

ROTARY CLUB OF  
SOOKE

HOSTS

Adventure in  
Culinary Arts

including class room  
instruction, 'black box  
ingredient' cook-off, judging  
of meal and visit to local  
high-end kitchen in Sooke



November 20<sup>th</sup>/21<sup>st</sup>  
2010

Billeting overnight by  
Rotarians of the  
host Rotary Club

Zach Regan  
Master Chef

Zach is a graduate of the Edward Milne Community School, Cooks Training program and achieved Top Student Honours in 1998 & 1999. Since graduating from this program he acquired his certification as a Chef and apprenticed through Camosun College in 2001 (being the youngest Chef in his class). Subsequently he's continued his journey in the Fine Dining industry working with fine establishments: Café Pamplona, in Tofino, BC Sooke Harbour House, Sooke, BC Point no Point Resort, Shirley, BC Markus Wharfside, Sooke, BC

In addition Zach has branched out to do private catering for upscale events in the area for groups from 10 – 150 people with rave reviews.

Zach was born and raised in the Sooke area and his passion for cooking was inspired by Pia Carroll of the Cooks Training program at EMCS. He loves the outdoors lifestyle that the West Coast offers and enjoys surfing in the local waters.

Application to reserve a  
Position in the Adventure  
in Culinary Arts program  
November 20 – 21, 2010

For a student with some previous  
cooking experience

By the Rotary Club of  
.....

Contact name.....

Contact email.....

Contact phone.....

Please attach a cheque  
Payable to the Rotary  
Club of Sooke for \$150.00  
(total cost of Adventure) by Sept 30<sup>th</sup> 2010  
with this form.

Return to: Rotary Club of Sooke  
PO Box 515  
Sooke BC V9Z 1H5

A participant application form  
will be available soon.

Email: Deb Johnston at  
Debra.johnston@rbc.com

Or call 250-642-1108  
for further information.