



Profiles

With the phenomenal success of culinary television shows, chefs, restaurants, wine producers and specialty products have come to the forefront as never before.

On our profiles page, Today's Chef will feature people who are making a difference. Executive Chefs at five-star dining establishments, sales representatives who bring the latest ideas to menus, and creative managers who are finding new ways to increase revenues will all have a chance to shine on this site.

Chef Chuck Currie

For Chuck Currie, the decision on which life path to follow was determined by an omelette. And for almost thirty years since that fateful day, he has been cooking, teaching kitchen staff, and managing the culinary direction of one of the most successful restaurant chains in Canada.

"My original choice was to be a music teacher," says Currie. "But many years ago, I was working with a really great chef who showed me how to make a beautiful omelette in a pan, and I was hooked right then and there. My favourite types of cooking are still sautéing and using a wok. There's something about a pan over an open flame that really appeals to me."

And the rest, as they say, is history. In a sense, Currie has still followed his plan to teach, but now it is chefs, both new to the industry and veterans, who receive the benefits of his expertise. He was working with Earl's Restaurants parent company in 1982 when the first restaurant was opened in Edmonton. Now, twenty years later, Currie is very happy with his career choice. "I'm a kitchen guy – I like food, I like working with people, and doing all the hands-on work. It's a great job."



Chef Chuck Currie

Also to his teaching credit, Currie notes that at Vancouver Community College, instructors tell new students that if they aren't already working in the restaurant industry when they start the course, the best place for them to receive on-the-job training is at Earl's. While the music world may be short one teacher, the restaurant industry has definitely reaped the benefits of Chuck Currie's "day of the omelette".

Contact Chef Chuck Currie via e-mail at reedguy@telus.net