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## **The Ritz-Carlton, Toronto Announces New Executive Chef Paul Shewchuk**

Leading a new level of culinary excellence at downtown Toronto luxury hotel

**TORONTO, ON - June 20, 2019** – Mr. Franck X. Arnold, General Manager of [The Ritz-Carlton, Toronto](#), is pleased to introduce Executive Chef Paul Shewchuk, who is leading the culinary team of Ladies and Gentlemen at the Forbes Five-Star Awarded luxury hotel.

“We are excited to have Chef Shewchuk at the helm of our culinary operations team,” said Mr. Arnold. “His experience and leadership are bringing the food and beverage program at the hotel to a new level of luxury, while using as many local and sustainable products as possible.”

Chef Shewchuk has been redefining the hotel’s food and beverage program at the hotel since his arrival. He has taken his expertise to reimagine the culinary offerings available, including the newly redesigned Ritz-Carlton Club Lounge, the Signature Afternoon Tea menu and freshly in-house baked pastries at Ritz Bar, a new à la carte brunch at DEQ Terrace & Lounge, a new Saturday Buffet brunch at TOCA, new banquet catering for the hotel’s meeting spaces and ballroom, as well as initiating a new rooftop herb garden on the 53rd floor.

“The Ritz-Carlton name has always been synonymous with culinary excellence. I am very proud to bring my experience and creativity to the team here at The Ritz-Carlton, Toronto. My family and I are so happy to call Toronto home.” Chef Paul Shewchuk said of his appointment.

Hailing from Kitchener, Ontario, Chef Shewchuk started his culinary journey with studies at Humber College. He then began his impressive career studying under Chef Michael Stadtländer, the father of Canada’s influential farm-to-table culinary movement, with a placement at the famed Eigensinn Farm, where he further developed his passion for sustainability and quality ingredients. Chef Shewchuk then joined the AAA Five Diamond awarded Langdon Hall Country House Hotel & Spa under the tutelage of renowned Chef Johnathan Gushue, as Restaurant Chef de Partie.

Chef Shewchuk moved to the west coast, taking leadership roles in smaller restaurants and resorts before beginning an 8-year progressive tenure with Fairmont Hotels & Resorts. Developing from Restaurant Chef at The Fairmont Jasper Park Lodge, to Executive Chef, at The Fairmont Olympic Hotel, Chef Shewchuk accumulated a number of awards and honors. Playing Host Chef for the James Beard Foundation Taste America: Seattle event (2017), Chef Shewchuk established his place among his peers - some of the top chefs in the world.

Drawing inspiration from the local, agricultural-rich area, Chef Shewchuk’s vision for his cuisine is clear: “The diverse culture and amazing local products and producers are what make Southwestern Ontario such a unique culinary destination. This is what inspires me and is the essence of what we want to capture here in our cuisine.”

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