

Jamaica's Top Culinary Teams are Coached by Father & Son



(left father Executive Chef Frederick Gayle and son, young chef Odaine Gayle ,
Jamaica's top culinary instructor)

Culinary Stars of Western Hospitality Institute

History was created at the recently held Culinary Federation of Jamaica/Taste of Jamaica Culinary Competition. Executive Chef Frederick Gayle and son Odaine Gayle are both proud graduates of Western Hospitality Institute. Executive Chef Frederick Gayle coached a team of culinary staff members of his hotel, The Grande Palladium Resort to the winning of the Top Professional Culinary Team in Jamaica and the only silver medal awarded in the professional team category. His son, Mr. Odaine Gayle coached the Western Hospitality Institute team to the winning of the Top Culinary Tertiary/Vocational team in Jamaica and the only gold medal awarded in the team category. Like father and son, this was a magnificent and proud achievement for both father and son and also for Western Hospitality Institute.

Chef Frederick Gayle pursued a Diploma in Culinary Chef Management with Western Hospitality Institute; this was done prior to WHI offering degree programs. He was awarded a reduced scholarship through WHI to complete an Associate Degree in Culinary Chef Management at Hocking College in Nelsonville Ohio and stayed in America for a few years where he earned his international experience at several hotels in the USA. Upon Chef Gayle return to Jamaica he created history when became the first black Executive Chef at the prestigious four diamond Half Moon hotel where he worked for a few years before creating another history as the first Jamaican to become an Executive Chef at the Jamaican largest Spanish hotel, Grande Palladium Hotel in Lucea, Hanover. Like Executive Chef Gayle, his son young Odaine Gayle, 22 years

old followed in his foot step having pursued a Diploma with Western Hospitality Institute. He too was afforded a reduce scholarship to Hocking College in Nelsonville, Ohio. Having worked in the USA for a few years gaining his international experience, he returned to Jamaica and is now enrolled in WHI Bachelors degree program where he also lecture Basic Culinary Skills. He was selected as the Team Manager and coach for the WHI team to the recently held Culinary Federation of Jamaica/Taste of Jamaica competition where he lead the team to cop the only gold medal awarded in Tertiary / Vocational instittion team category , the silver medal went to Runaway Bay HEART Academy and the Bronze medal to The University of Technology Jamaica. Odaine also won the title, Top Culinary Institutor in Jamaica.

The proud father and son team celebrated success for themselves and also for the noble institution that started their tertiary academic career. The institution aided in plating their feet firmly on the foundation of quality culinary education and allowing them to create history in a field where many dream to travel.

Such magnificent achievement is the first for any such Jamaican institution and one that WHI is very proud to showcase to our promising and potential young culinarians.

Western Hospitality Institute at Mel Nathan College—The Mel Nathan College is owned and operated by the International University of the Caribbean. The WHI/MEL Nathan relationship will serve to strengthen the quality of culinary education in Jamaica as we expand our horizons to develop culinary talents across the length and breadth of Jamaica land we love.