

Executive Corporate Chef at Niagara Parks Paul Pennock, Certified Chef de Cuisine



Niagara Parks' Executive Corporate Chef, Paul Pennock, was born in Toronto, Canada and received his education from West Humber Collegiate Institute OSSHGD - 1975-1980, his Journeyman Cook (Red Seal) Certificate in 1991 and Certified Chef de Cuisine in 1993 from Georgian College.

Chef Paul's passion for food and his keen desire to please has been demonstrated during his distinguished 30-year career with many fine establishments including The Briars Resorts, Jackson's Point and the Horseshoe Resort Corporation, both in Ontario.

Chef Paul joined the Food Services Team of The Niagara Parks Commission in 1996 as Executive Corporate Chef. He works in collaboration with the team of Chefs in menu planning and catering and oversees all kitchen activities at our restaurants. He has been instrumental in utilizing local products to develop and incorporate Seasonal Feature Menus at our restaurants and to creatively pair delicious entrees with the wide variety of regional VQA wines.



Versatile cooking style is Chef Paul's forté. From an intimate dinner to a gala affair his talent is evident. His flair for innovative menu design and exceptional food presentation has been noted at many prestigious events – in the recent years he has prepared dishes for a Canadian Food Promotion at the Hong Kong Convention Center, at Niagara Food Promotions in Dubai, Scotland, England and Hyde Park in New York City and for parliament at Queen's Park in Toronto.

Chef Paul is truly a world ambassador for Niagara's rich and varied culinary offerings. His knowledge of many diverse culinary skills is an incredible asset to our organization and has earned him a renowned reputation within our community.

Learn more about Niagara Parks' fine Falls and River view restaurants or make reservations on-line at

www.niagaraparks.com



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