

CULINARY

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



CHEF BENJAMIN FABER

PROGRAM DIRECTOR

Chef Benjamin Faber is an accomplished and experienced chef who has spent over 18 years working in a number of award-winning restaurant kitchens. He developed a passion for fresh, local and sustainable ingredients and honed his skills apprenticing under renowned chefs in many fine restaurants, including **Araxi's**, **Salmon House on the Hill** and **C Restaurant**.

Chef Faber's initiative and talent saw his career move toward leadership roles. He was involved in building several kitchen teams and opening restaurants with **Earls** and **Joey's** restaurants in the Lower Mainland and Calgary. Eventually Chef Faber's achievements were recognized by the prestigious **Vancouver Club**, and landed him the position of Executive Chef. In his role, he lead the development of a first class kitchen team of 25+ and raised menu creativity and food quality to a level that allowed it to compete with other high-end restaurants and private clubs both locally and nationally.

Chef Faber has always had an interest in culinary education and he decided to pursue a career as an instructor at LaSalle College Vancouver. He soon advanced to his present position as the Academic Director, which sees him manage the day to day operations of the school. Amongst other things, Chef Faber provides guidance and direction to its faculty and students, and oversees the operations of the school's training kitchen and restaurant **Culinaria**.

Since Chef Faber's involvement, **Culinaria** has received a noticeable increase in positive reviews and recognition, including **Open Table Diner's Choice Awards** for 2010 and 2011 and growth in student and customer satisfaction.



LaSalle College
Vancouver