



INTERNATIONAL CATERERS ASSOCIATION
2025 CHEF OF THE YEAR

BINGEMANS CATERING EXECUTIVE CHEF

JEREMY
LANGEMANN

PREPARED BY: BINGEMANS MARKETING

SYNOPSIS

CRAFTING CULINARY EXCELLENCE

WITH OVER 28 YEARS OF EXPERIENCE, CHEF JEREMY LANGEMANN HAS BUILT A CAREER DEFINED BY INNOVATION, PRECISION, AND PASSION. AS THE EXECUTIVE CHEF AT BINGEMANS CATERING, JEREMY CREATES UNFORGETTABLE DINING EXPERIENCES FOR EVENTS OF ALL SIZES FOR ONE OF THE LARGEST CATERING COMPANIES IN SOUTHERN ONTARIO. FROM INTIMATE WEDDINGS TO LARGE-SCALE GALAS AND MAJOR SPECIAL EVENTS, HIS MENUS ARE CELEBRATED FOR THEIR CREATIVITY, FLAVOUR, AND ARTISTRY.

MENTOR, EDUCATOR, LEADER

CHEF LANGEMANN'S CAREER BEGAN WITH A SPARK OF CURIOSITY THAT LED TO A PRESTIGIOUS APPRENTICESHIP WITH FAIRMONT HOTELS AND RESORTS. OVER THE YEARS, HE ADVANCED THROUGH KITCHENS ACROSS CANADA AND THE UNITED STATES, MASTERING DIVERSE CUISINES AND TECHNIQUES. HIS JOURNEY FROM APPRENTICE TO EXECUTIVE CHEF IS A TESTAMENT TO HIS DEDICATION TO LIFELONG LEARNING AND HIS UNWAVERING COMMITMENT TO EXCELLENCE.

AS A FORMER CULINARY ARTS INSTRUCTOR AT RED RIVER COLLEGE'S SCHOOL OF HOSPITALITY AND CULINARY ARTS, CHEF LANGEMANN HAS SHAPED THE NEXT GENERATION OF CHEFS. HIS APPROACH TO MENTORSHIP IS ROOTED IN DISCIPLINE, CREATIVITY, AND A BELIEF IN THE POWER OF COLLABORATION. AT BINGEMANS, HE CONTINUES TO INSPIRE HIS TEAM TO PUSH BOUNDARIES, DELIVERING INNOVATIVE DISHES AND UNFORGETTABLE EXPERIENCES.

FROM CANADA TO THE WORLD

A PROUD ADVOCATE FOR CANADIAN CUISINE, CHEF LANGEMANN BLENDS LOCAL INGREDIENTS WITH GLOBAL FLAVORS TO CREATE DISHES THAT TELL A STORY. HIS PRESENTATION AT THE ART OF CATERING FOOD EVENT 2024, "EXPLORING CANADA'S BOUNTY BEYOND POUTINE & BEAVER TAILS," SHOWCASED HIS COMMITMENT TO ELEVATING CANADA'S CULINARY REPUTATION ON THE WORLD STAGE.



SYNOPSIS CONTINUED

SAVORING SUSTAINABILITY

CHEF LANGEMANN IS DEEPLY COMMITTED TO SUSTAINABILITY, INFUSING ECO-CONSCIOUS PRACTICES INTO EVERY FACET OF HIS CULINARY WORK. FROM SOURCING LOCAL INGREDIENTS TO IMPLEMENTING WASTE-REDUCTION STRATEGIES, HE ENSURES THAT HIS KITCHEN NOT ONLY SERVES EXCEPTIONAL FOOD BUT ALSO RESPECTS THE PLANET. HIS PASSION FOR SUSTAINABILITY EXTENDS BEYOND THE KITCHEN. FOR EXAMPLE, HE IS A DEVOTED ADVOCATE FOR BEES, UNDERSTANDING THEIR CRUCIAL ROLE IN AGRICULTURE AND ECOSYSTEM HEALTH. CHEF LANGEMANN HAS ESTABLISHED A ROOFTOP APIARY AT BINGEMANS AND MAINTAINS HIS OWN APIARY AT HOME, NURTURING THESE ESSENTIAL POLLINATORS. FOR CHEF LANGEMANN, SUSTAINABILITY TRANSCENDS MERE PRACTICE—IT IS A GUIDING PHILOSOPHY THAT SHAPES HIS APPROACH TO COOKING AND LIFE.

VISION AND EXCELLENCE IN ACTION

CHEF JEREMY LANGEMANN'S INNOVATIVE LEADERSHIP WAS INSTRUMENTAL IN BINGEMANS CATERING'S ACCEPTANCE INTO THE PRESTIGIOUS ELITE CATERING + EVENT PLANNERS (ECEP) MEMBERSHIP IN 2024, MAKING IT THE FIRST CANADIAN COMPANY TO ACHIEVE THIS HONOUR. THIS RECOGNITION CELEBRATES BINGEMANS' COMMITMENT TO CULINARY INNOVATION AND EXCELLENCE, VALUES THAT JEREMY EMBODIES IN EVERY ASPECT OF HIS WORK.

