



chef dany duguay

PERSONAL CHEF TO THE BEST







culinary background

- Graduated top of class at George Brown College
- Experience within the hospitality industry since 2001 with a primary focus on the catering industry
- Worked as Executive Chef at Janes Next Door in Halifax and Black Honey Bakery in Peterborough
- Extensive pastry expertise having owned and operated a cake business for 5 years in Ontario
- Wide range of expertise working to meet dietary needs including allergies, restrictions, preferences.
- Featured in publications such as Wedding Essentials, East Coast Living and the Chronicle Herald.
- Launched Harvest, a sustainably-sourced restaurant model in 2020.



what excites me about nova scotia

Nova Scotia is home to endless fresh and locally-produced ingredients. We are surrounded by different terroirs and climates and are provided with so much unique and impeccable produce, seafood and ingredients. I love the hospitality scene here and how the city and province oozes with passion and a love for food and drink.

I am so excited to be working in a city that has been on the rise for the past few years and becoming known for the quality of what we put out. I also love the cultural diversity of our province and how that is reflected in the food scene. Living here has been the best experience of my life, and even after 7 years I feel as though I will never run out of experiences to have, places to eat, things to see, people to meet and ways to keep my flame lit here on the east coast.

partnerships

- Tourism Nova Scotia
- Taste of Nova Scotia
- McDonalds
- Michael Kors
- Phillips
- Liberte
- Delmonte
- Pete's Frootique
- Bulk Barn
- Goodleaf Farms
- Goodmore Kombucha
- Cove Kombucha
- Annapolis Cider Company
- Lucketts Vineyards
- Cabbage Patch Kimchi
- The Halifax Honey Company
- Made with Local
- Superfruit Puree
- Amoretti
- 3M Canada
- Dawn Dish Detergent (Procter & Gamble)
- Wolfville Business Development Committee
- AC Coverts
- Wolfville Farmers Market
- Overseas Canada

work interests

- Recipe development
- Product shoots
- Press trips and retreats
- Brand collaboration
- Giveaways, contesting and reviews
- Hosting classes and events



Chef Dany Duguay is an incredible, inspired and genuinely joyful person to work with. She has designed highly creative dishes that showcase Goodmore Kombucha beautifully, both by incorporating and highlighting our flavours. She continuously amazes us with her creative recipe development and beautiful presentation. Dany has executed numerous product shots for us, and we have collaborated on great community oriented projects linking local businesses in wonderful and productive ways. Not enough good things to say about Dany!

— Alexis Moore, Co-founder, Goodmore Kombucha

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the proof is in the pudding

- 17.8k followers on Instagram
- Average reach of 5k per photo
- Average engagement rate of 2.75%
- 94% Canadian audience
- 65% from the east coast
- Largest audience ages 25-44
- 85% women 15% men

I have worked with Chef Dany Duguay now for about three years through Pete's Frootique and Fine Foods. We first approached Dany because of her food knowledge, skills and ability to make meals that are elevated without being intimidating. Chef Dany knows our brand, fits our brand and has become a constant in our marketing and content generation. We are always confident that the work she produces will be well received by our customers and have them wanting to recreate the recipes in their own kitchens.

— **Samantha Warshick, Marketing and Communications Strategist, Pete's Frootique & Fine Foods**



dany's special ingredients

- Dany's passion for cooking started in her grandmother's kitchen where she learned the beauty of spreading love to her friends and family through her food.
- Her first cooking appliance was an Easy Bake Oven which allowed her to explore her creativity and experiment in the kitchen.
- She's always had a very multicultural friend group which helped her develop a love for ethnically diverse cooking styles.
- Her favourite food? Tacos! In any and every creative variety.
- The most memorable meal she's ever had was at Veracruz Tacos in Austin, Texas.
- Her food idols include Julia Child, Ina Garten, David Chang and Christina Tosi.
- Her perfect meal day would include: a beignet at LF Bakery, followed by brunch at the Ostrich Club complete with their french fries and a mimosa; a mortadella melt at Floyds for lunch; mushroom bao and cocktails at Field Guide, followed by dumplings at El Chinos for dinner; and a soft serve from Dairy Bar to top it all off!



let's chat!

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photos by dany