

In 1993, Joseph Lesch joined the Woodbine Entertainment Group (The Ontario Jockey Club at the time) as the Manager responsible for the kitchen and dining room operations. He was later promoted to the position of Executive Chef for all WEG kitchen operations for the Woodbine and Fort Erie facilities.

In 2000, he opened up the Mohawk and Woodbine slot food operations, before overseeing the launch of the food operations for the Turf Lounge and WEGZ Stadium Bar properties.

At the age of fifteen, he started his kitchen apprenticeship in Budapest, Hungary. Upon graduation, he worked in Rome for two years and then immigrated to Canada in 1972.

Joseph has worked in different positions with some of the premier hotels in Toronto, twice participating in the Taste of Toronto Gala Dinners, and the Dinner of the Decade.

As a teaching professor at Humber College, he is closely involved in the education of young and up-and-coming chefs. He has also served as an adviser for curriculum development with the Toronto Separate School Board for endangered youth. He is an active and a hands-on supporter of children-related charities.

Joseph is a firm believer of cooking from scratch and using the freshest seasonal market products available, while paying close attention to the safe handling of all food products.

His philosophy? The life of a chef is an ongoing learning process which never ends; also, a chef without passion is nothing more than a good soup without salt.