



Chef Robert Sulatycky Head Coach Team USA 2019



We are pleased to announce that Chef Robert Sulatycky will be Head Coach for Team USA 2019! Chef Sulatycky has a long history with the Bocuse d'Or. Representing Canada in 1999, he placed fourth and was awarded the "Prix Viande" or best meat prize. He has since mentored both Canadian and American chef candidates and was honored to be a member of the international jury for the 2007 and 2013 editions of the competition. Chef Sulatycky supported Team USA 2015 and served as Assistant Coach for Team USA 2017.

Chef Sulatycky's passion for food and wine is present in every project that he undertakes. As the President and co-founder of the technology company iQKitchen Inc., he and his team have developed a number of application-based tools to assist chefs throughout kitchen operations, automating food safety, operational oversight and culinary training. He continues to be involved with restaurants and is currently developing a dining concept for the new Four Seasons Private Residences in Los Angeles California, slated for opening in Late 2018. His passion for wine has taken him to Napa, CA where he is the managing director of Mithra Winery. A small production, boutique winery located on Mount Veeder, Mithra has a reputation of producing exceptional cabernet sauvignons.

We asked Chef Sulatycky a few questions...

What does winning Silver and Gold at the Bocuse d'Or mean?

It shows that the United States can cook with the best chefs around the globe. We are world-class culinarians! This should be very inspiring to the next generation of young American chefs.

How has the Bocuse d'Or changed since you competed in 1999?

The competition has garnered so much more attention since 1999, and the level of the competition gets harder and harder every year. Couple that with the influence of molecular culinary techniques and the result is food that is highly refined, technical and conceptualized. However, at the end of the day it's still the best tasting food that wins.

What are you looking forward to as Head Coach for the next team?

I truly look forward to defending our title at the 2019 Bocuse d'Or, as well as the opportunity to bring more awareness, especially to young chefs. The experience as a culinary advisor to Philip Tessier in 2015 and assistant coach to Matthew Peters in 2017 has inspired me to continue with the team. I am both honored and humbled to take on the role of head coach. The chance to build the team from the ground up, to foster a tight sense of camaraderie and bring all that to

Lyon to defend our title is a challenge that I relish and am eager to embrace. As Chef Thomas Keller said, we are starting a dynasty.

The original article can be found [here](#).