

Chef David Van Eldik

Executive Chef - London Convention Centre

London, Ontario



Born and raised in London, Ontario, Executive Chef David Van Eldik was lured into the culinary world when his passion for this industry was realized in his youth. David studied culinary arts under the guidance of several European Chefs, during which time he developed his own unique style, flair and depth of knowledge. He began his career in the hotel industry where he was able to establish a wide range of culinary skills and earned his Red Seal.



David joined the London Convention Centre Culinary Team in 1996, at the age of 29, as Sous Chef. Here he developed and honed his skills in a banquet style kitchen. By 2002 David was leading the LCC Culinary team as Executive Chef. More than a decade later David remains at the helm of the talented team of Chefs who are well versed in many styles of cooking.

In 2005 David took on the challenge of the Culinary Chef de Cuisine program through the Canadian Culinary Institute and is now part of a very elite group of Chefs with the accreditation of CCC (Certified Chef de Cuisine).

David's culinary philosophy and passion reflects the growing trend towards a healthier and down to earth lifestyle. Working with local farmers, artisans and purveyors to seek out the finest regional and local products is the essence of his cuisine. David seeks to allow the natural flavours of food to express themselves. Over the years David has given back to the culinary industry by helping develop young Chefs from local high schools and colleges, encouraging them to discover their own unique style and talent the same way that he was. In 2011 David was honoured and won the Apprenticeship Network Employer Award for his efforts in the development of young Chefs. David also supports and encourages the growth and development of his Staff, proudly boasting that six Chefs from his Culinary Team have achieved their Red Seal Certification.



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David has been proud to be involved with Bethanys Hope for the last seven years and has been honoured to invite visiting Chefs into his kitchen to work alongside him, all in support of research for Metachromatic Leukodystrophy (MLD).