BAKING & PASTRY, RESTAURANT OWNERSHIP,  
HOSPITALITY & MANAGEMENT



## CHEF ATIFA PRINSLOO

### FACULTY

Chef Atifa Prinsloo has been passionately working in the culinary industry for the past 16 years.

Born and raised in Queensland, Australia, Dedication and hard work in the culinary trade has led her to gain her professional trade qualified certificates and showcase her skills at Australia's finest 5 star hotels, such as the **Sheraton Hotel Brisbane, Palazzo Versace Luxury Hotels Gold Coast, and The Hyatt Regency Australia**. Able to learn from Australia's finest chefs with unique techniques.

Having honed her skills in development and presentation of food in Australia, she went on to Hong Kong, to work for the reputable 5 star Disneyland Resort followed with the world renowned 5 star hotel, JW Marriott.

In Hong Kong, she gained even more invaluable culinary experiences, working with world class and international chefs. There, she focused much of her time on restaurant openings, large functions & events, fine dining, menu designs, and bringing new fusion, skills and creations to her team and guests every day.

Chef Atifa arrived in Vancouver 5 years ago to lead the culinary team at the internationally acclaimed three-star Michelin Chef Jean-Georges restaurant **MARKET, Shangri-La Hotel**, where she was able to once again train and implement artistic & high culinary standards, all at the same time creating her own catering & personal chef business.

Currently now one of the Culinary instructors here at Lasalle College Vancouver, Chef Atifa is truly passionate about what she does, it is an inspiration to have her on our team and to pass on her professional and international knowledge to the culinary students of Lasalle College Vancouver.



**LaSalle College**  
Vancouver