A Message from Dean John Walker…

At the Centre for Hospitality and Culinary Arts (CHCA) we are still learning, and last year we celebrated by publishing our first Scholarly Report. This year we have done it again but with a new name - welcome to the CHCA Innovation Report.

Why the new name? Innovation is at the heart of the hospitality and culinary industry and because of this we have grown this report and will continue in the years to come by celebrating innovation and research, both in and out of the classroom.

We are demystifying research and collaborating with our industry partners in many ways – so we can continue to learn as we prepare our faculty, staff and students for the future.

It's not just about what we publish but it is about what we DO for, and with, our students. This year we had 38 students involved in one project (page 8) that had them put theory into practice connecting the classroom to the field, and ultimately to the workplace – all while being published.

This year we will also see the launch of the CHCA Dean's Innovation Circle that will act as a catalyst to support our quest for innovation in hospitality and culinary arts education.

At George Brown College, all of our divisions work closely together to meet student engagement and academic excellence needs. We are proud that the Applied and Institutional Research Department led by Dr. Robert Luke is one of our partners…

“By directly involving our students in industry-focused applied research we promote innovation literacy, producing graduates who have research, problem solving, leadership and entrepreneurship skills, and the ability to recognize innovation in the product development lifecycle. This is in addition to the job-ready skills our graduates already possess.

Innovation literacy is an important skill in the CHCA disciplines. Creative thinking and entrepreneurship are hallmarks of success in these areas, where the ability to respond to industry needs - and to anticipate these - are key to future-proofing our graduates. The many successful innovations and applied research projects the CHCA faculty, staff and students are engaged in are a testament to the highly innovative character of all who are working in these disciplines.”

Robert Luke, Ph.D., Assistant Vice-President, Applied and Institutional Research
George Brown College

I am honoured to share the CHCA Innovation Report with you. Thank you to all who have contributed to the growth of our students, our industry and to the continued learning journey of the Centre for Hospitality & Culinary Arts.

We are all still learning!
Editorial Boards

Dr. Chandi Jayawardena – Associate Dean
• Member, Editorial Advisory Board – *Education and training Journal*, UK.
• Member, Editorial Advisory Board – *Worldwide Hospitality and Tourism Themes Journal*, UK.
• Member, Editorial Advisory Board – *International Journal of Contemporary Hospitality Management*, UK.

Dr. Paula Johnson Tew – Professor, School of Hospitality & Tourism Management

Books

Jill Edmondson – Professor, School of Hospitality & Tourism Management

Dr. Annika Hannan – Professor, School of Hospitality & Tourism Management (Editor)

Chef Gary Hoyer – Part-time Professor, School of Hospitality & Tourism Management and Operations Coordinator, George Brown Chef School and Tim Foster – Part-time Professor, School of Hospitality & Tourism Management (with Paul R. Dittmer and J. Desmond Keefe III)
Book Chapters

Sandy Biback – Part-time Professor, School of Hospitality & Tourism Management

Laurel Waterman – Part-time Professor, School of Hospitality & Tourism Management
- Sesame Street
- The Shower
- Fire

Articles in Refereed Journals

Elizabeth Driver – Part-time Professor, George Brown Chef School
“Cookbooks as Primary Sources for Writing History: A Bibliographer’s View”, Food, Culture and Society, vol. 12, no. 3, 2009.

Dr. Annika Hannan – Professor, School of Hospitality & Tourism Management
“Language at a Distance: Sharpening a Communication Tool in the Online Classroom”, College Quarterly, vol. 12, no. 4, 2009.

Keith Müller – Academic Chair, George Brown Chef School (with Dr. Dawn VanLeeuwen, Dr. Keith Mandabach and Dr. Robert J. Harrington)

Laurel Waterman – Part-time Professor, School of Hospitality & Tourism Management (with Paul Wood)

Articles in Trade Magazines

Bryan J. Bessner – Professor, School of Hospitality & Tourism Management

Chef Ian Dowsett – Research Chef, Compliments Culinary Centre
Regular Contributor to Sobeys Compliments Inspired Magazine, 2009.

Chef Ian Dowsett – Research Chef, Compliments Culinary Centre
Regular Contributor to www.countertopbuzz.ca, 2009.