ADDITIONALLY, CHEF LANGEMANN PLAYED A PIVOTAL ROLE IN THE TEAM'S TRIUMPH AT THE 2024 CATIE AWARDS, WHERE BINGEMANS CATERING EARNED THE COVETED TITLE OF BEST SMALL PLATE ALONGSIDE CHEF DESTINY MOSER OF CEDAR SPOON INDIGENOUS CATERING. UNDER HIS GUIDANCE, BINGEMANS CATERING CONTINUES TO SET NEW BENCHMARKS FOR EXCELLENCE IN THE CULINARY WORLD.



VOLUME OF WORK



\$8M
IN REVENUE

286,836
GUESTS
SERVED

3000
CATERED EVENTS
OF ALL SHAPES & SIZES



\$10K
AVERAGE COST
PER EVENT



NOTABLE EVENTS

AS A HIGH VOLUME CATERER, NOTABLE EVENTS CONSIST OF 200+ GUESTS

Date	EVENT	GUEST COUNT
January 27, 2024	YEAR-END PARTY BROCK SOLUTIONS	1000
January 27, 2024	HOLIDAY PARTY GRAND RIVER FOOD	600
January 29, 2024	SUPPLIER PARTNERSHIP MEETING HOME HARDWARE	584
January 30, 2024	GALA RECEPTION HOME HARDWARE	325
February 10, 2024	DINNER EVENT ARROW CGL MANUFACTURING	600
February 13, 2024	OK2BME 2024 GSA CONFERENCE CAMINO WELL BEING + MENTAL HEALTH	410
February 17, 2024	FRIENDSHIP BANQUET KITCHENER ICE PIRATES	612
February 24, 2024	CELEBRATION OF LIFE SUSAN RECCHIA	200
February 25, 2024	CONVOCATION RECEPTION CONECTOGA COLLEGE	500
March 8, 2024	I HEART BEER FESTIVAL I HEART BEER LIMITED	800
March 15, 2024	MATINEE SHOW SHOWPLACE ENTERTAINMENT, KEITH BURTON	650
March 16, 2024	BOXING EVENT SYD FIT HEALTH	450
March 21, 2024	BUSINESS EXCELLENCE AWARDS GALA GREATER KITCHENER-WATERLOO CHAMBER OF COMMERCE	550
March 21, 2024	SPRING PALLATIVE EDUCATION CONFERENCE HOSPICE WATERLOO REGION	250
March 23, 2024	EYE BALL WINTER FORMAL UNIVERSITY OF WATERLOO OPTOMETRY	350
March 31, 2024	EASTER BUFFET BINGEMANS	400
April 26, 2024	FRIEND OF BBBS BIG BROTHERS / BIG SISTERS OF WATERLOO REGION	500
May 12, 2024	MOTHER'S DAY BUFFET	335
May 28, 2024	EDUCATIONAL ASSISTANCE MEETING EDUCATIONAL ASSISTANTS ASSOCIATION	800
May 30, 2024	WRAR HOUSING MARKET INSIGHTS EVENT WATERLOO REGION ASSOCIATION OF REALTORS	250
May 30, 2024	IEYMH CONFERENCE CONESTOGA COLLEGE	200
June 1, 2024	PILLERS GALA PILLERS FIN FOODS	300
June 4, 2024	WRDSB RETIREMENT RECEPTION WATERLOO REGION DISTRICT SCHOOLBOARD	235
June 7, 2024	ST DAVID'S PROM ST DAVIDS SECONDARY SCHOOL	250
June 9, 2024	BINGEMANS SEASONAL CAMPER'S BRUNCH	225
June 12, 2024	MATINEE SHOW SHOWPLACE ENTERTAINMENT, KEITH BURTON	425
June 14, 2024	SCHLEGEL VILLAGE GALA - SCHLEGEL VILLAGES	300
June 14, 2024	TACOFEST - WATERLOO REGIONAL MUSEUM	625

