



Chef's Dinner

Agribusiness forum: enhancing regional trade and adding value to Caribbean agrifood products

Organised by CTA and IICA

Grenada, Monday 17th November 2014

Profile of Chef Shareen Holas



Shareen Holas is the innovative restaurateur and owner of Sails Restaurant & Bar in St. Georges, Grenada. Her passion and love for cooking began over twenty years ago, when her mother headed a family owned restaurant in Grenville, on the north east coast of the island. She has, over the years, avidly trained herself and developed exceptional culinary skills. She loves the freedom of expression that cooking gives her, and incorporates fresh Grenadian herbs, spices, and farm produce, in her creations. She has a proven track record that entices diners, exciting them with her unique and distinctive local flavours.

Sails Restaurant & Bar, her current chic trendy restaurant, is gracefully perched on the edge of the Carenage, in St. Georges, touching the Caribbean sea. During the day, the view from every table is panoramic, scanning the Caribbean sea, Grand Anse beach and historic St. Georges. At night, the scenery is magical and romantic - candlelit tables, shimmering sea, and the twinkling lights of sleepy St. Georges. The menu is an eclectic offering of simple, fresh fish, vegetarian and meats choices, full of Caribbean flavours and artistically presented. A review from the Grenada Tourism Authority states that is the “perfect place to awaken your taste buds while experiencing tranquillity at its best.”

Profile of Chef Dennis McIntosh



An executive chef with over twenty-eight years of culinary arts experience, Chef Dennis McIntosh is a stalwart of Caribbean culinary tradition. His repertoire has seen him serve at leading hotels worldwide, where he has emphasised the relationship between tourism and the culinary experience, with a view to showcasing Jamaica as a key culinary destination.

Chef McIntosh is the recipient of numerous awards and distinctions, such as the role of President of the Culinary Federation of Jamaica on three occasions (2007, 2010, 2014), Gold Medal recipient at the Bermuda Agricultural Show in 1998, winner of the inaugural Canada Garland Cook Of, Silver medal winner at Taste of the Caribbean for Team Jamaica in Miami 2006 and has represented Jamaica's culinary might on a global platform, as Jamaica's guest chef to South Africa in 2007 and to the Zaragosa Spain Expo 2008.

In addition to promoting the synergies of food and tourism, Chef McIntosh also contributes strongly to assisting team members and Educational Institutions to develop staff and students to excel in the industry.

Profile of Chef Dane Saddler



Chef Saddler is one of the leading talents emerging from the Caribbean culinary scene, where the 32 year old Barbados native has amassed over ten years of experience in fine dining cuisine. His passion for the culture of the Caribbean has been married with an enthusiasm for international flavours, and led to Chef Saddler to embark on a new initiative engaging with the tourism sector. Caribbean Villa Chefs is a company which was recently founded by Chef Saddler as a full service culinary company which provides chefs and other hospitality staff to private homes and villas throughout the Caribbean.

This new initiative is in line with Chef Saddler's ambitious nature, as the graduate of the acclaimed Johnson and Wales University in Miami has held high positions at some of the Caribbean's most prestigious resorts such as the Cotton House in Mustique, Anse Chastenet Jade Mountain in St. Lucia and The Sandy Lane Hotel in Barbados. In 2012, Chef Dane featured as one of the chefs of the ScotiaBank's Private Clients Group "Taste the Caribbean" Polo Event in Jamaica and also at The Food, Wine and Rum Festival's in Barbados. Chef Saddler has now partnered with the Organic Growers and Consumers Association in Barbados to increase the awareness and benefits of organic cuisine on their trek to become officially organic certified .