



Meet Our Canadian Chefs!

Paul Thimot

Among the instructors Shane worked with at NSCC Kingstec is Chef Paul Thimot, who brings more than 30 years of experience as a chef and sommelier.

Paul hails from Saulnierville, Nova Scotia, and developed a passion for food and wine at an early age. He tried studying engineering early in his college career, but it wasn't for him. His mother suggested pursuing cooking classes instead, and he was hooked. He studied culinary arts, worked around Halifax, trained in France, moved to western Canada to earn his sommelier papers, and has been teaching at the community college for the past 16 years.

In previous jobs, Paul has worked as the wine educator at Mission Hill Winery in Kelowna, British Columbia, and as a sommelier at the famed Banff Springs Hotel in Alberta. He's had plenty of experience in those arenas but says they're just not as fun as what he's doing now.

These days, he gets his summers off and runs a food truck that serves as a portable kitchen for weddings at wineries and other intriguing venues. He says he looks at himself as a craftsman, not a chef, and that after years of being immersed in the fine-dining scene, he loves making everyday food ... and making it delicious. He has much more fun making brisket, mac and cheese and cole slaw.



Shane Robicheau

Shane Robicheau was raised in small-town Clare, Nova Scotia, but has traveled the world as part of his culinary education. His family runs the restaurant from which the Canadian team will be joining us on July 26, so a commitment to preserving the region's culinary culture is part of his DNA.

Shane began working in his family's restaurant when he was 14 and immediately knew it was how he wanted to spend his life. He attended the culinary arts program at the Kingstec Campus of the Nova Scotia Community College and trained under some of the province's most accomplished and esteemed chefs. The expertise they passed along to him is what continues to inspire Shane.

Upon graduation from the program, Shane was selected to be part of Canada's U-25 Culinary Team, competing in the Culinary World Cup in Luxembourg.

Today Shane provides private chef services and recently opened his first food truck.