NOTABLE EVENTS

AS A HIGH VOLUME CATERER, NOTABLE EVENTS CONSIST OF 200+ GUESTS

Date	EVENT	GUEST COUNT
June 15, 2024	BOXING EVENT SYD FIT HEALTH	300
June 17, 2024	TRAINING WORKSHOP REGION OF WATERLOO	200
June 18, 2024	CHARITY GOLF TOURNAMENT - HOME HARDWARE	432
June 20, 2024	ETFO CELEBRATION DINNER ELEMENTARY TEACHERS FEDERATIONS OF ONTARIO, WATERLOO REGION	200
June 23, 2024	PARK GRAND OPENING BISMARCK PARK	1000
June 27, 2024	ALLIED COMPANY BBQ - ALLIED PROPERTIES REIT	600
July 7, 2024	ERITREAN COMMUNITY EVENT - WAHAZIT WELDEGEBRIEL	200
July 8, 2024	VOLUNTEER SERVICE AWARD CEREMONY - MINISTRY OF CITIZENSHIP & MULTICULTURALISM	300
July 19-21, 2024	UPTOWN WATERLOO JAZZ FESTIVAL	4500
July 27, 2024	GEORGE KASH CELEBRATION OF LIFE- JOEL KASH	200
July 31, 2024	BBQ - GRAND RIVER HOSPITAL	1200
August 3, 2024	60TH BIRTHDAY CELEBRATION, DR NIKE IPAYE MORENIKE IPAYE	200
August 23, 2024	GLOBAL GLAM ENTERTIANMENT CULTURAL EVENT GLOBAL GLAM ENTERTIANMENT	1200
September 11, 2024	MATINEE SHOW SHOWPLACE ENTERTAINMENT, KEITH BURTON	430
September 12, 2024	TECH CONNECT MIXER - ACCELERATOR CENTRE	200
September 13 & 14, 2024	PTAO TOW TRADESHOW PROFESSIONAL TOWING ASSOCIATION OF ONTARIO	500
September 14, 2024	ROCK THE TRADES - TRADEMARK INDUSTRIES	1200
September 14, 2024	OKTOBERFEST EVENT - TELEDYNE	420
September 26, 2024	OKTOBERFUN EVENT - WATERLOO OXFORD DISTRICT SECONDARY SCHOOL	900
September 27 - Oct 12, 2024	OKTOBERFEST AT BINGEMANS KOOLHAUS BINGEMANS	15,000
September 29, 2024	WARHAMMER 40K INTERNATIONAL TEAM TOURNAMENT CRYSTAL NEXUS	212
October 2, 2024	SMIU MEET & GREET SANDERSON MANAGEMENT	300
October 5, 2024	OKTOBERFEST PANCAKE BREAKFAST GRAND RIVER HOSPITAL	2000
October 9, 2024	MATINEE SHOW SHOWPLACE ENTERTAINMENT, KEITH BURTON	200
October 11, 2024	D.E.C.E. RECERTIFICATION EVENT WATERLOO REGION DISTRICT SCHOOL BOARD	275
October 11, 2024	PARAPROFESSIONAL RECERTIFICATION EVENT WATERLOO REGION DISTRICT SCHOOL BOARD	430
October 11, 2024	OKTOBERFEST LUNCHEON TRADEMARK INDUSTRIES	275
October 11 & 12, 2024	KW SLO PITCH TOURNAMENT - MIKE CONDIE	500
October 12, 2024	BAVARIAN FEAST BINGEMANS	250

NOTABLE EVENTS

AS A HIGH VOLUME CATERER, NOTABLE EVENTS CONSIST OF 200+ GUESTS

Date	EVENT	GUEST COUNT
October 15, 2024	BMO ECONOMIST TALK BMO	250
OCT 15 & 16, 2024	PIP SOUTHWESTERN ONTARIO CONFERENCE WORKPLACE SAFETY AND PREVENTION SERVICES	420
October 17, 2024	CONFERENCE BROCK SOLUTIONS	350
October 17, 2024	SMGH FOUNDATION VIP RECEPTION - ST MARY'S HOSPITAL FOUNDATION	250
October 18, 2024	CCI-GRAND RIVER CONDO CONFERENCE CCI-GRAND RIVER	330
October 26, 2024	HOUSE OF FRIENDSHIP DINNER HOUSE OF FRIENDSHIP	579
October 28, 2024	FALL PRO LEARNING DAY CONESTOGA COLLEGE	475
October 30, 2024	2024 TOUR STOP START UP CANADA	500
October 30, 2024	ETFO MEETING ELEMENTARY TEACHER FEDERATION OF ONTARIO	200
November 2, 2024	BOXING EVENT SYD FIT HEALTH	450
November 5 & 6, 2024	CONFERENCE SOUTH CENTRAL WATER WORKS	230
November 9, 2024	CAMTAC HOLIDAY PARTY LINAMAR	500
November 9, 2024	DINNER CONESTOGA BIBLE CAMP	200
November 14, 2024	MATINEE SHOW SHOWPLACE ENTERTAINMENT, KEITH BURTON	550
November 14, 2024	100TH ANNIVERSARY GALA ST MARY'S HOSPITAL FOUNDATION	500
November 14, 2024	COMMUNITY AWARDS RECEPTION - CAMBRIDGE CHAMBER OF COMMERCE	215
November 15, 2024	HOLIDAY OPEN HOUSE - ECONOMICAL	400
November 16, 2024	HOLIDAY PARTY - HOME HARDWARE	339
November 16, 2024	HOLIDAY PARTY - LINAMAR	400
November 17, 2024	HOLIDAY PARTY - SKYJACK GUELPH	285
November 19, 2024	WISA CONFERENCE WATERLOO INSTITUTE FOR SUSTAINABLE AERONAUTICS	300
November 20, 2024	BUILD A DREAM EVENT BUILD A DREAM	650
November 21, 2024	HOLIDAY PARTY ARTCO & CHEVRIN	375
November 21, 2024	OFSAA BASKETBALL GALA WOOLAND CHRISTIAN HIGH SCHOOL	280
November 22, 2024	HOLIDAY PARTY ATS	1400
November 23, 2024	HOLIDAY PARTY - CONESTOGA MEATS	800
November 23, 2024	HOLIDAY PARTY - LINAMAR GEAR	415
November 29, 2024	HOLIDAY LUNCHEON ACTIVA HOLDING INC.	201
November 30, 2024	HOLIDAY PARTY - FISCHER CANADA	226

