

# For Immediate Release

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## **THE GREATER TACOMA CONVENTION & TRADE CENTER**

### **WELCOMES EXECUTIVE CHEF BROOKS MAGNUSON**

*Chef Magnuson brings over 22 years of culinary experience to the GTCTC*

Tacoma, WA, USA – September 21, 2011 – The Greater Tacoma Convention & Trade Center (GTCTC) is pleased to announce that Brooks Magnuson has joined its team as Executive Chef.

Magnuson was selected after an extensive search and interviews that culminated with an “Iron Chef-like” tasting which included three finalists.



“Magnuson’s food clearly outclassed his competitors,” said Jon Houg, Interim General Manager for the GTCTC. “Not only in flavor, but in presentation and utilization of fresh, local products. I know that Chef Magnuson will carry on the tradition of excellence we have established for our catering services. We are confident that he will add his own unique flare to create truly memorable experiences for our clients.”

A native of Minnesota, Brooks describes himself as a self-taught chef. He began working in restaurants in high school, claiming to have held every job from dishwasher to soda jerk. His ultimate goal was to work in the kitchen and after landing a job as a cook, working in the kitchen became his passion. The Pacific Northwest, with an abundance of fresh seafood, beef and produce, was a natural location to call home.

Chef Brooks brings a wealth of culinary expertise and a variety of experience to the GTCTC. He was selected to work as a Sous Chef on the culinary team at the 2008 Summer Olympic Games in Beijing and 2010 Winter Olympic Games in Vancouver. He is an instructor in the HACCP food safety program and is involved in several community outreach programs. He also spent several summers working as the Executive Chef for Denali Park Resorts in Alaska. Most recently, Magnuson served as the Sous Chef at the Washington State Convention & Trade Center.

“Brooks’ passion for food and his manner in which he talked about food during the presentation demonstrated his enthusiasm for cooking and his commitment to his craft,” said Brad Nelson, General Manager of Food and Beverage Services, at the GTCTC. “I have every confidence that Brooks will make a seamless transition here.”

Brooks has achieved Pro Chef Certification Level I and anticipates completing Level II within 18 months.

#### ***About The Greater Tacoma Convention & Trade Center***

*The Greater Tacoma Convention & Trade Center (GTCTC) is located at 1500 Broadway in the heart of revitalized downtown Tacoma, Washington. Twenty miles south of SeaTac International Airport, the facility offers an upscale, affordable and attractive space for events of all types from 10-4,000 attendees in an ideal Pacific Northwest setting. For more information call 1.888.227.3705, online at [gtctc.org](http://gtctc.org) and [Facebook.com/GTCTC](https://www.facebook.com/GTCTC).*

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