

New Director Bios

David Fritz is a restaurateur who is President of Delux Burger Bar Restaurants. In 2014 he led a group of investors that bought two Delux Burger Bar restaurants and have now grown to six restaurants in Edmonton and the Edmonton International Airport. David has been in the foodservice industry for over 35 years where he started in the business working at The Keg. He was promoted to General Manager of the Strathcona Keg in Edmonton just after two years. He then was recruited to open and operate Chili's Restaurants in Alberta which grew to 12 restaurants in Edmonton and Calgary. In 2009, David completed his MBA in Hospitality and Tourism Management at the University of Guelph.

Tatiana Carrascal is the President & General Manager of Pizza Hut Canada (a division of Yum! Brands). In her role, she is responsible for leading the operational, execution and path to growth for over 500 restaurants and 100+ Franchisees. During her time with Pizza Hut, the brand has built over 100 new restaurants while delivering significant Same Store Sales Growth. Tatiana has over 10 years of experience in the QSR industry, having held leadership roles in Marketing, Operations and Development across Yum! Brands, including KFC & Taco Bell. She is also the chair of the Pizza Hut International Equity, Inclusion & Belonging council.

Paul J. Bognar is the President and Chief Operating Officer of Service Inspired Restaurants (SIR Corp). Paul joined SIR Corp in 2012 driven by his passion for people and hospitality and is at the center of the company's culture. Paul has been the driver of improved processes focused on operational excellence and leadership development. Paul's commitment to the company's values and promises extends to both employees and the supplier community. SIR Corp consists of several brands most notably Jack Astor's, Scaddabush, RED'S, Canyon Creek, Loose Moose and Duke's. The company employs just over 4,300 team members across its 52 locations generating over \$300M in revenue.

Jason Brading is a 35-year veteran of the Canadian Restaurant and Food Service industry and a member of MTY's executive team, in the role of COO. Jason grew up in Montreal working in the hospitality industry, since his early teens as a dishwasher at Mother Tuckers, up to and including his current role as COO of MTY. Jason has literally spent his entire life in the "weeds" and has touched upon every role imaginable along his journey, taking well-earned lessons from each step of his career, that still serve him today.

Jon Cercone is Co-owner and sommelier at Tavern on the Square. Jon started in the business in 2006 as a busboy while he was in school and eventually became a waiter and bartender. He took over the wine program, a self-taught sommelier and eventually became the General Manager. Five years ago, he became a partner in the business.