



Honorary Bachelor of Technology

Shane Chartrand

Shane Chartrand began his culinary career at a truck stop in central Alberta, not far from the acreage where he grew up. He started as a dishwasher before working his way up to short-order cook. Chartrand looks back on that time fondly and considers it an important part a career that has made him one of Canada's celebrated chefs.

That job set him on the path to not just a vocation, but to discovering more about his own identity as an Indigenous person. As Chartrand describes in his cookbook, *tawâw: Progressive Indigenous Cuisine*, it was while working at another restaurant that he'd be reminded of a past he'd forgotten.

Chartrand was raised from a young age by foster parents: Belinda, of Irish and Mi'kmaw descent, and Dennis Chartrand, who is Métis. At the restaurant that day, a young Chartrand was told by a patron – a cousin he didn't know, it turned out – that he was Cree from Enoch First Nation. Thereafter, he'd devote increasing efforts to exploring and reconnecting with his heritage, and to expressing that experience through the food he prepared.

The results are now at the heart of his book, which recently placed third at the World Gourmand Awards for cookbooks.

Chartrand's awards extend beyond publishing. In 2015, he appeared on *Chopped Canada*, a cooking competition on Food Network Canada, and won. Chartrand was also the first Indigenous chef to win Edmonton's Gold Medal Plates Culinary Competition in 2017. He has been featured in a documentary series about Indigenous chefs and cuisine, and has presented at REDx, a lecture series focused on issues important to Indigenous peoples.

Currently, he is the executive chef at River Cree Resort and Casino, where he oversees several restaurants and a staff that benefits from his mentorship.