

ZINC and ZINC Catering Culinary Team

Executive Chef, David Omar

A culinary veteran with more than 20 years of experience, Chef Omar's motto is simple elegance when presenting familiar menu items in new and innovative ways. Holding many roles including mentor, consultant and entrepreneur, Chef Omar is involved in all aspects of the culinary arts. He frequently serves as a judge for culinary competitions such as an adjudicator for the Toque Demagny at the Northern Alberta Technical College and has sat on both the 2009 Local Apprenticeship Committee and the 2003 and 2004 Cooking Your Welcome Edmonton Awards Nomination Committee. Chef Omar has acted as a consultant for Alberta Agriculture in the use of Alternative Meats in Food Service in 2002. With a desire to provide innovative menus to the public in private homes, Chef Omar cultivated his 2008 entrepreneurial venture, Edmonton Personal Chef Service. A leader in his craft, Chef Omar has won many awards for his talents including the 2003 Gold & Silver Medal winner for the Alberta Hotel Beef Competition as well as the 2004 Leader of the Year for Ramada Hotel & Conference Center.

Having grown-up in the small town of St. Stephen, New Brunswick, Chef Omar understands the importance of supporting and sourcing from local producers. He has made it a priority to work with Alberta farmers in order to bring his guests the most intense, fresh and local flavours possible. Leading the culinary team at ZINC, Chef Dave promises his guests' a unique dining experience from appetizer to dessert,

Sous Chef, Doreen Prei

Doreen Prei brings her European flair to Edmonton via Germany and the United Kingdom. She began her culinary path in Germany, where she trained at First Floor, a Michelin-star rated restaurant in a five-star hotel in Berlin. After successfully completing her apprenticeship, Chef Prei put her training to work at the Four Seasons Hotel Dublin in Ireland. Still wishing to expand her knowledge, she then took a position at a small Michelin-star rated restaurant in the heart of Dublin, where she learned the art of butchery.

Soon thereafter she was lured away by her former Sous Chef to join the team at the Gordon Ramsay Restaurant, which was the pride of the newly opened Ritz-Carlton Powerscourt. After relocating to Edmonton, Chef Prei served as the restaurant chef for the Harvest Room at the Fairmont Hotel Macdonald. With the opening of ZINC at the Art Gallery of Alberta Chef Prei will bring her worldly experience as she works alongside Executive Chef David Omar.

Sous Chef, Shane Loisel

The former chef at Edmonton's Dadeo Restaurant, Sous Chef Loisel has garnered a loyal customer base and provided the locally-owned restaurant with the opportunity to win awards for its distinctive and heartening fare. Loisel has also spent time in the kitchen at the only four-diamond hotel in the city, The Fairmont MacDonald.

Shane was introduced to the culinary arts at a young age by his grandmother with her French-Canadian cuisine. When his family moved from Port Colborne, Ontario, he was exposed to the savoury tastes of southern U.S.A. cooking. This paved the way for Chef Loisel to broaden his cooking repertoire and concentrate on the idea of "from farm to table". The opening of Zinc Shane Loisel will once again bring his talent to Edmontonians, this time within The Art Gallery of Alberta.

Pastry Chef, Roxanne Yanchuk

As part owner and pastry chef at Edmonton's La Favorite, Roxanne Yanchuk has had more than 10 years in the pastry business. Beginning her career in the NAIT Baking program, Roxane created sweets for dessert lovers in various pastry shops and hotels before working next to pastry chef/owner Max Morpurgo at La Favorite, Yanchuk will continue her exceptional craft of creating eye-catching, mouth-watering dessert at ZINC.

ZINC Restaurant Manager & Sommelier

Claude Fournier brings more than 10 years of experience to ZINC. He has honed his skills at a number of fine dining establishments in Quebec, including the prestigious National Assembly dining room in Quebec City, in addition to tenures at luxury hotel properties like The Fairmont Hotel Macdonald, The Fairmont Jasper Park Lodge, and The Aerie Resort & Spa, an award-winning Relais et Chateaux. Passionate about food and wine, Claude is also a certified sommelier who enjoys the art of a great pairing. Fournier will bring his hands on approach to ZINC ensuring personal service that makes for an outstanding dining experience

Media Contact

Sarah Hoyles, Media Relations & Communications Coordinator
T: 780.392.2468 E: sarah.hoyles@youraga.ca