



## Biography



### **Chef Robert Campbell**

Executive Chef of Centerplate, the official caterer of the 2009 Royal Agricultural Winter Fair

Chef Robert Campbell has been in the culinary industry for over 20 years. After working as a server, Chef Robert decided to make cooking his focus and attended George Brown College, to complete the culinary program. Continuing his culinary education, Chef Robert travelled to Italy where he developed a love for fresh, local food and wine.

Prior to joining Centerplate, Chef Robert worked in London, England teaching Communication Skills to chef students by day and as the chef of a small restaurant, Covent Garden by night. During his time with Centerplate at the Direct Energy Centre, Chef Robert has traveled to other Centerplate locations to serve up his expertise at major events including the President's Annual Dinner in Washington as well as the Microsoft World Partners Conference in Denver.

Chef Robert along with Centerplate, are excited to support The Royal's commitment to promoting local food and agriculture. Chef Robert and his team are working with more than 15 local farmers to provide over 90 per cent locally sourced food at this year's fair. This includes over 500 pounds each of celeriac, butternut squash, sweet potato, turnip, and white potato as well as 300 pounds of apples, 200 pounds of purple beets and 200 pounds of golden beets. Chef Robert's personal quest to find new culinary delights and develop lasting relationships with local farmers is sure to provide fair-goers with excellent cuisine options that will also satisfy their green-conscience.

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For more information visit [www.royalfair.org](http://www.royalfair.org) – November 6-15, 2009

Materials and images can be downloaded for media use

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