NOTABLE EVENTS

AS A HIGH VOLUME CATERER, NOTABLE EVENTS CONSIST OF 200+ GUESTS

Date	EVENT	GUEST COUNT
November 30, 2024	HOLIDAY PARTY MCAP	393
November 30, 2024	HOLIDAY PARTY KUNTZ ELECTRIC	517
December 1, 2024	FLAG DAY CELEBRATION ALBANIAN COMMUNITY	250
December 2 & 3, 2024	CONFERENCE FARM CREDIT CANADA	270
December 4, 2024	MATINEE SHOW SHOWPLACE ENTERTAINMENT, KEITH BURTON	475
December 5, 2024	YEAR END HOLIDAY LUNCHEON TELEDYNE	350
December 5, 2024	HOLIDAY LUNCHEON CAMBRIDGE MEMORIAL HOSPITAL	617
December 6, 2024	HOLIDAY PARTY - OPENTEXT	700
December 7, 2024	HOLIDAY PARTY - TIGERCAT	1350
December 7, 2024	HOLIDAY PARTY - SEPTODONT	540
December 7, 2024	HOLIDAY PARTY - GORBEL	200
December 11, 2024	HOLIDAY RECEPTION - SUNLIFE	1200
December 11, 2024	HOLIDAY LUNCHEON - HOME HARDWARE	1740
December 11, 2024	PRESIDENT'S TEA ST MARY'S GENERAL HOSPITAL	300
December 13, 2024	HOLIDAY PARTY - ALLIANZ GLOBAL ASSISTANCE	225
December 13, 2024	HOLIDAY LUNCHEON SKYJACK GUELPH	405
December 14, 2024	HOLIDAY PARTY RDJ BAKERIES LTD.	800
December 14, 2024	HOLIDAY PARTY POWERCOR MFG	325
December 15, 2024	CHILDREN'S HOLIDAY PARTY TIGERCAT INDUSTRIES	500
December 18, 2024	HOLIDAY EMPLOYEE LUNCHEON CARGILL - WATSON FOODS	265
December 18, 2024	HOLIDAY EMPLOYEE LUNCHEON GRAND RIVER FOODS	235
December 19, 2024	HOLIDAY EMPLOYEE LUNCH BUFFET INTERBAKE CANADA	205
December 21, 2024	HOLIDAY PARTY UNIFOR LOCAL 1106	330
December 25, 2024	CHRISTMAS DAY BUFFET BINGEMANS	100
December 25, 2024	CHRISTMAS DAY STAFF LUNCH ST MARY'S GENERAL HOSPITAL	303

CULINARY EXPERTISE



FOOD CONCEPTS + TRENDS

TREND: HERITAGE FOOD

AROUND THE WORLD RECEPTION
BROCK SOLUTIONS | OCT. 16

World flavours on display! This corporate open house featured international food stations including, assorted Dim Sum, Mini Pavlovas, Vegetable Samosas, Chicken Liver Pate and Lavosh, and so much more!



MENU DESIGN

ROCK THE TRADES
TRADEMARK | OCT. 3

Nostalgic 80s theme featuring beloved comfort foods with an upscale twist, including the Dr. Feelgood Poutine Station, Love Bites Pierogi Station, You Shook Me All Night Long Live Wing Station, and so much more!



PLATE PRESENTATION

ONE DISH / PLATED 2 WAYS - ROOTS & FRUITS

OKTOBERFEST LUNCHEON

ONTARIO MOTOR COACH ASSOC. | OCT. 3

*Riesling Poached Gold Beet | Roasted Red Beet | Pickled Grape
Tomato | Ontario Maple-Beet Puree | Parsley Crisps | Chevre Snow |
Basil Dust | Orange-Dill Emulsion*



SMALL PLATE

GRILLED PEACH FRISSE SALAD

PEACHES & TRAINS
WATERLOO CENTRAL RAILWAY | AUG. 24

Feta | Blackberries | Candied Pecans | Dijon Apple Cider Vinaigrette





BUFFET

ACTION STATIONS

2 + 3

DR. FEELGOOD™ POUTINE STATION

ROCK THE TRADES
TRADEMARK | SEPT. 14

*Shaved, House-made BBQ Brisket | Pulled Pork | Duck Confit |
Pulled Jackfruit | Mac & Cheese Fritters*

Toppings: Curds | Scallions | Shredded Cheese | Poutine Gravy

1 + 4

EINS - SWINE - DREI! OKTOBERFEST TACO STATION

TACOFEST
TACOFEST.CA | JUN 14

*Beer-Injected Pork | House-made Caraway Porchetta Seasoning |
"Dill Pickle" Pico de Gallo | Braised & Pickled Red Cabbage Sour
Kraut | House-made Pork Rinds*



