

LITTLE CHIEF

Executive Chef | Bill Alexander "Passion is the magical ingredient needed to create great tasting food"

EXECUTIVE CHEF BILL ALEXANDER

Canadian born Bill Alexander is a world-renowned and highly decorated Indigenous Chef paving the way for indigenous cultures to be shared with the world through food. His home base is spent Executive Chef at the Grey Eagle Resort & Casino, located on the beautiful Tsuut'ina Nation. Further to this Bill is the Indigenous culinary development chef for WestJet Airlines, as well as the founding chairman of the board of the Indigenous Culinary of Associated Nations.

His early years were spent growing up in Ontario & Western Quebec with heavy influence from his mother & Mohawk community as part of the six nations. The widened approach of a community acting as one large family, coming together over food, formed some of his fondest memories as a child and his strongest foundations as an adult. A childhood spent farming, hunting, gardening and trading with neighbors laid the foundation of locally sourced ingredients and the importance of knowing where your food comes from. Food has always brought our community together and served as an integral part of our culture. By the age of 14, Bill was cooking full meals for his mother and 3 brothers creating and thriving off an ignited passion for food and the smiles that great tasting food inspired. By the age of 17 Bill was well into his culinary career and he never looked back.



After 7 years working around the world, he returned back to Canada realizing that food is a universal language in itself, and that it was time to share with the world his indigenous culture through food. After 20 years as an Executive Chef, Bill has become a leading indigenous culinary advisor nationally and internationally through all of his many initiatives.

When the apron comes off, Chef Bill spends his time being a highly accomplished martial artist as well as a motivational speaker and doing anything and everything that keeps him connected to the land. Chef Bill is an extremely passionate indigenous chef who believes in making a difference. He believes that "The land is our original grocery store and that food brings people to the table where we truly begin to understand each other".

AWARDS & RECOGNITIONS

- Culinary Excellence Award - Restaurants Canada
- Calgary top 40 under 40 Award - Avenue Magazine
- Top Chef Award Canmore Uncorked
- WestJet Airlines Indigenous Food Development Chef
- Founding Member & Chair of Indigenous Culinary of Associated Nations (I.C.A.N)
- SAIT Culinary Advisory Board Member & Indigenous Student Mentor
- Twice Featured New York Times
- Returning Chef features on Marilyn Denis Show, The Social, Your Morning Television, & E-Talk Canada
- Numerous National & International publications or features in books & magazines, travel blogs & interviews
- Accomplished Guest Speaker, & Indigenous Consultant