

# Orazio LaManna

## Executive Chef

ARAMARK @ Turner Field



Award-winning Executive Chef Orazio La Manna began his culinary apprenticeship at the Airlane Hotel in his hometown of Thunder Bay, Ontario, working under the direction of the European-trained chefs. In 1982, he graduated from the advanced apprenticeship program at Algonquin College with a Merit Award for highest scholastic achievement and the distinction of Top Apprentice Chef. Six years later he successfully completed the examination for Chef de Cuisine, and

recently successfully completed Pro Chef II certification at the Culinary Institute of America in Hyde Park, New York.

Orazio's career path could be a classic recipe for "**The Making of an Executive Chef**". After graduation, positions as Chef de Partie and Chef Saucier at hotels in London, Ontario, led to the position of Banquet Chef at the premier Ottawa Four Seasons Hotel in 1983. Promotions to Chef Saucier, Junior Sous-Chef, then Sous-Chef led, in 1990, to an Executive Sous-Chef position with the Chateau Laurier Hotel in Ottawa and management responsibility for 50 staff. In 1993, Orazio was selected Leader of the Year by the hotel and recognized as Leader of the Quarter for outstanding management performance.

From 1995 to 2004, Orazio was the Executive Chef of Palladium Catering at the Corel Center, home of the Ottawa Senators hockey team. One of his proudest accomplishments was when the Palladium Club restaurant received a 4½ and first-ever 5 star rating (out of 5) from the highly regarded restaurant reviewers of the two major Ottawa newspapers.

Orazio's appreciation of excellence -- whether on the hockey rink or in the kitchen - is what first drew him to culinary competitions. Over the past ten years his creativity and expertise, in the hot food competitions in particular, has contributed to the many gold-medal successes of Team Ottawa/Hull and Team Ontario in national competitions and Team Canada internationally.

As a member of the Canadian Federation of Chefs and Cooks, American Chef Federation, Les Toque Blanche Ottawa and the Epicurean World Master Chefs Society, Orazio actively shares his interest and commitment to his profession by working with apprentices and occasionally teaching.

**Orazio now resides in Atlanta, Georgia and oversees all culinary aspects for Turner Field to include SunTrust Club, 755 Club, Suites, Chop House, and catering events.**

