

Local Entrepreneur and Cultural Tourism Tour



We visited with [Birch & Anchor](#) with Chef Trevor Penney

Born in the Greater Toronto Area in the late 80's, Chef Trevor Penney has had a voracious appetite for food since a very young age. Coming from a family that is equal parts Irish and Native Canadian, the culinary scene on the home front was humble, practical and modest. Living in the social melting pot of the GTA however, lent many opportunities to sample cuisines outside the traditional family style meals. Quickly realizing that there was more to food than boiling potatoes and roasting meats (however delicious they may be) Trevor set out on a culinary adventure, right in his own backyard. From sampling the various

Lebanese Shawarma's, Vietnamese Pho's, Jamaican Jerk's, and Latin style tapas samplings (to name a few), the culinary world broadened and with it came a profound curiosity and hunger for more.

While attending high school, Trevor gained experience in a handful of casual and fine dining restaurants. Once graduated, a move into Toronto proper and the commencement of culinary studies were the next step. Over the next three years, his time would be divided between apprenticing at the Fairmont Royal York, studying at George Brown College, and staging at the city's most desirable restaurants.

Trevor has spent his time since then leading teams of cooks in restaurants of varying cuisines. With a special place in his heart for Asian flavors and a rustic presentation reflective of the family style meals of his youth, Chef Trevor aims to bring new life to old classics.

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