

Biography of Matt Batey

Mission Hill Family Estate Terrace Chef and Winery Sous Chef



Photo By: Hamid Attie

Matt Batey's love of cooking began while watching his dad at home in Victoria, British Columbia: "My dad, Ian, is a great home cook. It is a way for him to unwind and for us to spend time together." Matt graduated with honours from Spectrum Community School in 1997. A year later he completed the Culinary Arts Program at Malaspina University College and was 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, Matt 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.

Upon completion of his apprenticeship, Matt joined Chef Michael Noble at Catch in Calgary. The experience was "much like a second apprenticeship" as he learned a tremendous amount from Chef Noble.

Matt continued to shine in international culinary competitions as a member of Culinary Team Alberta. In the 2002 competition in Luxembourg Matt 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. Matt contributed to the fifth-place finish, earning one gold and two silver medals with his teammates.

Matt was selected to represent Canada in 2005 as part of CCFCC Team Hot Scot. 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 Matt wanted to return to British Columbia and promptly offered him a position at his restaurant, La Belle Auberge. Matt notes that working for Chef Marti was "such an education" because "seeing such beautiful

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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 his current position as Terrace Chef at Mission Hill Family Estate's award-winning Terrace Restaurant, Matt works along with Winery Chef Michael Allemeier and is focused on continuing to be a success in the kitchen while expanding his wine and food pairing skills: "I approach cooking as a vocation rather than a job. I love the team aspect and the feeling of satisfaction of a good day or night's service — and I thrive on the adrenaline rush associated with being busy, having to perform and always looking to improve."

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For more information, please contact Mission Hill Family Estate by calling: 250-768-5125 or via e-mail at info@missionhillwinery.com.

