



Resume of Chef Kim

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Chef@kmadsen.com www.holichef.com

Job Objective:

-To obtain a responsible position in a company where my experience, accomplishments, and proficiency will allow me the opportunity for growth.

Education:

- Hotel and Restaurant school in Copenhagen, Denmark.

.....Diploma 1974

- Gilde Kjøttskole. (Gilde Meat school)

Sarpsborg, Norway.

.....Diploma 1981.

- Mercuri Service System, Oslo, Norway.

.....Diploma 1983. "The Service Worker in Guest contact."

- Mercuri Service System, Oslo, Norway.

.....Diploma 1984. "Service Management."

Languages:

- Speak / Write:

Danish, Norwegian, Swedish, English.

- Speak :

German and some French

History:

- I have participated in IKA HOGA, Germany, as a member on the Norwegian team.

- I received from N.F.C.C. in Norway a "Cordon Bleu" Medal.

- I am a member of C.F.C.C.- Canada

- I am a member of Køkkenchefernes Forening Danmark

- Involved in preparation of Meals for the delegates of the G-7

Summit, 1995 in Halifax.

- Preparing the Meals for The Norwegian Royal Family, Danish

Royal Family, State leaders from Canada and Denmark.

- Pictures for "Cuisine" magazine. On a article about Norwegian Cooking.

- Sat on the Norwegian Salmon Association council as an advisor

on the presentation and preparation of salmon dishes.

- Appearance at James Beard Foundation in NY, Dec. 14, 1999 dinner for 79 prs.

- Guest Chef at "

The French Culinary Institute" in N.Y. 1999

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Miscellaneous:

- I have experience on P.C. computers in various programs:

- Is well versed in use of Windows, WordPerfect 8, Building and use of Databases and Spreadsheets.

- Communication Software etc. (This Web page was put together by me, with the help of Microsoft FrontPage 2000)

- Skiing, Certified C.S.I.A. Instructor.

- Fishing

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K. F.—Denmark



F. C. C. N. - Nordique



C.F.C.C.—Canada



Work History:

April 98 to Present:

[Echo Valley Ranch Resort.](http://www.evranch.com/) "http://www.evranch.com/"

Jesmond, BC

-Executive Chef

September 97.... Holiday Inn Select, Halifax, Nova Scotia
to Jan 98 -Executive Chef/F.B. Manager

September 96.... CP-Hotel Halifax, Nova Scotia
to September 97 -Chef Garder-Manger.

July 96 Candleriggs Rest., Nova Scotia
to September 96 -Executive Chef

April 95 Delta Barrington, Nova Scotia.
To December 95 -Executive Chef
* Responsible for The G-7 Summit.
* Hosting of the Chinese Premier

November 94.... Delta Ottawa, Ontario.
to April 95 -Banquette Chef.
Transferred to Delta Barrington, Nova Scotia.

October 93 Auberge Montevilla, Quebec.
to November 94 -Executive Chef.

November 92.... Priest's Mill, Alexandria, Ontario.
to June 93 -Chef / Manager,
Helped Owners reopen. 6 month's contract.
Duties: Hiring and training of staff, basic daily operation.

January 92 El Meson, Beechwood, Ottawa.
to October 92 -Chef

October 88 Novotel, Ottawa. Ph: 613-230-3033
to January 92 -Senior Sous Chef. -Executive Chef.
Duties: Training of staff, Menu Planning, Purchasing, Budget.
Maintaining the level of food cost, labor cost set by
owner in order to insure the highest level of quality,
profit and cleanliness.

September 88.... Westin Hotel, Ottawa.
to October 88 -First Cook, Banquet.
Left to join Novotel at opening.

February 86 Øyas Delicatessen og Selskapsmatt.
to August 88 -Gourmet stuerne. Sarpsborg, Norway.
-Owner.



