

**FOODSERVICE  
and  
Hospitality**  
**HOTELIER**

*March 9, 2009*  
*Volume 12, Number 10*

## *the What's On Report*

Weekly business news for executives in foodservice, hotels, tourism and hospitality

**“Terroir”  
Hospitality  
Symposium  
Draws Big Crowd  
in Toronto**

More than 300 chefs, restaurateurs, suppliers and other hospitality professionals gathered for the University of Toronto's Hart House third annual “Terroir” symposium. The theme was the rise of a new food culture in Ontario, which stresses the importance of regional, seasonal cuisine and sustainability in the hospitality industry. The event was organized by Hart House's Arlene Stein, Director Event & Catering. Event sponsors included Savour Ontario, Wines of Ontario, Gordon Food Service, Gremolata.com and Buddha Dog. ▶ Donna Dooher, restaurateur and Chef of Toronto's Mildred's Temple Kitchen, hosted the day-long affair which featured informative morning presentations by: veteran Toronto restaurateur Charles Greico, on the impact of awards, ratings and merit on your restaurant; by his son Paul, who owns three restaurants in New York City and spoke about the importance of creating your own ‘sense of place’ during tough times; as well as noted “youthographer” Max Valiquette, who talked about interconnectivity among today's youth and what your business needs to do to be more appealing to them. Afternoon presentations were led by: chef/writer Bonnie Stern, who moderated a panel discussion on creating culinary destinations, with featured panellists—Rosanna Caira, Editor/Publisher of *Foodservice and Hospitality*, Tawfik Shehata, Executive Chef at Vertical Restaurant in Toronto, Jonathan Gushue, Executive Chef at Langdon Hall in Cambridge, Ont., Eugene Zakreski, Executive Director of the Stratford Tourism Alliance, and Mitchell Davis, Vice-President of the James Beard Foundation in New York City; food columnist Sasha Chapman led a session on Toronto's new food revolution; and Mitchell Davis returned to the podium to speak about the essence of true hospitality.

▶ See next week's *the What's On Report* for more event coverage.

Published weekly, *the What's On Report* is produced by Kostuch Publications Limited, 101 - 23 Lesmill Road, Don Mills, Ontario, Canada, M3B 3P6. Tel: 416.447.0888 Fax: 416.447.5333 Email: [WhatsOn@foodservice.ca](mailto:WhatsOn@foodservice.ca); Internet [www.FoodserviceWorld.com](http://www.FoodserviceWorld.com). Kostuch also publishes *Foodservice and Hospitality* magazine, *Hotelier* magazine, industry research reports, and partners with TrainCan, Inc. in food safety training and certification programs, and CHD-Expert Canada in data base management and market research.  
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