

ONE65

Jennifer Dewasha

Chef de Cuisine, Bistro

Jennifer Dewasha brings her passion of high quality flavors and traditional French techniques to the role of Chef de Cuisine for the Bistro at ONE65. Dewasha's vast culinary experience began as a teenager when she spent her weekends farming, gardening and hosting local community events. As a member of the Wahta Mohawks First Nations, Dewasha developed a deep passion for food through community focused events and celebrations, leading her to attend the Aboriginal Cuisine Program at George Brown College where she developed her techniques and broadened her culinary repertoire.

Upon graduation and in search of opportunities to explore the world of fine dining, Dewasha located to Las Vegas where she began working with Chef Daniel Boulud at DB Brasserie, in the Wynn Hotel. She continued to build her career thereafter by joining L'Atelier de Joel Robuchon, then finally onto the three Michelin-starred Joel Robuchon in the MGM Grand Hotel where she met ONE65 Executive Chef and Partner Claude Le Tohic who was Chef de Cuisine at the time.

Ready to return to Canada, Dewasha took the opportunity to open the Ritz Carlton Toronto and shortly thereafter rejoined Daniel Boulud as a crucial player in opening Café Boulud at the Four Seasons Hotel Toronto. In 2016, Dewasha moved on to take the role of Executive Chef of Colette Grand Café with Chase Hospitality Group with her passion for local agriculture, sustainable products and traditional preparations, which was heavily reflected in the menu she created.

Starting her career in the kitchen in entremetier positions due to a male-dominant environment caused Dewasha to love and appreciate the intricacy and importance of vegetables. She has therefore been inspired through her culinary journey to highlight any and all ingredients, especially using vegetables to highlight main dishes using simple and traditional techniques. Dewasha's extensive flavor profile, precise techniques and appreciation of locally sourced ingredients will add to ONE65's unique culinary experience.