

Profile of Chef Rene

Executive Chef Rene Wunderlin's over 35 years of experience in the Food and Hospitality industry covers all styles of cuisines from the traditional French classic cuisine to modern West coast and Fusion cuisine. The focus is on freshness, quality and flavour.

Rene was born in Switzerland where he began his culinary journey.

After finishing his Journeyman Chef Training (Diploma) in Vulpera, Switzerland, Rene worked his way up from commis de cuisine to chef de partie in first class hotels like Hotel Montana in Lucerne, Grand Hotel near Montreux, Suvretta House in St. Moritz, Hotel Schweizerhof in Berne, Hotel Baur au Lac in Zurich, etc. all in Switzerland.

Rene worked at the Operakaellaren in Stockholm, Sweden, Park Lane Hilton in London, England and the Peninsular Club in Grand Rapids, Michigan, USA as sous chef.

After getting married, he moved to Canada to run the fine dining restaurant "Chateauneuf" at the Harbour Castle Westin in Toronto. Rene transferred to the Hotel Vancouver in Vancouver to run the haute cuisine "Roof" Restaurant.

In 1994 Rene became the Executive Chef at the Marine Drive Golf Club in Vancouver.

Over the years Chef Rene completed numerous courses about nutrition and allergies.

Rene and his family finally moved in 1997 to the sunny Okanagan where he opened his own business "Food Fables Café" in Kelowna.

Food Fables Café, Retail & Wholesale was a successful Bistro/Retail store specializing in heart healthy and vegetarian food cooked from scratch. Chef Rene received the 1998 "Healthy Community Award" from the Nurses Association and was also a finalist for Best Vegetarian Restaurant in the Okanagan.

From being an owner/operator he then became the Executive Chef at Gallagher's Canyon Golf & Country Club (part of GolfBC).

During this time he launched a website called golfchefs.com "Home of the Culinary Search Engine for Clubs and Country Clubs" and was its founder and president.

Golfchefs.com was an online chef association that ran for over 10 years.

For the last few years Chef Rene has been the Executive Chef at Chances, a steadily growing casino in Kelowna.

He is a long-time member of the National Chef Association.

Some of Rene's highlights of his career were cooking for famous people such as the Queen of England, Dean Martin, Princess Anne, the King and Queen of Sweden, former US president Gerald Ford, George Burns, former Prime Minister Jean Chretien and many more.

Chef Rene can definitely call himself a food expert who values and respects food.

You are in good hands and you can trust him with his culinary skills and knowledge.