Work History:

**August 82 Hotel Saga, Sarpsborg Norway.
to January 86 -Executive Chef/ Corporate Chef Inter Nor Chain.
- In charge of overlooking 24 hotel kitchens in the Inter Nor chain,
and reporting to the board of GM's.**

**August 79 Hankø Fjordhotel and Resort, Sarpsborg, Norway
to July 82 -Executive Chef.
- Responsible for Catering to The Royal Family at
the summer residence.**

**January 79 Holiday Inn, Halifax Center, Nova Scotia
to June 79 -Sous Chef.
Left to move to Norway.**

**November 75.... Embassy of Denmark, Ottawa .
to November 78 -Chef to the Ambassador of Denmark.**

**May 75 Various places in France
to November 75**

**September 74.... Messing Jens, Hjørring, Denmark
to May 75
-Chef and ass. to the G.M.**

**June 1970 Søllrød Kro. Denmark
to September 74 -Apprentice:
Le Moulin de Mougins. Mougins, France, M. Roger Verge.
Maison du Danmark. Paris. France**

Chef Member Profile

KIM MADSEN

Julius Pokomandy - **Contributing Writer**

At first impression Kim Madsen seems like a studious university research scientist. Quietly and deliberately spoken, emanating pedagogical authority Chef Madsen has a dream position as Executive Chef at the Echo Valley Resort. Located outside of the town of Clinton in the Cariboo about 200km from Vancouver, Echo Valley offers a level of service and custom designed artisan food service not found anywhere else.

The resort, a working ranch was nominated in 2000 as a Best Health Resort by the Vancouver Magazine. The ranch and the surrounding farms provide the finest food supplies others only dream about. From all that someone has to create first class meals everyday.

The man for this challenge was born in Copenhagen Denmark~ His lather was a perfectionist, and an accomplished Navy man.

In the Danish Naval forces he was a member of the elite Navy Seals. Young Kim graduated from the University of Copenhagen with a degree in the Culinary Arts. Later he also earned a Diploma from the Danish Chef's Federation.

In 1993 he married Ms. Debbie Young, a budding professional in her own right. She was born in the West Indies and lived in Mexico.

They have reared three children, now young adults. Kim's two sons live in Norway, John Eric is a professional nurse, and Steve Thomas is a Navy Seal in the Norwegian Navy. Debbie's daughter Natalie works for Sun Life Insurance Co., and lives in Montreal. To alleviate the empty nest syndrome Kim and Debbie now have two cool cats: Maui and Bunny

Chef Madsen's professional devoir at Echo Valley Ranch is truly unique in the country. He is challenged in two fronts each and everyday.

First there is the work of a culinarian, expected to produce very high quality meals for the guests at the resort. This, as we know is encumbrance enough for most.

Then, there is another responsibility. The menus are designed with a specific physiological condition in mind; and that is the blood type of the guest. Madsen counils the guests about the optimally suitable food groups, food items, menu, and life style based on their blood type.

Anchored in the work of one, Dr. D' Amano, focusing on each individual's response to stress, and different blood types absorption of various foods a highly unique food regimen is developed for the clients.

Following are each of the recommended diets for each of the blood types; A~ B, AB, and O.

A type: Should be a vegetarian (high carbohydrate, low fat)

-Gentle exercise like yoga or golf,

-Meditate to deal with stress,

-The risk factor for cancer or heart disease increase if eating incorrectly for this blood type,

B type: Should have the most varied diet of all the blood types,

including meat, and dairy,

-Moderate exercise like swimming or walking,

-The risk factor for slow growing viruses that attack the nervous system increases if eating incorrectly for this blood type,

AB type: Has the most benefits and intolerances of types A and B,

-Engage in calming exercises and relaxation techniques,

-The friendliest immune system of all the blood types,

O type: Eat meat (high protein, low carbohydrate),

-Cut out wheat and most other grains,

-Engage in vigorous aerobic exercises,

Risk factors increase for ulcers and inflammatory diseases such as arthritis increase if eating incorrectly for this blood type.

Chef Madsen works successfully with such complex menu system. Keeping up with latest he consults with long time friend and mentor

Dr. Norbert Chabot in Ottawa, where he practices alternative medicine.

