



PETER DEWAR

***Chef Instructor
Nova Scotia Community College
Kentville, Nova Scotia***

Growing up in New Brunswick and spending summers and weekends in Prince Edward Island, Peter could often be found in the kitchen, cooking next to his grandmother. His grandmother always told him to add a bit of salt to his oatmeal every morning, and he still does that to this day. By the time he finished high school, Peter knew cooking was his passion, and he enrolled at The Culinary Institute of Canada in Charlottetown. In 1993, with his Professional Cook Diploma in hand, he moved overseas for a two-year apprenticeship at the Hotel Bern in Switzerland. Working as Entremier and Saucier and in pastry, he was part of the brigade catering private presidential functions.

Returning home to Canada, Peter was First Cook at the CP Hotel Beausejour in Moncton, then Chef de Partie at the Prince George Hotel in Halifax before he was on the move again. This time, to the west coast—and the position of Sous Chef at Val d'Isère in Whistler, B.C. That job came with a side dish of skiing, and Peter discovered another passion. For a number of years, Peter worked winters in Whistler—doing ski sales and event management (and lots of skiing)—and summers in Digby, Nova Scotia—as Executive Sous Chef at The Pines Resort and Spa.

In 2003, Peter accepted a position as Culinary Arts Chef Instructor at Nova Scotia Community College (NSCC) in Kentville. Although his biannual cross-Canada commutes were over, Peter was still a chef on the move ... into culinary competitions and happenings around the Maritimes.

At different times since 2004, Peter has been captain, coach and team manager of gold-medal-winning Culinary Team Nova Scotia. But he's equally strong as an individual competitor. In 2007 and 2008, Peter was the top chef at the prestigious International PEI Shellfish Chef Challenge, and in 2010, he won the CATCH seafood competition in Halifax.

As a member of the Canadian Culinary Federation, Peter represented the Atlantic Region at the 2008 CCFCC National Chefs Challenge in Montreal, where he won first place. Showing his true colours as a chef and educator, Peter chose a recent NSCC graduate/apprentice as his sous chef in the finals: "I try to get students involved in these competitions as often as I can. They're so enthusiastic and it's a great chance to build confidence in the kitchen." He further lives out that philosophy by coaching Junior Team Nova Scotia and Team Kingstec NSCC, both of which have won numerous provincial and Atlantic hot salon titles.

In recognition of his contributions, Peter received the President's Citation Award from the Nova Scotia Association of Chefs and Cooks in 2009 and was named their Culinarian of the Year in 2009.



Commitment to excellence, a competitive spirit, peak performance under pressure and proven success as a creative chef in hot kitchen competitions earned Peter a place on Culinary Team Canada. It marks his jump into international competition, and his accomplishment of another personal goal: to represent Canada at the 2012 World Culinary Olympics.

Competition Resume

2012	Germany: World Culinary Olympics	Team Canada	Member	Gold/Silver, Fourth Overall
2010	Apex Hot Salon	Team Nova Scotia	Coach	Grand gold
2010	Luxembourg	Team Canada	Member	
2010	CATCH Competition	Individual		Gold, First place
2009	Apex Hot Salon	Team Nova Scotia	Coach	Gold
2008	International PEI Shellfish Chef Challenge	Individual		Gold
2008	CCFCC National Chefs Challenge	Individual		Gold, First place
2008	Apex Hot Salon	Team Nova Scotia	Coach	Gold
2007	International PEI Shellfish Chef Challenge	Individual		Gold, First Place
2007	Apex Hot Salon	Team Nova Scotia	Captain	Silver
2006	Apex Hot Salon	Team Nova Scotia	Captain	Gold
2005	Apex Hot Salon	Team Nova Scotia	Captain	Gold
2004	Apex Hot Salon	Team Nova Scotia	Captain	Gold

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