



BRAD SMOLIAK

Brad Smoliak owns Brad Smoliak Cooks, an Edmonton-based company dedicated to developing, testing and bringing to market menus, recipes and new food products for restaurants, food manufacturers and foodservice providers. Taking his two and a half decades of culinary training as an executive chef, Brad blends it with a knowledge of food science and clear business acumen to create food products that taste great and meet the needs of food consumers. Brad has created foods and recipes for a wide variety of clients across Canada and North America, including the Little Potato Company, Kitchen Partners and Nestle.

While there are many highlights in his career as chef, Brad is most proud to have had the opportunity to be the Lead Consulting Chef for the Alberta Government in their promotional efforts at the 2010 Vancouver Olympics. In this capacity, Brad developed and oversaw the execution of the menus for Alberta House and the Alberta-branded train between Vancouver and Whistler, using all Alberta-based products. Through Brad's culinary creativity, the Alberta advantage and brand truly came to life.

Before starting his company, Brad was the executive chef and one of the founders of Hardware Grill in Edmonton; often cited as one of Canada's top 10 restaurants. Brad also served as the executive chef for the Royal Mayfair Golf & Country Club and Normand's Restaurant, both in Edmonton, and started his career as a Kitchen Leader at Earl's

Restaurant. Brad also had the opportunity to cook for Queen Elizabeth II when she visited Edmonton in 2005.

Brad is a Certified Research Chef and has advanced his knowledge and skills with ongoing training and development at the Guelph Food and Technology Center and the Culinary Institute of America at Greystone in California. Brad is also the author of "The Canadian Barbecue Cookbook", published by Lone Pine Publishing in 2008.

Seeing an opportunity to give back to local farmers and producers, and lovers of local food, Brad served on the Board of Directors and for one year as Chair for the Edmonton Downtown Farmers' Market Association, running Edmonton's hottest and largest outdoor farmers' market. Brad is also a frequent guest chef on many television news shows and has supplied articles and recipes for several food publications.

Brad makes his home in Edmonton with his wife Leanne, who is also a trained chef, his son Nicholas (already a well-established foodie at the age of 17) and their dog Cosmo.