

# Liam Lewis



## *Work with Liam*

Liam has worked on screen and off. He focuses on healthy, local ingredients when possible. He is often called upon for programs that call for kid friendly recipes or ideas that bring the family together in the kitchen.

His services include but are not limited to:

Spokesperson & Brand Ambassador Work \* Branded TV and Radio Segments \* Live Cooking Demoes \* Sponsored Travel, Events & Brand Promo \* Recipe Development



## *Outside of the Kitchen*

When not in a kitchen (or in school), Liam is a Competitive Figure Skater and will compete this year with his Ice Dance Partner at the National (Novice) Level.

His Hobbies Include: Sailing, Biking, Lego and his insane sneaker collection!. Liam is FULLY bilingual. (French/English)

## *Appearances & Past Partnerships*

Liam works with Second Harvest on their Food Hero campaign. Having the opportunity to film at Toronto's City Hall with Councillor Norm Kelly, discussing the issues of food waste in the city. Most recently he was tasked with creating a recipe with Chef's Plate for their back to school program.



At Big Feastival in 2017 Liam worked behind the scenes prepping food for the celebrity chef demo stage, in 2018 he assisted Chef Ivana Raca at her booth for Tastemakers

For more information or to book Liam Lewis please contact Jordie McTavish at [jordie@plutinogroup.com](mailto:jordie@plutinogroup.com) or 416-358-6848

**PLUTINO**CULINARY

## *Bio*

The Little Locavore, Liam Lewis is 18-year-old chef-in-training. His passion for all things food-related began early. By 10 years of age, Liam had started his own food blog: visiting with chefs, bakers, and farmers, and learning how to cook/bake/make something at each stop; Liam's food training had begun....he was hooked!

Liam has lived with his family in Alberta, Vancouver Toronto, and now he resides in Montreal.

He has had the privilege to have cooked with some of Canada's finest chefs including: Vikram Vij (Vij's), Ned Bell (Vancouver Aquarium), Trevor Bird (Top Chef Canada), David Hawskworth (Hawskworth), Ivana Raca (Resto Boemo and Ufficio to name just a few.

He has received culinary training at Pacific Institute of Culinary Arts, UBC, and The Dirty Apron.