As well, there are still more specific circumstances. Madsen prepares special diets like a gluten free diet, and food selections for sensitive allergic reactions. As an example, for some people who are carotene intolerant the consumption of carrots can result in sever conditions psoriasis. A chef with such a complex task and with a wide breath of experience and knowledge has clear ideas on the industry and our challenges for the future.

Chef Madsen: "Our industry is lacking in the way of offering a customized meal requirements and being flexible. This has to do with tight budgets and how much profit is to be made on each meal.... New chefs today are coming straight from school with the lack of education on nutrition. This is important in our field especially with more people with health problems, for example high blood pressure, allergies to some foods and so on."

Echo Valley clearly provides these choices. Many of Madsen's clients make an annual pilgrimage to the Cariboo ranch for healthful meals, the tranquil surroundings and just plain rejuvenation from the high pressures of urban life.

On professional training, Chef Madsen has definite ideas as well. "The new generations of chefs we are producing are sent to the field too

early. I find they are not being taught the fundamentals of the work place. Because the courses are shorter they are put into the work place without

the knowledge of how important it is when they cook a meal and call it for example Beef Stroganoff that it is made with the precise ingredients. There are a lot of meals on the menus that are not what they say they are. This has to do with the lack of respect for the person who has created that dish. The understanding of the needs of the people for nutritious meals is also lacking. Being a chef has a lot to do with the understanding of food that is good for you health wise and your enjoyment. The knowledge gained by working for a Master Chef teaches

responsibility and respect for the trade and co-workers. By doing this they will work with dignity and pride in what they create.

They can then use this knowledge to help customers to choose a nutritious choice of food to suit their health needs."

No surprise, this observant professional has a thoughtful observation on contemporary foodservice issues.

To continue: With more and more fast food restaurants, we are turning out chefs with little experience in the trade. They are what is called a glorified cook. They cook for the masses, but without the understanding what a chef is. I have met young cooks who call themselves chefs, this saddens me in the way of what an employer who has no idea what it takes to be a chef hires someone who is not qualified, then is disappointed in their work. This brings all of us down, and you can see "with pay scale as it is. With good education and training, long term apprenticeship, with good teacher the young chefs of today have a chance to keep the pride and respect going."

Chef Kim Madsen has been a member of the CFCC since 1990. Originally of the Ottawa-Hull Branch and lately the BCCA As well, he is a member of the Danish Chef's Federation, the Federation des Chefs des Cuisine Nordique and the Norwegian Chefs Association.

How much is an individual worth to a profession? There are no measuring yardsticks. But, one good model can easily be our member: Chef Kim Madsen. ~



James Beard Foundation:

Great Country Inns:

**Kim Madsen, Echo Valley Ranch Resort,
Clinton, British Columbia**

Tue December 14, 1999, 7:00 PM. Members
\$75.00, guests \$95.00

MENU

Hors d'oeuvre

Seated Courses

Phyllo-Wrapped Prawns	Beef Consommé; Onion Soup with British Columbia Wild Mushrooms and Tomato Concassé
Marinated Beef Sushi	Hawthorne Mountain Vineyards Riesling 1998
Salmon Mousse on Spoon	British Columbian Prawn and Green Asparagus Soufflé with Tarragon-Scented Cream Sauce
Escargot in Phyllo	Sumac Ridge Meritage White 1998
Thai Charcoal-Broiled Prawns in Savoy Sauce	Mango Chutney-and-Cilantro-Stuffed Baked Supreme of Turkey with Julienne of Carrot, Turnip, and Butternut Squash
Sumac Ridge, Stella's Jay Brut 1995	Burrowing Owl Vineyards Chardonnay 1998
	Echo Valley Ranch Open-Range Beef in Cognac-Sherry-Black-Pepper Marinade with Wild Blueberry Sauce
	Sumac Ridge Meritage 1996
	Shushwap Huchum Berry Mousse
	Gray Monk Late-Harvest Ehrenfelser 1998

Echo Valley Ranch Resort is in the middle of nowhere, and we mean that in the best possible way. Nestled in the mountains deep in British Columbia's awesome interior region, Echo Valley is a working ranch that just happens to sport a spa, fly-in service, and luxurious rooms. And then there's the food. "Although Echo Valley Ranch is set in the most beautiful of wilderness," Tim Pawsey wrote in Northwest Palate magazine, "dinners served at the lodge are far from rustic." That's because Kim Madsen, the chef at this magical place, is a well-traveled, award-winning top toque. He brings his European training, his finely tuned palate, and his creative touch to his kitchen in this Pacific Northwest paradise, and he turns out meals so delicious that even the most dedicated outdoor types are sure to make it home from the wilds in time for dinner.

