

Biography of Matthew Batey, CCC

Mission Hill Family Estate Executive Winery Chef



Photo By: James O'Mara and Kate Ryan

Prior to becoming the Executive Winery Chef at Mission Hill Family Estate, Matthew Batey first came to the Okanagan as the Terrace Restaurant Chef during the 2007 season. The world-class wines, abundance of local ingredients and fond memories of Okanagan family vacations allured this native of Victoria, British Columbia.

Chef Batey enjoyed two years as the Chef on the Terrace Restaurant, leading the brigade in being chosen as one of the top winery restaurants globally by Travel and Leisure Magazine 2008. His culinary style, *Cuisine de Terroir*, celebrates the freshest regional and seasonal ingredients. "A menu that changes not with the season but sometimes with the day truly represents the hard work of our producers and creates a venue to express the art of food," says Batey.

In the appreciation of fresh, local ingredients, an organic culinary varietal

garden was planted outside the kitchen door. "The ability to walk into the garden with anticipation of creating a menu is definitely one of my favourite times of the day. I know that the herbs, flowers, fruits or vegetables that I am harvesting will be enjoyed by guests within a matter of minutes from the time of harvest."

As education is a significant component of the food and wine experience at Mission Hill, Chef Batey enjoys demonstrating the affinities between food ingredients and Winemaker John Simes wines and through highly popular culinary classes offered in the winery's Demonstration Kitchen throughout the fall, winter and spring.

Chef Batey's love of cooking began while watching his dad at home in Victoria, B.C., "my dad, Ian, is a great home cook. It is a way for him to unwind and for us to spend time together." He graduated with honours from Spectrum Community School in 1997 and a year later he completed the Culinary Arts Program at Malaspina University College, being awarded the Instructors' Gold Medal.

After college he apprenticed at Fairmont's The Empress, apprenticing under Chef David Hammonds and Executive Sous Chef Iain Rennie. At this time he was a support member for the team managed by acclaimed Chef Bruno Marti which later won gold in both the Basel (1999) and Erfurt (IKA 2000) international competitions. As an individual competitor,

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Batey won Gold in the Victoria Culinary Salon and was selected as Cook of the Year and Apprentice of the Year by the Victoria Association of Chefs and Cooks in 2001.

Chef Batey shone in international culinary competitions as a member of Culinary Team Alberta. In the 2002 competition in Luxembourg Batey won an individual gold and the team won the Culinary World Cup. In 2004's Culinary Olympics the two teams representing Alberta finished a respectable fifth and eighth overall. Batey contributed to the fifth-place finish, earning one gold and two silver medals with his teammates. He was selected to represent Canada in 2005 as part of CCFCC Team Hot Scot and the team returned to Canada as World Champions, having won gold in all four categories, three of which were given an impressive "best of show" distinction.

In 2004, Chef Bruno Marti heard that Batey wanted to return to B.C. and promptly offered him a position at his restaurant, La Belle Auberge. Batey notes that working for Chef Marti was "both inspiring and educational" because "seeing such beautiful food - classically based but with modern ideas - is great." He was subsequently the Sous Chef at Bacchus Restaurant in Vancouver's acclaimed Wedgewood Hotel & Spa.

In 2007, Batey began his career as the Terrace Chef and now as Executive Chef, he looks forward to carving the future of the culinary legacy at Mission Hill Family Estate.

