

Instagram: @nedbell Twitter: @nedbell Facebook: chefnedbell

Bio

Ned Bell is a popular Canadian chef, personality, founder of Chefs for Oceans, the Ocean Wise Executive Chef, Culinary Director of The Vancouver Club, Chef Ambassador for Dinner in the Sky Canada and author of best seller - Lure: Sustainable Seafood Recipes from the West Coast.



Ned Bell's cooking philosophy is globally inspired and locally created. Bell's love of healthy waterways for future generations, including his three sons, drives his commitments of seafood stewardship.

He is inspired and passionate about crafting dishes that lean heavily on plant-based, nutrient dense ingredients with an emphasis on sustainable seafood.

His community focused life is firmly based

on the health and wellness of his home, his country and the world through 'feeding' extraordinary life experiences.

Ned founded Chefs for Oceans in early 2014 and rode his bike 8,700km across Canada. He hosted two dozen events that featured some of the best chefs in the country striving to raise awareness for healthy lakes, oceans and rivers and sustainable seafood

Ned's diverse British Columbia upbringing instilled a passion for fresh and locally sourced cuisine. This drive led him to work in some of the country's top kitchens in Vancouver, Niagara, Toronto, Calgary, Kelowna and Vancouver amassing many great accolades along the way including 7 seasons on Food Network Canada's Cook Like a Chef, to Calgary's Where Magazine's "Best Overall and Rising Star" award, and to Western Living magazine's "Top 40 Foodie's Under 40."

Ned was honoured as the Canada's "Chef of the Year" recipient for Food Service and Hospitality Magazine's 2014 Pinnacle Awards. Ned is also the "Ambassador of the Men's Health Organization" and is the special presenter this October in Ireland at "Food on the Edge".

At the SeaWeb Seafood Summit in 2017 Ned was given the Global Seafood Champion Award for Advocacy- which is one of his greatest accomplishments!







Work with Ned

Ned's passion for the health of the future is infectious! His wealth of information is astounding!

His services include but are not limited to:

Spokesperson & Brand Ambassador Work * Branded TV and Radio Segments * Live Cooking Demoes * On Stage Food Events * Sponsored Travel, Events & Brand Promo * Recipe Development * Influencer Event Hosting * Cooking Class Events

For more information or to book Ned please contact Jordie McTavish at jordie@plutinogroup.com or 416-358-6848

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