AMUSE BOUCHE

CANDIED SMOKED SALMON

AROUND THE WORLD RECEPTION
BROCK SOLUTIONS | OCT. 16

House-smoked & Candied Salmon | Chives | Sour Cream



HORS D'OEUVRE

TANDOORI CHICKEN SKEWERS W. MINT CHUTNEY

ROCK THE TRADES
TRADEMARK | OCT. 3

Plain Yogourt | House-made Tandoori Seasoning | Cilantro

GRILLED TERIYAKI PINEAPPLE SKEWERS

TROPICAL THEMED HOLIDAY RECEPTION
SUNLIFE INSURANCE | DEC. 11

Topped with Sesame Seeds



APPETIZER

1

INDY HUMMUS JARS

GRAND RE-OPENING
KINGPIN BOWLounge | SEPT. 14

Hummus | Tomato Chop | Chili Oil | Vega Feta | Pita Chips



2

HAWAIIAN BBQ PORK SLIDERS

TROPICAL THEMED HOLIDAY RECEPTION
SUNLIFE INSURANCE | DEC. 11

Topped with Mango Slaw & Banana Peppers



3

CUP 'O' CHARCUTERIE

GRAND OPENING
K1 CAMBRIDGE | APR. 23

Assorted Local Deli Meats | Domestic Cheeses | Pickles

Served with fresh honeycomb from Bingemans' rooftop apiary



SMALL PLATE

MINI VEGETABLE CHOW MEIN TAKE OUT BOXES

AROUND THE WORLD RECEPTION
BROCK SOLUTIONS | OCT. 16

*Seasonal Vegetable | Noodles | Crispy Tofu | Sesame
Dressing*



ENTREE

BEEF WELLINGTON

100TH ANNIVERSARY GALA - 1920S THEME
ST MARY'S GENERAL HOSPITAL FOUNDATION | NOV. 14

*Horseraddish Parsnip Puree | Wrapped Vegetable Bundle |
Grape Tomato | Au Jus*

DESSERTS

1

PEACH CREME BRULEE

PEACHES & TRAINS
WATERLOO CENTRAL RAILWAY | AUG. 24

Chantilly Cream | Maple Blueberries



VEGAN ENTREE

2

TWISTED PAPPERDELLE

STUDENT SOCIETY YEAR END GALA
WILFRED LAURIER UNIVERSITY | APR. 5

*Hand-turned Pappardelle Pasta | Watermelon radish |
Grilled Squash | Sauteed Kale, Heirloom Tomato-Caper
Sauce | "Quick Pickle" Grilled Tofu*



I.C.A

INVOLVEMENT

I.C.A. CULINARY COUNCIL MEMBER
2024 - PRESENT

PRESENTER
ART OF CATERING FOOD CONFERENCE | 2024

COMPETITOR
CATERSOURCE DICED COMPETITION | 2024

WORKSHOP FACILITATOR
INAUGURAL I.C.A. CHEF WORKSHOP | JAN 2025

AWARDS

BEST SMALL PLATE
CATERED ARTS THROUGH INNOVATIVE EXCELLENCE | 2024

**GOLDEN TACO | VEGAN TACO | MOST
INNOVATIVE TACO (TRIPLE WIN)**
TACOFEST | 2024

**MERVIN MAXWELL: COMMITMENT TO
LIFELONG LEARNING**
RED RIVER COLLEGE | 2018

LEADER OF THE YEAR
THE FAIRMONT COPLEY PLAZA | 2006



EXTRA CURRICULAR

CURRENT INVOLVEMENT

AMBASSADOR MEMBER

ELITE CATERING EVENT PROFESSIONALS (ECEP)

MEMBER

CONESTOGA COLLEGE CULINARY PROGRAM ADVISORY COMMITTEE

MEMBER

ASSINIBOINE CULINARY PROGRAM ADVISORY COMMITTEE

MEMBER

CHAÎNE DES RÔTISSEURS

MEMBER (PAST VICE PRESIDENT)

CANADIAN CULINARY FEDERATION

PAST INVOLVEMENT

MEMBER

CURRICULUM DEVELOPMENT PANEL FOR NORTHERN ALBERTA INSTITUTE OF TECHNOLOGY (2018)

MEMBER

RED RIVER COLLEGE POLYTECH CULINARY PROGRAM ADVISORY COMMITTEE



RESUME

JEREMY LANGEMANN, C.C.C.

CORPORATE CHEF | CERTIFIED ADULT EDUCATOR

PROFESSIONAL QUALIFICATIONS

ACCOMPLISHED CULINARY PROFESSIONAL WITH OVER 20 YEARS OF EXPERIENCE IN LEADERSHIP AND MANAGEMENT ROLES. PROVEN ABILITY TO INSPIRE AND GUIDE CULINARY TEAMS TOWARD ACHIEVING ORGANIZATIONAL GOALS, BALANCING FINANCIAL SUCCESS WITH SOCIAL AND ENVIRONMENTAL RESPONSIBILITY. RENOWNED FOR STRATEGIC VISION, OPERATIONAL EXCELLENCE, AND A PASSION FOR DELIVERING EXCEPTIONAL CULINARY EXPERIENCES.

