

## **Food Development Chef . Danny Markowicz**

Danny Markowicz received his culinary training at the Southern Alberta Institute of Technology and completed his apprenticeship training at the Banff Springs Hotel. After four years of honing his skills in multiple areas, he relocated to Vancouver to work under Chef Dorfler, ex-Canadian Culinary team captain, at the Pan Pacific hotel in the Five Sails restaurant (the first five diamond restaurant in the country).

Danny was a lead on the opening team for the Fairmont Hotel Vancouver Airport, which allowed him to develop his leadership skills and management expertise in a multi-concept environment. After a successful tenure with the Fairmont, he accepted a head chef position at the Metropolitan Hotel, facility renowned for restaurant excellence and culinary innovation, where Danny was given the opportunity to design menus and work with a team of highly talented chefs.

Danny's culinary creativity and managerial confidence aid him in his role as product development Chef for Browns Restaurant Group. Danny currently works out of the Cats Socialhouse kitchen.