Chef Ian Dowsett – Research Chef, Compliments Culinary Centre
Elizabeth Driver – Part-time Professor, George Brown Chef School
Regular Contributor to “Food Roots” column in quarterly magazine Edible Toronto:
• “A Meditation on Spring Green(s)”, no. 7, spring 2009
• “Macaroni and Cheese”, no. 6, winter 2008/2009
• “Preserving Instinct”, no. 5, fall 2008
• “Strawberries + Shortcake = Canada”, no. 4, summer 2008

Jill Edmondson – Professor, School of Hospitality & Tourism Management

Edward Finstein – Part-time Instructor, CHCA School of Continuing Education
Regular Contributor to “Fermentation” column in Elite Wine, Food & Travel Magazine, 2008 and 2009.

Edward Finstein – Part-time Instructor, CHCA School of Continuing Education

Edward Finstein – Part-time Instructor, CHCA School of Continuing Education
“Dominican Republic Food and Drink”, Food & Travel Magazine, spring/summer 2009.

Sara Harrel – Part-time Instructor, CHCA School of Continuing Education
“In the Know”, Mise en Place, Canadian Culinary Federation, fall 2008.

Dr. Chandi Jayawardena – Associate Dean

Doris Miculin-Bradley - Professor, School of Hospitality & Tourism Management

Doris Miculin-Bradley - Professor, School of Hospitality & Tourism Management

Chef Donna Sanche – Professor, George Brown Chef School

Chef James Smith – Professor, School of Hospitality & Tourism Management
Regular Contributor to Sobeys Compliments Inspired Magazine, 2008 and 2009.

Chef James Smith – Professor, School of Hospitality & Tourism Management
Regular Contributor to www.countertopbuzz.ca, 2008.

Chef James Smith – Professor, School of Hospitality & Tourism Management
Articles in Newspapers

Edward Finstein – Part-time Instructor, CHCA School of Continuing Education

Edward Finstein – Part-time Instructor, CHCA School of Continuing Education
Regular Contributor to ‘Bottoms Up” column in Beach Metro News, 2008 and 2009.

Dr. John McTavish – Part-time Professor, School of Hospitality & Tourism Management
Regular Contributor to in Presencia Latina, 2008 and 2009.

• “Mexico en el Harbourfront: Mas que un festival”, August 2009.
• (Interview with the Prime Minister of Barbados), “David Thompson: Necesitamos más hablantes de español”, July 2009.
• “Carlos Pujalte: Mexicano, padre y consul general”, June 2009.
• “Joven colombiana gana premio nacional”, June 2009.
• “Arriba los voluntaries”, May 2009.
• “Ministro de Trabajo: Nuestro recurso más valioso en Ontario es la gente”, April 2009
• “Gibson House: Historia y cultura al alcance de todos”, April 2009
• “Sacha ofrece un dia de chocolate ilimitado”, March 2009
• “Dalton McGuinty: Un lider en tiempos dificiles”, March 2009
• “La cima del mundo en Toronto”, February 2009
• “Montreal: Una mezcla perfecta del Viejo y nuevo mundo”, January 2009
• “Lo mayor del mundo artistico en Toronto”, January 2009
• “El Distrito Destileria: Historia, cultura y arte en un solo destino”, December 2008
• “Dundurn Castle: Un lugar historico en Hamilton”, November 2008
• “Kleinburg: Un Destino Lider de la cultura Canadiense”, October 2008
• “Feliz 400 años”, September 2008

Conference Presentations

Sandy Biback – Part-time Professor, School of Hospitality & Tourism Management (with Bonnie Wallsh)

Suzanne Caskie – Part-time Instructor, CHCA School of Continuing Education and Dr. Paula Johnson Tew – Professor, School of Hospitality & Tourism Management (keynote speakers)

Suzanne Caskie – Part-time Instructor, CHCA School of Continuing Education and Dr. Paula Johnson Tew – Professor, School of Hospitality & Tourism Management (invited speakers)
“What is Culinary Tourism?” Canadian Association of Farm Advisors (CAFA) Conference, Peterborough, Canada, December, 2008.