EXPERIENCE

EXECUTIVE CHEF

BINGEMANS HOSPITALITY INC. | KITCHENER, ONTARIO
JUL. 2021 - PRESENT

EXECUTIVE CHEF

ST. CHARLES COUNTRY CLUB | WINNIPEG, MANITOBA
APR. 2018 - JAN. 2020

CULINARY ART INSTRUCTOR

RED RIVER COLLEGE POLYTECH | WINNIPEG, MANITOBA
APR. 2014 - MAR. 2018

EXECUTIVE CHEF

THE FAIRMONT WINNIPEG | WINNIPEG, MANITOBA
JAN. 2012 - JUL. 2014

EXPERIENCE CONTINUED

EXECUTIVE SOUS CHEF

THE FAIRMONT PALLISER | CALGARY, ALBERTA
JAN 2010 - AUG 2012

SR. SOUS CHEF

THE FAIRMONT ROYAL YORK | TORONTO, ONTARIO
JAN 2008 - SEP. 2010

EXECUTIVE SOUS CHEF, OUTLETS

THE FAIRMONT COPLEY PLAZA | BOSTON, MASSACHUSETTS
JAN 2005 - MAR. 2007

CHEF, GARDE MANGER

THE FAIRMONT WASHINGTON | WASHINGTON, D.C.
JAN 2003 - JAN. 2005

SOUS CHEF

THE FAIRMONT JASPER PARK | JASPER, ALBERTA
JAN 2001 - JAN. 2003

EDUCATION & TRAINING

BACHELOR OF ARTS IN ADULT EDUCATION

BROCK UNIVERSITY | ST CATHERINES, ONTARIO
EXPECTED GRADUATION IN 2027

CERTIFIED CHEF DE CUISINE (C.C.C.)

HUMBER COLLEGE | MISSISSAUGA, ONTARIO
2018

RESUME

JEREMY LANGEMANN, C.C.C.
CORPORATE CHEF | CERTIFIED ADULT EDUCATOR

EDUCATION CONTINUED

JOURNEYMAN, RED SEAL COOK
SOUTHERN ALBERTA INSTITUTE OF TECHNOLOGY |
CALGARY, ALBERTA
1998

CERTIFICATIONS

SMART SERVE
2024

FIRST AID / CPR / AED
2023

SAFE FOOD HANDLING
2022

CERTIFIED ADULT EDUCATOR (C.A.E.)
2018



CULINARY ORGANIZATIONAL CHART



EXECUTIVE CHEF
JEREMY LANGEMANN



CATERING CHEF



BANQUET SOUS CHEF



GARDE MANGER SOUS CHEF

FIRST COOKS & BAKE SHOP

SECOND COOKS

STEWARD & KITCHEN ASSISTANTS

SECOND COOKS

KITCHEN ASSISTANTS

CO-OP STUDENTS

PURPOSE STATEMENT

TO DESIGN DIVERSE AND PREMIUM CULINARY OFFERINGS WHICH ARE CONSISTENT, FRESH, VISUALLY ENGAGING, AND SUSTAINABLE WHILE OPTIMIZING PERFORMANCE THROUGH FISCAL RESPONSIBILITY

PHILOSOPHY: HONOUR THE CLASSICS, RESPECT THE FUNDAMENTALS, ENCOURAGE AND EMBRACE INNOVATION

 SALARY

 HOURLY

LETTERS OF REFERENCE



JANUARY 6, 2024

DEAR MEMBERS OF THE SELECTION COMMITTEE,

I AM THRILLED TO NOMINATE CHEF JEREMY LANGEMANN FOR THE CHEF OF THE YEAR AWARD. AS THE OWNER OF BINGEMANS CATERING, I HAVE HAD THE PLEASURE OF WITNESSING JEREMY'S INCREDIBLE JOURNEY AND HIS REMARKABLE CONTRIBUTIONS TO OUR ORGANIZATION AND THE CULINARY COMMUNITY AT LARGE. HIS DEDICATION, CREATIVITY, AND LEADERSHIP HAVE ELEVATED OUR CULINARY OFFERINGS AND EARNED HIM THE RESPECT AND ADMIRATION OF BOTH CLIENTS AND COLLEAGUES.

CHEF JEREMY'S PASSION FOR THE CULINARY ARTS IS EVIDENT IN EVERY ASPECT OF HIS WORK. HIS INNOVATIVE APPROACH TO MENU DESIGN AND HIS ABILITY TO EXECUTE DISHES WITH PRECISION AND FLAIR HAVE MADE BINGEMANS CATERING SYNONYMOUS WITH EXCEPTIONAL QUALITY AND UNFORGETTABLE DINING EXPERIENCES. WHETHER CATERING AN INTIMATE GATHERING OR A LARGE-SCALE EVENT, JEREMY CONSISTENTLY EXCEEDS EXPECTATIONS.

JEREMY IS A TRUE TEACHING MENTOR TO ALL WITHIN OUR TEAM. HE FOSTERS A CULTURE OF COLLABORATION AND CONTINUOUS LEARNING, INSPIRING OUR STAFF TO PUSH BOUNDARIES AND STRIVE FOR EXCELLENCE. HIS ABILITY TO NURTURE TALENT AND BUILD A COHESIVE, HIGH-PERFORMING TEAM HAS BEEN INSTRUMENTAL IN OUR SUCCESS.

