

Vincent Chow Biography

Vincent was born in British Columbia Canada where he has worked in the culinary profession for 20 years. Developing his skills by hands on experience and training under numerous Chefs, Vincent has worked throughout Western Canada at many Hotels, Restaurants and Casinos. Prior to his current location Vincent was the Pastry Chef of the Calgary Marriott Hotel and Calgary Telus Convention Center where he prepared desserts for groups of 20 to large functions of 5000.

Moving on to another Hotel taking on the roll as the Executive Pastry Chef at the Carriage House. A Hotel that has been serving Calgary for over 30 years. There he plans to develop and grow within another hotel and showcase what can be done with pastries.

Throughout Vincent's career he has prepared desserts for some of the world leading politicians such as former President Bill Clinton, former Prime Minister Jean Chrétien and many other Common Wealth Leaders as well as locally former Premier Ralph Klein to current Premier Ed Stelmack. Creating Desserts for Professional sports teams with your very own Calgary Flames as well as many Canadian Football Teams, and special desserts for Celebrities and Rock Stars such as Alice Cooper, Celine Dion and Dr. Phill.

Vincent is proud to be apart of this profession and is always willing to promote it with his current work with the Alberta Pastry Chef Guild. Always continuing to learn and try new things Vincent is ready to take pastries and the industry to the next level and move forward.