

Who is Doing What

VWS Alumni Corner

Interview with Max Cameron

Class of 2010



VWS: What did you do for work & education post Vancouver Waldorf School?

MC: I worked many odd jobs for a couple of years before being pushed to go back to school by my family. After much debate, I decided on a brewery program in Niagara but I needed to get my Chemistry 12, so during that year I thought I would take a culinary program and learn how to cook. Halfway through that year I knew that this is what I wanted to do! After finishing that year long program, I worked at The Terminal City Club for just over a year, moved to Montreal and worked at Toqué, the top rated restaurant in the country, and their affiliate bistro Brasserie T! as well as spending some time at Dill, the top ranked restaurant in Iceland.

VWS: What kind of work/study are you involved in now?

MC: Since I moved back to Vancouver I have been working on starting my own private dinner business where I'm taking all the different styles from everywhere that I've worked and am turning it into my own fine dining experience. This will give me the flexibility and schedule of being able to complete internships at restaurants around the world to further my knowledge and grow my experience. My next goal is Peru.

VWS: What advice would you give to this years graduates?

MC: Relax and don't panic. Everyone is going to be telling you how you need to know what your next step is out of school, which program you're going to take, all of that. It can seem intimidating and possibly a little scary. It took me a few years after I graduated before I figured out what I wanted to do, and while a couple of years of uncertainty wasn't always pleasant it was well worth the outcome! Everyone's intentions are good, and many of you may need or love that push, but for those like me just know that if you don't know what you want to do yet, that's okay. Just start searching.

VWS: What are your fondest memories of your time at VWS?

MC: I don't have any specific memories that really jump out at me but just the experience of Waldorf as a whole had a great influence on me and the man that I have become. The friends I made (most of whom I'm still in contact with), the lessons I learned, the mistakes I made, it was a great experience and without it I would probably be in a much different place. I knew all the art classes would amount to something!

VWS: How did Waldorf education effect your life, and your choice of career?

MC: Waldorf taught me to think differently than most of the people that I have encountered in the workplace. I have the ability to look at challenges from a different angle. The artistic aspect of Waldorf has really helped my growth as a chef, to be able to go with the feeling as opposed to being stuck in the rigid rules of the brigade that tends to be part of the traditional French kitchen. Having gone through ten years of Waldorf schooling, I always knew that I wanted to do something artistic and creative; it was just finding my forum that I could excel in. If I didn't have that access to the arts in school, I probably would have been a basic labourer for most of my life, so thanks for showing me creativity Waldorf!

*Interview by Ronaye Ireland, for Development
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