JEREMY'S IMPACT EXTENDS BEYOND OUR KITCHEN. HE IS DEEPLY COMMITTED TO SUSTAINABILITY AND LOCAL SOURCING, INTEGRATING THESE VALUES INTO OUR OPERATIONS AND CONTRIBUTING TO THE BROADER COMMUNITY. HIS EFFORTS TO PROMOTE RESPONSIBLE PRACTICES AND SUPPORT LOCAL PRODUCERS REFLECT HIS HOLISTIC APPROACH TO THE CULINARY ARTS.

CHEF JEREMY'S CREATIVITY, DEDICATION, AND LEADERSHIP MAKE HIM AN OUTSTANDING CANDIDATE FOR THE CHEF OF THE YEAR AWARD. I AM CONFIDENT THAT HE WILL CONTINUE TO INSPIRE AND INNOVATE IN THE CULINARY WORLD.

THANK YOU FOR CONSIDERING CHEF JEREMY LANGEMANN FOR THIS HONOUR. IF YOU REQUIRE ANY FURTHER INFORMATION, PLEASE DO NOT HESITATE TO CONTACT ME.

Mark Bingeman

MARK BINGEMAN, OWNER
BINGEMANS CATERING

LETTERS OF REFERENCE



JANUARY 2, 2024

DEAR MEMBERS OF THE SELECTION COMMITTEE,

IT IS WITH GREAT PRIDE AND ENTHUSIASM THAT I SUBMIT THIS LETTER OF RECOMMENDATION FOR JEREMY LANGEMANN, THE EXECUTIVE CHEF OF BINGEMANS CATERING, FOR THE PRESTIGIOUS CHEF OF THE YEAR AWARD. JEREMY'S PROFOUND CULINARY EXPERTISE, UNWAVERING PASSION, AND EXCEPTIONAL ABILITY TO INSPIRE AND MENTOR HIS TEAM DISTINGUISH HIM AS A LUMINARY IN THE CULINARY ARTS.

FOR THE PAST FOUR YEARS, I HAVE HAD THE DISTINCT PRIVILEGE OF COLLABORATING CLOSELY WITH JEREMY. HIS DEDICATION TO BOTH OUR CLIENTS AND OUR TEAM IS NOT ONLY COMMENDABLE BUT ALSO DEEPLY INSPIRING. JEREMY'S COMMITMENT TO CULINARY EXCELLENCE IS EVIDENT IN EVERY DISH HE CREATES. HIS ARTISTRY AND INNOVATION IN THE KITCHEN ARE MATCHED ONLY BY HIS METICULOUS ATTENTION TO DETAIL, ENSURING THAT EVERY DINING EXPERIENCE IS MEMORABLE AND EXTRAORDINARY.

UNDER JEREMY'S LEADERSHIP, BINGEMANS CATERING HAS FLOURISHED, EARNING A STELLAR REPUTATION FOR DELIVERING EXCEPTIONAL CULINARY EXPERIENCES. HIS ABILITY TO SEAMLESSLY BLEND TRADITIONAL TECHNIQUES WITH MODERN TRENDS HAS ELEVATED OUR OFFERINGS, DELIGHTING A DIVERSE CLIENTELE. JEREMY'S MENUS ARE NOT JUST MEALS; THEY ARE JOURNEYS THAT REFLECT HIS DEEP UNDERSTANDING OF FLAVOURS, TEXTURES, AND PRESENTATION.

BEYOND HIS CULINARY PROWESS, JEREMY IS A DEDICATED MENTOR AND LEADER. HE INVESTS SIGNIFICANT TIME IN TRAINING AND NURTURING HIS TEAM, FOSTERING A CULTURE OF CONTINUOUS LEARNING AND IMPROVEMENT. HIS MENTORSHIP HAS CULTIVATED A TALENTED, COHESIVE TEAM THAT THRIVES ON COLLABORATION AND SHARED SUCCESS. JEREMY'S ABILITY TO INSPIRE HIS STAFF HAS RESULTED IN A DYNAMIC KITCHEN ENVIRONMENT WHERE CREATIVITY AND EXCELLENCE ARE THE NORM.

IN SUMMARY, JEREMY LANGEMANN EXEMPLIFIES THE QUALITIES OF A CHEF OF THE YEAR. HIS REMARKABLE TALENT, DEDICATION, AND LEADERSHIP HAVE SIGNIFICANTLY IMPACTED BINGEMANS CATERING AND THE BROADER CULINARY COMMUNITY. I FULLY SUPPORT HIS NOMINATION AND AM CONFIDENT THAT HE IS AN EXCEPTIONALLY WORTHY CANDIDATE FOR THIS AWARD.

THANK YOU FOR CONSIDERING JEREMY LANGEMANN FOR THIS PRESTIGIOUS RECOGNITION.

Laurie Schell

LAURIE SCHELL, DIRECTOR OF SALES
BINGEMANS CATERING

LETTERS OF REFERENCE



JANUARY 5, 2024

TO WHOM IT MAY CONCERN,

I AM THRILLED TO OFFER MY FULL SUPPORT AND ENTHUSIASTIC RECOMMENDATION FOR CHEF JEREMY LANGEMANN OF BINGEMANS CATERING AS CHEF OF THE YEAR.