Madsen was born and raised in Denmark, and he's cooked in some of Scandinavia's finest resorts. Among his culinary honors is France's prestigious Médaille Cordon Bleu. Madsen came to Canada in 1975, serving as private chef to the Danish ambassador in Ottawa. He spent some time back on the other side of the pond, then returned to Canada to work at Halifax's chic Delta Barrington Hotel. At Echo Valley, Madsen works with chicken, turkey, pork, and rabbit raised on the ranch, trout from local lakes, regional game, and organic fruits and vegetables grown in Echo Valley's extensive gardens. From these superb raw materials, he has crafted a sophisticated cuisine. For this dinner, he'll be pairing his food with wines from the Okanagan Valley, which until this dinner have been known only to a lucky few. Echo Valley is our idea of roughing it: lots of scenery, a little bit of sweat, and an absolutely delicious reward after all that fresh air.



Plane & Pilot Magazine wrote :

Echo Valley Ranch Resort

Lose yourself in the wilderness at this very special ranch and spa

By Diana Lambdin Meyer

Photography By Bruce N. Meyer The aerial view of the landscape approaching Echo Valley Ranch Resort in the Cariboo Country of British Columbia is part mountain, part desert, part lunar. And the approach is only part of the fun for pilots and their passengers who choose to escape by air to this region of the Canadian wilderness.

Echo Valley Ranch Resort is a 10,000-acre working ranch, purchased in 1990 by Norm and Nan Dove as a weekend retreat from their hectic life in Vancouver. At the time, Norm didn't hold a private pilot's license, and he hadn't enjoyed his only experience in a private plane 20 years earlier. But as they slowly built a small kingdom of log structures to accommodate their growing number of guests, the Doves realized that a private plane would be the most time-efficient and relaxing route to and from their new enterprise.

Now, Norm tools around in an amphibious Beaver Turbine, both for his own pleasure and for that of his guests who arrive by land. Other guests arrive from Vancouver in the ranch's Cessna XP11 'Hawk, with a 195-hp engine that's suitable for mountain flying. In August 1999, Echo Valley's 3700-foot runway was paved with asphalt, welcoming private pilots and their passengers to the mind-numbing relaxation that comes from being 30 miles from the nearest town, telephone or television.

Guests choose their sleeping arrangements from two large honey-colored log "lodges" or two smaller log cabins with fireplaces. A "honeymoon cabin" features an antique four-poster bed that overlooks a bubbling creek and the 12,000-foot-high Cariboo Mountains. Honeymooners can also enjoy a champagne breakfast in bed, as well as a private deck with an outdoor Jacuzzi.

The resort offers a full-service spa and salon, indoor swimming, horseback riding, fly-fishing, gold panning, bird- and wildlife-watching, whitewater rafting and just about anything else you'd like to do. You might ask for roping lessons or spend the night in a tepee—or you may want to help with some of the chores that need to be done to keep the working ranch, well, working.

Wintertime at Echo Valley Ranch is as much fun as the warmer months. Snowshoe hikes, bird-watching, cooking lessons, even being a cowboy for a day provide great respites from city life. Christmas at the ranch is very special, with a gourmet traditional dinner, sleigh rides and dancing. Throughout the winter months, the ranch also arranges skiing at nearby Whistler Resort.

