

BIOGRAPHY - Shane Mederic Chartrand

Chef/ Author/ Indigenous Keynote speaker and presenter

Celebrity Chef

Shane Chartrand, Chef of "SC" Restaurant, River Cree Resort & Casino

Media

FB: shane M Chartrand

IG: @shaneMchartrand

FB: LaChaineOkanagan

IG: @chaineokgn

FB: [Savour Culinary Festival](#)

Biography

Shane Chartrand, a proud member of the Enoch Cree Nation, is a leading figure in Indigenous Cuisine across North America.

Raised in Central Alberta, Shane was taught the values of fishing, hunting, and the outdoors, which laid the foundation for his culinary and personal journey. He later relocated to Edmonton, AB, to pursue formal culinary training at NAIT, where he earned his Red Seal certification and received an Honorary Degree and Award of Excellence for his contributions outside of academia.

Shane's culinary expertise has earned him numerous competition awards, trophies, and medals. He is the author of the award-winning cookbook *Tawaw: Progressive Indigenous Cuisine*. Over the years, Shane has managed and operated a variety of hospitality establishments, including the SC Restaurant in Enoch, AB.

Shane's television appearances include *Top Chef Canada*, *Iron Chef Canada*, *Chopped Canada*, *Fridge Wars*, and *Wall of Chefs*. He has also been featured in the *Red Chef Revival* documentary and on APTN's *Michif Country*.

As an advocate for Indigenous cuisine, Shane has shared his expertise globally, presenting keynote talks and food demonstrations from Toronto and Vancouver to New York City, Cairo, and Sharm El Sheikh.

"Food is all I know, and I want to learn, see, know, cook, and eat... more!"



EPICUREAN



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-Shane Chartrand, Chef of "SC" Restaurant,
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