HOME HARDWARE STORES LIMITED HAS BEEN PROUD TO HOLD MULTIPLE ANNUAL EVENTS AT BINGEMANS, CELEBRATING OVER 50 YEARS OF CLOSE PARTNERSHIP. CHEF JEREMY CONSISTENTLY IMPRESSES US WITH HIS CREATIVITY AND DEDICATION TO EXCELLENCE. WHETHER DESIGNING THEMED MENUS FOR OUR GALAS OR PREPARING DELICIOUS HOLIDAY TURKEY DROP-OFFS FOR OVER 3,500 PEOPLE, HIS CULINARY CREATIONS NEVER FAIL TO DELIGHT OUR GUESTS AND STAFF.

CHEF JEREMY TAKES THE TIME TO LISTEN CAREFULLY TO OUR NEEDS AND WISHES, CRAFTING MOUTHWATERING MENUS THAT ALIGN PERFECTLY WITH OUR VISION. HIS EXCEPTIONAL TALENT AND COMMITMENT TO QUALITY MAKE HIM AN INVALUABLE PARTNER IN ENSURING THE SUCCESS OF OUR EVENTS. HIS VERSATILITY EXTENDS WELL BEYOND THE PLATE. CHEF JEREMY SHOWS HIS RANGE WHEN IT COMES TO EVENT SCALE AND BUDGET – HE CAN MAKE ANY TASTE AND PRICE POINT POSSIBLE. NO GUEST WALKS AWAY UNSATISFIED.

IT IS AN HONOUR TO WORK WITH SUCH A SKILLED AND PASSIONATE CHEF. I WHOLEHEARTEDLY RECOMMEND CHEF JEREMY LANGEMANN FOR THIS PRESTIGIOUS RECOGNITION.

Tammie Piel

TAMMIE PIEL, CORPORATE & DEALER EVENT SPECIALIST
HOME HARDWARE STORES LIMITED

LETTERS OF REFERENCE



JANUARY 6, 2024

IT IS MY HONOR TO GIVE THIS FORMAL LETTER OF RECOMMENDATION FOR JEREMY LANGEMANN IN HIS EFFORT TO BE NOMINATED FOR THE CATIE AWARD OF CHEF OF THE YEAR.

FOR THE PAST COUPLE OF YEARS I HAVE HAD THE PLEASURE OF GETTING TO KNOW JEREMY PROFESSIONALLY AND PERSONALLY. I HAVE HAD THE PRIVILEGE OF SPENDING TIME IN THE ART OF CATERING FOOD AND CATERSOURCE KITCHEN WITH JEREMY AS WELL AS WORKING WITH HIM ON THE ICA CULINARY COUNCIL.

IN MY TIME SPENT WITH JEREMY, HIS PASSION AND DEDICATION TO OUR INDUSTRY HAS BEEN AMAZING TO BE AROUND. JEREMY HAS AN AMAZING PALATE WHEN IT COMES TO FOOD AND HIS APPROACH TO THE CREATIVE PROCESS, IT IS IMPRESSIVE TO WITNESS. JEREMY IS WITHOUT A DOUBT AN INTEGRAL PART OF THE CULINARY COUNCIL AND THROUGH HIS LEADERSHIP, WORK ETHIC AND WILLINGNESS TO LEARN HE HAS HELPED CREATE A CULTURE THAT CONTINUES TO HELP HIM PUSH BOUNDARIES AND BE A TRENDSETTER IN THIS INDUSTRY. HIS PASSION, INNOVATION AND ENERGY TO HELP PUSH CATERING FORWARD IS EXACTLY THE TYPE OF EXAMPLE WE NEED. HE CONTINUES TO PROVIDE INSPIRATION NOT ONLY TO HIS PEERS BUT TO MANY OTHER INDUSTRY PROFESSIONALS AND I HAVE NO DOUBT THAT JEREMY LANGEMANN WILL CONTINUE TO BE A NAME THAT THIS INDUSTRY RESPECTS AND FOLLOWS AS HE CONTINUES WITH HIS SUCCESS.

JEREMY LANGEMANN IS A CHEF THAT WILL CONTINUE TO INSPIRE AND I AM LOOKING FORWARD TO WATCHING HIS CONTINUED SUCCESS. HE IS MORE THAN JUST A CHEF THOUGH, HE IS A LEADER, A COLLEAGUE AND FRIEND. JEREMY IS A PERSON THAT IS TRULY DESERVING OF THE TITLE "CHEF OF THE YEAR" AND IS WHY I BELIEVE HE SHOULD BE CONSIDERED FOR THIS AWARD. IF YOU HAVE ANY QUESTIONS OR NEED ANYTHING ELSE PLEASE DO NOT HESITATE TO CONTACT ME AT JVARGA@THEJDKGROUP.COM.
THANK YOU,

Jay Varga

JAY VARGA, EXECUTIVE CHEF
THE JDK GROUP & 2022 ICA CHEF OF THE YEAR