



Meet the 2012 Michigan Culinary Olympic Team

The following chefs represented the Michigan Chefs de Cuisine, Michigan and the USA at the 23rd IKA World Culinary Olympics in Erfurt, Germany in October, 2012.



Chef Randy Smith, CEC, Manager

Chef Randy began his food service career at the age of fifteen. After high school, he began working as the first assistant to the chef of the Hyatt-Dearborn Hotel. Later, at Nemo's Bar and Grill in Detroit, he was employed as a working chef. Chef Randy also worked at the Golden Mushroom and was encouraged by Chef Milos Cihelka to further his formal education in the culinary arts. While attending Oakland Community College's Culinary Arts program as an apprentice and continuing his work at the Golden Mushroom, he was promoted to Sous Chef. He graduated from OCC in 1994 and became the executive chef of Big Rock Chop and Brew House in Birmingham, Michigan. In 1999 Orchard Lake Country Club lured Chef Randy away to become their new Executive Chef. He spent 2.5 years there before opening his own restaurant named "Fat Daddy's" in Oxford, Michigan. Currently, Chef Randy is the Executive Chef at Walnut Creek Country Club in South Lyon. When he is not at Walnut Creek, Chef Randy enjoys substitute teaching in the Culinary Arts department

at Schoolcraft College and OCC. He also enjoys scuba diving and spending time with his wife, Julie and twin daughters Addison and Delainey.

Chef Randy is the winner of many Gold Medals including: Best of Show, Best Pastry and Judges Special Award. Competing in the 1992 World Culinary Olympics, in Frankfurt, Germany, Chef Randy was a Sous Chef on the Michigan Culinary Team, which won a Gold Medal. Most recently he added a Silver Medal to his collection while competing as a member of the 1996 Michigan Culinary Team in Berlin. He is an active member of the American Culinary Federation, and the President on the Board of Directors for the Michigan Chef's de Cuisine Association.



Chef Doug Ganhs, CEC

Chef Doug Ganhs Graduated with Honors from the Culinary Studies Institute of America in 1993. He has worked at two of the areas most prestigious clubs. First, as Executive Sous Chef at the Grosse Pointe Yacht Club, which is currently ranked the number one yacht club in North America. Then he spent 5 years at the Platinum Level Country Club of Detroit as their Executive Chef. Doug has spent the last eight years as an instructor at the award-winning Culinary Studies Institute of Oakland Community College.

In 1996 he traveled to Berlin, Germany as a member of the Michigan Culinary Team, earning a gold and bronze medal. He served as team coach in 2000 for the Macomb Culinary Olympic team, and the team recorded 5 silver and 1 gold medal. His competitive nature has led him to two championships on Food Network Challenges and several ACF cold and hot food medals. He has coached his ice carving team at the OCC to four consecutive National Championships.

Doug is currently the President of The Michigan Chefs de Cuisine, and has been a member of the American Culinary Federation for the past 15 years. He is currently an ACF certified Executive Chef and an Approved Culinary Practical Evaluator.



Chef Shawn Loving, CEC, CCA

Chef Shawn is a 1991 alumnus of Schoolcraft College's Culinary Arts Program and has been serving as Department Chair since 2007. Along with instructing core classes, including a la carte and Restaurant Operations, Chef Loving oversees ten adjunct faculty and six full-time faculty members, coordinates the operation of the American Harvest Restaurant and retail venue The Main Street Cafe, manages the operating budget, approves the hiring of employees and staff, and is responsible for instruction and curriculum revisions. Chef Loving began his career at Michigan restaurants including Salvatore Scallopini, Hotel Pontchartrain-Radisson, Franklin Hills Country Club and Les Auteurs/Madison's before becoming a chef for Walt Disney Company and Epcot Center in Orlando, Florida and EuroDisney in Marne de la Valle, France. He was also the Corporate Executive Chef at Race Rock International in Orlando, Florida. From 2001-2008, Chef Loving was the proprietor and chef at the popular Loving Spoonful in Farmington Hills, Michigan. Last