As much as travelers come to Echo Valley for the beauty of the rugged wilderness, they also come for the spa. Nan Dove is a native of Thailand, as are many of the staff at Echo Valley. Although Western- and Swedish-style massages are available, the staff's training in Thai massage is the impetus behind the "East Meets West" spirit of the newly opened Thai Barn, a traditional Oriental pavilion of spa services. The facility includes six massage rooms, two steam rooms, an indoor pool, four hot tubs and a sauna. You can have a hydrotherapy treatment, take a bath in 3,000-year-old Austrian mud or enjoy a simple facial, manicure and pedicure.

Echo Valley Ranch's gourmet cuisine is one of the high points for most guests. The open-air kitchen allows visitors to sit and chat with chef Kim Madsen, who serves a healthy portion of humor with his organically grown vegetables, ranch-raised beef and wild berries. A jar of homemade peanut-butter cookies is always on the counter for those whose appetites can't wait until the dinner bell rings. And yes, it's an actual dinner bell—just like those used in the old Western movies.

For more information, contact: Echo Valley Ranch Resort,
(250) 459-2386, www.evranch.com.

Echo Valley Ranch Resort

51°14N/121° 59W

VOR at Williams Lake

Runway: 3742x60 feet

Field Elevation: 7400 feet

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RADIO 600-AM

Jurgen Gothe's VANCOUVER FLAVORS

#991118: James Beard Housel Echo Valley Resort

First airing: Wednesday 24th November 1999

When you get a dinner invitation to the James Beard House, it's a considerable coup. It also means you're cooking dinner! The 12-year old James Beard Foundation takes its name from the celebrated chef and food personality; it's a culinary center for chefs, media and just plain food and wine enthusiasts. Many of the great names have hosted dinners here: Wolfgang Puck, Jacques Pepin, Charlie Trotter, even ol' Emeril.

Add Kim Madsen's name to the burgeoning list. Madsen's next up: December 14th, only a couple of weeks away. The chef holds forth at Echo Valley Ranch Resort, at Clinton, BC---not only cooking great meals but raising beef, turkey, rabbit, pork, chickens, vegetables and fruit and herbs---plus sourcing seasonal berries, wild mushrooms and lots more. You can visit the Ranch year round and sample chef Madsen's cuisine, in a wildlife safari setting or a soon-to-be-in-place Pamper Time spa program.

Kim Madsen has created a special all-BC menu focusing on the Cariboo traditions and will be bringing along plenty of Ranch produce to wow 'em with in New York City. Well done, and lots of luck. Check out Echo Valley's other offering, culinary or more energetic, on the web at www.evranch.com.

With the best of Vancouver Flavors for 600AM, I'm JRG---cheers.

QUINCY GOTHE INC.

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Fax: (604) 682-5328



CARIBOO LUXURY IN THE WILDERNESS

WILDERNESS RANCH CREATES MOUNTAIN-TOP LUXURY RETREAT

by Judith Lane

Contributing Writer for Travelink Publishing

The drive from Vancouver to BC's Cariboo is the perfect transition from hectic city life to serene countryside. First, you travel through the fertile Fraser Valley, then into the canyon along the Fraser and Thompson Rivers and finally, passing through the Coast Mountains, you're in ranch land. Here, atop some of the most spectacular scenery in North America, lies Echo Valley Resort - a get-away destination that's about as far away from urban life as you could hope for. This five-star wilderness resort offers all the comforts of home and much more. Open year round Echo Valley combines rustic elegance with ranch adventure. Its gourmet cuisine is unparalleled and its spa facilities, which provide everything from hydrotherapy treatments to esthetic services, also include sauna and steam rooms, exercise equipment, a hot tub and an indoor swimming pool.

Echo Valley is an impressive spread. Vistas sweep into the valley and across the mountains and guests, who stay in two comfortable lodges and three luxurious log cabins (the honeymoon cabin is particularly private) are free to roam the various barns, paddocks and other ranch buildings. I stayed in one of the lodges and enjoyed being steps away from the great room - a large yet remarkably cozy guest area with a stone fireplace that's big enough to roast a steer or two! Downstairs is a games room, a communal TV and pool table where I brushed up on my cues.

