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In his quest for innovation and creativity, he has been known to *intentionally* cook insects and jump out of planes while not wearing a parachute, although not at the same time. At his day job, Jeff comes from an operations management background. He is a red-seal certified Chef, Commerce under-graduate of the University of Guelph and completed his M.B.A. at Wilfrid Laurier University.

Bringing a wide breadth of knowledge in food safety, culinary tourism, wines and culinary operations management, he has kept busy over the years by teaching at Niagara College and the University of Guelph in addition to having worked internationally. Some of his jobs have included Le Moulin de Maine Brun in France, Patout's in New Orleans, Scaramouche in Toronto, On the Twenty in Niagara and Sooke Harbour House on Vancouver Island. More recently he has been involved in food safety research, consulting for hotels, restaurants, food manufacturers, hospitals, correctional facilities and as a guest lecturer, teaching Hospitality Management and Tourism Business in the former Soviet Union and Peru. Jeff was an integral part of the new \$3 Million expansion to the award winning restaurant and teaching facility in the School of Hospitality and Tourism at the University of Guelph. He is now part of the faculty at Niagara College developing and delivering what is now the newest and most exciting degree program in hospitality in Canada.

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The great "Russian Fisherman" (Russkiye Rybaki) April 10th, 1999.