Dr. Chandi Jayawardena – Associate Dean (keynote speaker),
Dr. Chandi Jayawardena – Associate Dean

Dr. Paula Johnson Tew – Professor, School of Hospitality & Tourism Management (with Dr. Luke Potwarka, Dr. Ronald McCarville and Dr. Andrew Kaczynki)
“Sponsorship recognition: examining the interactive effects of involvement with an event and frequency of exposure to on-site signage”, International Conference on Festivals & Events Research, Orlando, USA, January 2009.

Dr. Paula Johnson Tew – Professor, School of Hospitality & Tourism Management and Dr. Chandi Jayawardena – Associate Dean (with Arlene White and Dr. Barbara Carmichael)
“Challenges of Binational Tourism collaboration as a vehicle for economic and social collaboration and community integration: the case of Niagara Region”, Tenth World Leisure Congress, Quebec City, Canada, October, 2008.

Dr. Paula Johnson Tew – Professor, School of Hospitality & Tourism Management (with Dr. Ronald Johnson)
“The role of group homes as catalysts for achieving community participation through Leisure”, Tenth World Leisure Congress, Quebec City, Canada, October 2008.

Keith Müller – Academic Chair, George Brown Chef School (with Crystal Kotow and Susan Toews)

Keith Müller – Academic Chair, Chef Roger Romberg – Professor and Chef Alan Brown – Professor, George Brown Chef School
“Removing the subjectivity from grading practical courses”, The European Council on Hotel, Restaurant & Institutional Education (Euro CHRIE) Conference, Dubai, UAE, November 2008.

Dr. Michael Qiao – Professor, School of Hospitality & Tourism Management and Dr. Chandi Jayawardena – Associate Dean (with Dr. Zongqing Zhao)

Laurel Waterman – Part-time Professor, School of Hospitality & Tourism Management
Funded Research and Innovation

Winnie Chiu – Director, Compliments Culinary Centre (with Moira Cockburn, Applied Research Food Scientist)
Sensory genetic correlation of taste thresholds in a population of young, multiethnic men and women in collaboration with Advanced Foods and Materials Network (AFMnet). Total funding of $185,300 from Natural Sciences and Engineering Research Council (NSERC), Five year project from May 2009.

Winnie Chiu – Director, Compliments Culinary Centre (with Moira Cockburn, Applied Research Food Scientist and Irene Ngo, Culinary Management – Nutrition Student)
Product development and process optimization for the manufacturing of innovative small batch preserves using locally grown produce in collaboration with Mill Pond Cannery and Preserves Co. Total funding of $20,000 from Colleges Ontario Network for Industry Innovation (CONII), 2009.

Winnie Chiu – Director, Compliments Culinary Centre (with Alexandra Gaponovitch - Graduate, Culinary Management Diploma)
Product and process optimization for the scaling up all organic dog treats in collaboration with Animal Sense Pet Products Inc. Seed funding of $7,500 from George Brown College, 2008 and 2009.

Winnie Chiu – Director, Compliments Culinary Centre (with Moira Cockburn, Applied Research Food Scientist and Sharon Booy, Culinary Management – Nutrition Student)
Development of household baking recipes using a gluten free flour blend. Seed funding of $7,500 from George Brown College, 2009.

Winnie Chiu – Director, Compliments Culinary Centre (with Moira Cockburn, Applied Research Food Scientist and Irene Ngo, Culinary Management – Nutrition Student)
Formula optimization and commercialization of a line of non-dairy organic, gluten-free, preservative free Quinoa beverages. Seed funding of $3,000 from George Brown College, 2009.

Winnie Chiu – Director, Compliments Culinary Centre and Chef James Smith – Professor, School of Hospitality & Tourism Management
Development of innovative retail food products and relevant consumer recipes with Sobeys Inc. Total funding of $14,000 from Ontario Centre of Excellence (OCE), 2008.

Winnie Chiu – Director, Compliments Culinary Centre (with Mike Doell)
Industrial design of chewy candy shapes, to create an appealing format for the gummy bear candy project in collaboration with Pure Fun and George Brown College Chef School. Seed funding of $6,500 from George Brown College, 2008.

Winnie Chiu – Director, Compliments Culinary Centre and Chef James Smith – Professor, School of Hospitality & Tourism Management (with Alexandra Gaponovitch – Graduate, Culinary Management Diploma and Alexandra Phillips, Culinary Management Student)
Research and development of commercial Gummy Candy products using all organic ingredients in collaboration with Pure Fun Confections, Inc. Total funding of $44,500 from Ontario Centre of Excellence (OCE), George Brown College and Colleges Ontario Network for Industry Innovation (CONII) and Proof of Principle (POP). Five year project since 2007.

