

Quentin Glabus

Hokanson Chef in Residence

March 17-21, 2025



Rooted in Tradition

Renowned chef and proud NAIT Culinary Arts graduate, Quentin Glabus, brings his global expertise and passion for Indigenous traditions to NAIT, offering culinary students a unique opportunity to explore and celebrate the vibrant flavours of Indigenous cuisine as the 2025 Chef in Residence.

A dedicated champion of Indigenous cuisine and culture, Quentin has brought its rich traditions to the world stage— from serving as Executive Chef at Canadian embassies in Japan and China to leading the culinary team at the Rio 2016 Canada Olympic House. He has since cultivated a distinctive culinary style, blending his Indigenous roots with global flavours, creating a unique fusion that celebrates both tradition and innovation.

NAIT's Hokanson Chef in Residence program provides students with the rare opportunity to learn from some of the best chefs in the world.



Learn more at
nait.ca/chefinresidence



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