

# Ometz agency gives young people a chance to shine

Dinner helps send ITHQ grads to the best kitchens for training

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Guest chef Frédéric Anton, left, of Paris's Prè Catelan restaurant is assisted in the Casino de Montréal kitchen by casino chef de cuisine Éric Gonzalez and Prè Catelan's Victoire Garson for the ITHQ scholarship fundraiser. Casino executive chef Jean-Pierre Curtat is obscured at the far right.

The fifth edition of the annual A Chance to Shine gala raised \$460,000 to help vulnerable children and youth. The event, held June 8 at Place des Arts and attended by about 1,150 people, was a fundraiser for Ometz, a Montreal-based charitable organization that supports and strengthens individuals and families by offering

a range of employment, immigration, school and social services.

The show opened with several numbers by young dancers with troupes at Juste Danse and the Tyler Anne School of Dance. They were followed by incredible acrobatic choreography by the internationally known Les 7 doigts de la main, performing

the contemporary circus show Traces.

The patronage of Véronique and Herbert Black meant that 100 per cent of the proceeds from A Chance to Shine will go directly to Ometz. The money will be used to help financially vulnerable families with additional learning resources so their children can work toward

academic success; to ensure that children have access to speech and occupational therapy, tutoring, mentoring and play therapy programs; to provide continued support and resources to help adolescents and young adults complete high school and continue their education; and to support young people struggling with addiction, violence and mental illness by providing services including crisis intervention, training and employment counselling and family counselling.

Observed gala event chair Randy Brandman Farber, who has worked as a counsellor and case management professional at Ometz: "My time working for Ometz allowed me to experience firsthand how, when individuals and families are given the right supports, it creates possibilities and gives them a chance to shine."

You can learn more at [ometz.ca](http://ometz.ca).

The eighth edition of Les Grands Chefs Relais & Châteaux, a dinner to raise funds for scholarships to send select graduates of the Institut de tourisme et d'hôtellerie du Québec (ITHQ) on a one-year training program at Relais & Châteaux properties around the world, raised \$252,000 for the ITHQ foundation.

The gastronomic dinner, held May 19 at the Casino de

Montréal, featured guest chef Frédéric Anton, a three-star Michelin chef at the Prè Catelan, a gastronomic restaurant in Paris. About 230 guests attended. Claude Poisson, head of operations of the Société des casinos du Québec, presided. Jean-François Lacroix of Patrimoine Hollis was head of the organizing committee. Jean-Pierre Curtat, executive chef of the Casino de Montréal, and his team assisted Anton.

The five ITHQ graduates selected as beneficiaries for the 2016 training program are Ashley Thornton, Jonathan Prima, Jean-Simon Rioux-Ranger, Hugo Sabourin-Richard and Alexandra Lefebvre.

The ITHQ is the only hotel school in North America to have a partnership with Relais & Châteaux, made up of 540 hotels and 800 restaurants in 62 countries.

Sommelière Élyse Lambert, an ITHQ graduate and recipient of the first Grands Chefs Relais & Châteaux scholarship in 2009, was honoured for placing fifth in the finals of the prestigious Meilleur Sommelier du Monde competition in April in Argentina.

Major sponsors of the event were Relais & Châteaux, Société des alcools du Québec, Saputo, Banque Nationale, Pierre and Haisook Somers, Société des casinos du Québec and Air

France. Contributors were Vinum Design, Eau de source naturelle Eska, Dumas Bergen Relations Publiques, Kelly & Cie and the Ritz-Carlton Montreal.

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Montreal Gazette 27 Jun 2016

Page A9