Chef Gary Hoyer – Part-time Professor, School of Hospitality & Tourism Management and Operations Coordinator, George Brown Chef School and Dr. Chandi Jayawardena – Associate Dean
Case Studies for the benefit of the industry and students. With industry partners – Fairmont Hotels & Resorts, Compass Group Canada and Corby Distilleries. 2009 (forthcoming).
Sobia Khan – Professor, School of Hospitality & Tourism Management and Chef James Smith – Professor, School of Hospitality & Tourism Management
Development of recipes for the community and nutrition teaching model for ethno-specific Diabetes education and prevention, in collaboration with the West Toronto Diabetes Education Program (WTDEP) and the Canadian Diabetes Association. Total funding of $110,380 from George Brown College and Natural Engineering Research Council (NSERC). Three year project since 2008.

Chef Christine Walker – Professor, George Brown Chef School
Preserving organic fruit preserves. Seed funding of $10,000 from George Brown College, 2009.

Victor Wroblewski – Part-time Professor, School of Hospitality & Tourism Management and Dr. Chandi Jayawardena – Associate Dean (with Lauren Fong, Hotel Management Student)
Improving hospitality hiring; investigating the effectiveness of personality measures for selecting good employees. Seed funding of $7,152 from George Brown College, 2009.

Other Scholarly Contributions


Bryan Bessner – Professor, School of Hospitality & Tourism Management

Sandy Biback – Part-time Professor, School of Hospitality & Tourism Management

Winnie Chiu – Director, Compliments Culinary Centre

Elizabeth Driver – Part-time Professor, George Brown Chef School
Keynote Address – Culinary Landmarks Symposium, Faculty of Information, University of Toronto, May 2009.

Elizabeth Driver – Part-time Professor, George Brown Chef School

Elizabeth Driver – Part-time Professor, George Brown Chef School

Elizabeth Driver – Part-time Professor, George Brown Chef School
Elizabeth Driver – Part-time Professor, George Brown Chef School

Edward Finstein – Part-time Instructor, CHCA School of Continuing Education

Edward Finstein – Part-time Instructor, CHCA School of Continuing Education

Joanne Gellatly – Professor, School of Hospitality & Tourism Management
Member of the Steering Committee and Contributor to the “Toronto: Premier-ranked Tourist Destination”, Final Report, Tourism Toronto, 2008.

Chef Ian Grady – Professor, George Brown Chef School

Sara Harrel- Part-time Instructor, CHCA School of Continuing Education

Sara Harrel- Part-time Instructor, CHCA School of Continuing Education

Sobia Khan – Professor, School of Hospitality & Tourism Management

Sobia Khan – Professor, School of Hospitality & Tourism Management
Top 30 under 30 Award – Ontario Hostelry Institute, 2009.

Sobia Khan – Professor, School of Hospitality & Tourism Management
“Be a Food Researcher for a Week”, organized by First Nations, Métis and Inuit Youth in Science Initiative, the Aboriginal peoples Television Network (APTN), February 2009.

Dr. John McTavish – Part-time Professor, School of Hospitality & Tourism Management
Co-host of “Presentia Latina” program on Sundays at 101.5 FM, 2008 and 2009.

Dr. Paula Johnson Tew – Professor, School of Hospitality & Tourism Management
Member, Masters Thesis Committee – “Online communication of public leisure service”, University of Waterloo, Canada, 2008.

Chef Rendal Mercer – Part-time Instructor, CHCA School of Continuing Education
Demonstrator and Speaker – Canadian Restaurant and Foodservice Association Convention, November 2009.

Chef Rendal Mercer – Part-time Instructor, CHCA School of Continuing Education

Chef Rendal Mercer – Part-time Instructor, CHCA School of Continuing Education
Guest Judge – Calphalo’s 4th Annual “Rising Chef of the Year” Culinary competition, November 2008.

Chef James Smith – Professor, School of Hospitality & Tourism Management

Laurel Waterman – Part-time Professor, School of Hospitality & Tourism Management