

BIOGRAPHY

CARMEN HYERI KIM, Sous Chef **Root and Bone**



My name is Carmen Hyeri Kim. I am from Seoul, South Korea.

I came to Canada in 2012 for my husband's education.

I have studied visual communication design at Yuhan University in Korea and have worked as a graphic, fashion and costume designer in Korea.

I am a certified person for the education of art and colourist and I have won some design contests in Korea.

I started my culinary experience in Edmonton, Alberta and I moved to Niagara region and worked at Marriott Hotel Gateway as a cook. I took a cook apprenticeship course in Niagara College. I was one of the apprentices of Chef Alan Kerr and Osvaldo Avila and after finished the course, I have my Red Seal and worked at Ponte Vecchio Italian fine dining at Fallsview Casino. My executive chef at the casino, Chef Raymond Taylor, opened his own restaurant at Fonthill in Aug 2018, and then I became his Sous chef and currently work at Root and Bone restaurant. Root and Bone motto is farm-to-table and table-to-a soul. Using natural, organic, Non-GMO, hormone free and fresh ingredients and focused on healthy and organic food, so we have good vegetarian and vegan option menus as well.

I always try to combine my design sense into my dishes because I think culinary is like an art.

I really enjoy my Canada life. My goal is to keep creating new dishes and introducing my home dishes to people; furthermore, I want to become a better chef in Canada with my talent.

www.rootandbone.ca

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