



Executive Chef Dan Craig newly appointed to EBO Restaurant & Lounge and Delta Burnaby Hotel and Conference Centre.

(Burnaby – June 30, 2010) Internationally trained and award winning Chef Daniel Craig brings his love of local ingredients and simple, yet elegant, food to EBO Restaurant at the Delta Burnaby Hotel and Conference Centre.

Goddrich, Ontario-born Chef Craig's love of cooking began as a small child, baking with his grandmother; but his love for the culinary arts took hold during high school when he began cooking at an Inn that specialized in local produce, growing many of the ingredient themselves. He then flourished in a few fine Hotels during his high school days. At 18, Craig moved to British Columbia and began working for The Fairmont Empress and Delta Victoria Ocean Pointe where he did his apprenticeship under Chef Craig Stoneman. He graduated with Honors from the Culinary Arts program at Camosun College in 2004.

After winning La Chaine Des Rottisseurs National Competition in Edmonton, Chef Craig moved to Australia where he trained in some of Sydney and Melbourne's best restaurants and competed against 26 other countries to win the Grand Gold Medal at the La Chaine Des Rottisseurs International Competition of 2007 in Adelaide. From this, Chef Craig moved to France to further develop his talent in traditional French cuisine, attending the prestigious Le Cordon Bleu School of culinary arts in Paris. He then moved to Bourges in Central France and trained under the Bocuse D'or winning Chef Francois Adamski at the two Michelin starred L'Abbaye St. Ambroix. It is here that Craig says he really learned how to "work," and to make beautiful food that is both simple and elegant. Starting as a commis de cuisine Craig was quickly promoted through the ranks and departing as Chef de Partie.

Considering the culinary arts his calling, Chef Craig uses his skills in traditional French cuisine as a springboard for exploring new culinary techniques and fusion to create forward-thinking food. With his recent appointment as Executive Chef at Burnaby's only AAA Four Diamond property, Delta Burnaby Hotel and Conference Centre and EBO Restaurant & Lounge, Craig's love of local sustainable ingredients is key to his menus at EBO Restaurant. Also Leader of the culinary team and mastermind behind the entire banquet menu at the 200-guestroom property with over 12,000 square feet of conference space, Chef Craig still manages to mark the beauty and simplicity of local flavours, elevating them to new levels of gastronomic fulfillment.

"I approach this new position as more of a vocation than a job. I love the idea of obtaining local sustainable product whenever possible and working as a team to create amazing experiences for our guests. I absolutely love the rush and satisfaction of working with the team, training, creating and learning together to please our guests and constantly improve".