

Nutrition Success Story

Chef Peter



Chef Peter is here in black with Cecil and the staff at Harrison Trimble High School

Anglophone East Partners with Chartwells Chef Initiative

Anglophone East has partnered with Chartwells last October for a Chef initiative. Aubrey Kirkpatrick, Director of Finance saw an opportunity to continue the transformation of school dining and increase food education for students by hiring a skilled trained Chef for the District. Chef Peter, originally from the Annapolis Valley, was hired to help Chartwells kitchen staffs on presentation, preparation, and making healthy food as a favorite choice in Anglophone East schools. His love of cooking first started when he was a young boy cooking with his mother. Chef Peter received his credentials from The Culinary Institute of Canada at Holland College in Prince Edward Island. He then travelled and learned in Europe. He will always remember how fortunate he was to apprentice with the late Alex Clavel. Chef Clavel had encouraged Peter to study in Prince Edward Island and helped him find his way as a growing chef. He is a parent, has a hobby farm, and has always thought buying locally was important. Anglophone East has surpassed the 30% target of local foods in schools, and is now at 40%! Chef Peter has worked across New Brunswick, and was not sure working in schools would be a good fit. He loves it. He explains that it is so rewarding to work with Chartwells, staffs, schools and students. The students know him as “Chef Peter”, and he not only prepares the meals with the staff, but gives them a hand in serving the food as well. The program is so successful, that they have added Chef Cecil (pictured above on day 7 of his new career), and now Chef Peter is helping Chef Brad from Anglophone West and Chef Jacob from Anglophone South. He wanted, as a goal, to make eating in schools more of an “event”, and he is happy to report that students are choosing healthier options. He is very proud of the team’s hard work in every building! Congratulations to Chef Peter, and we are proud to share this Nutrition Success Story!