December, he was a consultant and supported the opening of Bobby Moore's Big Fin Seafood Kitchen in Orlando, and was recognized by having his signature "Chef Shawn's Chowder" on the new menu. Chef Loving served as the personal chef for Detroit Pistons Richard Hamilton and Chauncey Billups and was the contracted in-flight caterer for the Detroit Pistons team. In 2008, he was selected as Executive Chef for the U.S. Men's and Women's Olympic Basketball Teams during the competitions in Beijing, China, and will travel to Istanbul, Turkey, for the 2010 FIBA World Championship for Men. Chef Loving has won numerous awards and medals from the ACF, and this past year added a Gold Medal in the two-man Hot Food Mystery Basket competition at the Midwest Culinary jamboree in Cincinnati, Ohio, and First Place in the Cream International Chowder Championship at the International Shellfish Festival on Prince Edward Island.



Chef John Miller, CEC

John is a ACF Certified Chef De Cuisine and has an extensive culinary background of 19 years. Chef John's passion for people and his freedom to be creative on the job are a couple examples of his job perks. Chef John has catered large functions such as The Arnold Palmer Open Invitational, plated functions for the Auto Show, competed in the Culinary Olympics, and took 2nd place in the nation for The Collegiate Ice-Carving event in 2001. Already at Oakland University, Chef John has participated in events such as the Winter Fest ice-carvings, "Who Wants to be a Health-a-tarian", and performed a Risotto cooking demo. It's clear to see, with his diverse experience, active role in the community, and passion for people and creativity, Chef John is a great asset to the team!



Chef Gabriel Vera

Gabriel Vera came to the United States five years ago to pursue his goal to become a Master Chef; Gabriel describes this as an objective instead of a goal. Being twenty five years old, he has been in the culinary industry for nine years, and worked his way up to be the Sous Chef at the MGM Grand Detroit. Gabriel has also received many medals at Ice and Vegetable carving competitions, Gold Medal at the Culinary World Cup 2010 and Silver medal at the Culinary Olympics 2008. Chef Gabriel has also showcased his skills at the 2009 Culinary Cup - Ecuador as Chef Expositor. Gabriel is very proud and honored to be part of the Michigan Team at the 2012 World Culinary Olympics. "Passion is the key to success," is what Gabriel Vera says; "I love food and the art of it, each plate of food, ice or vegetable carving I make it's unique and has its own story."



Chef Brian R. Beland, CMC

Chef Brian Beland is currently in his fourth year as Executive Chef at the Country Club of Detroit, with two prior years as Chef de Cuisine. His time is also spent at Oakland Community College as an adjunct faculty member in their culinary arts program. Chef Beland graduated from Michigan State University's School of Hospitality Business in 2001, and the Culinary Institute of America in 2004. Chef Beland also completed the American Culinary Federation's Certified Master Chef exam this fall. Chef Beland has participated in the last three IKA Culinary Olympics, 2008 as an apprentice for the United States National Team, 2004 and 2000 as an apprentice for Team Macomb. Over the last few years Chef Beland has won several gold and silver medals in culinary hot food competitions and ice carving competitions. Having a passion and respect for all aspects of food and hospitality is what continually motivates Chef Beland to strive for culinary excellence.



Chef Sarah Rougeau, CSC

Chef Sarah graduated with honors from the OCC Culinary Arts program in 2003. She secured an internship and subsequent employment at the Country Club of Detroit from April 2003 to August 2006 where Chef Scott O'Farrell CEC, CEPC and Chef Brian Beland CMC fed her passion for fine food and precise preparation. Throughout her career at the Country Club of Detroit, Sarah was also a member of Chef Doug Ganhs ice carving team at OCC, competing in many competitions over a three-year period receiving numerous awards including four bronze medals and several first place distinctions. Sarah's first competition was a cold food salon in 2003. Never considering herself a very competitive person, she was hooked from the first one; earning a silver medal and going on to earn another silver in 2005.

Sarah joined the culinary team at Oakland Hills Country Club in February of 2007 where she grew through the ranks quickly earning a position as team leader for the 2008 PGA Tour with a focus on special events including Tiger Woods' Championship dinner and PGA Player dining. Sarah earned her Certified Sous Chef designation in 2010 and places strong value on continuing education. She currently works as the Banquet Chef and externship coordinator overseeing all banquet production and training of student culinarians. Sarah also enjoys spending the off-season teaching with Cooking Matters.