As for the food, it's reason enough to come to Echo Valley. Executive Chef Kim Madsen, ex Danish Embassy Chef, a Culinary Olympics medalist and winner of the prestigious Cordon Bleu award, serves up cuisine to die for. He bakes fresh breads and desserts daily, oversees a large kitchen garden and sources local lamb, fish and other supplies. Eggs, poultry, rabbit, beef and pork are all ranch raised. Breakfast and lunch are served buffet style, offering a wide selection of savory sausages, vegetable stir fries, aromatic breads and delectable desserts. And dinners are presented with such flair, I wasn't surprised to learn that Madsen had been guest chef at New York's famed James Beard House. High praise indeed.

Perhaps the most compelling aspect of Echo Valley is its location, sitting in a unique geographic continuum amidst four distinct biomes. To the east are the Marble Range and Edge Hill Mountains, to the south is the desert like Fraser Canyon, to the west are grasslands and to the north is a plateau boasting marshland and many lakes. Because each area has its own distinct ecosystem, each region offers explorers, hikers and nature lovers an unparalleled diversity of bird, plant and animal life.

Many guests come here for the fishing while others try white water rafting, gold panning and in winter, cross-country skiing and ice-fishing. I spent my time hiking the alpine meadows and checking out the ranch's stock: herds of cattle, six very big bulls who had obviously earned their keep this year judging from the many calves gamboling in the fields, various poultry from chickens to turkeys, two enormous pet pigs named Babe and P.C. (aka Pork Chop) and a pack of Border collies led by Jack, the world's most spoiled collie who is the undisputed boss of the entire ranch. Jack becomes every visitor's new best friend and was at my side wherever I went except when I took to the saddle to explore the mountain trails. With fifty Tennessee Walkers to choose from horse-back riding here is a must. And be sure to make time for Brian Davies, the ranch's falconer. He trains his birds every day and it's a spectacular show.

And that's what I came for - an ultimate away-from-it-all experience. Saying goodbye to owners Nan and Norm Dove was like parting from long lost friends. So I left full of promises to return; only these promises I intend to keep..... and sooner rather than later.

How to get to Echo Valley Ranch Resort

By car from Vancouver: about 5 hours and 450 Kilometers.

By air. Charter flights are available from Vancouver via North Van Air directly to Echo Valley or to Kamloops by scheduled carriers, Air Canada or Canadian Airlines. The ranch has its own 3612 foot paved airstrip.

By BCRail to Kelly Lake.

Echo Valley Ranch Resort

PO Box 16 Jesmond

Clinton, BC,

Canada V0K 1K0

Toll Free: 800-253-8831

Fax: (250) 459-0086

Email: evranch@uniserve.com

Web Site: <http://www.evranch.com/Hosts>: Norm and Nan Dove

Price Range: variable depending on accommodation and package chosen.



THE BOARD OF DIRECTORS
CERTIFIES THAT

Kim Madsen

THE CANADIAN FEDERATION
OF CHEFS AND COOKS

M. Patterson

President

R. B...

Secretary

MAY 1999

Date



VAN 2092

Member Number



British Columbia Chefs' Association

(ORGANIZED JULY 1958)

ACTIVE MEMBER

This is to certify that

Kim Madsen

is a member of this Association

CODE OF ETHICS

I hereby embrace this code of ethics as laid down by the Association, and I certify that will abide by the Constitution and By-Laws of the Association.

I will endeavour to conduct myself in a professional manner at all times.

I shall place honour and the standing of our profession before personal advantage.



[Signature]

PRESIDENT

DATE *June 14, 1999*





THE JAMES BEARD FOUNDATION
Gratefully Acknowledges

Kim Madsen

*For Outstanding Contribution
To The Foundation*

Julia Child

FOUNDER

December 14, 1999

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KØKKENCHEFERNES FORENING

DANMARK

stiftet den 9. april 1926

Det er med glæde, at vi herved kan tilkendegive
din optagelse i Køkkenchefernes Forening

Kim Madsen

Det er foreningens håb, at dit medlemskab
må blive dig til gavn og vort fælles mål
gastronomien til ære.

Dato: Januar 2001

sekretær
Dorthe Kjøge

formand

Jesper Thomsen

kassør

Christina

