



CULINARY ACADEMY



Chef Cirillo

John Cirillo's role in promoting the culinary arts has been recognized by his peers with awards and medals in culinary competitions. He is a two-time honoree of the Escoffier Society as Toronto "Chef of the Year" (1998 and 2003). In addition, as Team Captain of Culinary Team Ontario at the 2004 Culinary Olympics, he led the team to victory, winning 2nd overall (regional) as well as two Gold and one Silver medal.

His dedication to teaching has been evident in his hiring and training culinary team members at both the Hilton Toronto Airport and Hilton Toronto, where he also developed an apprentice program. He has also taught courses at Humber College and a number of local area schools.

Chef Cirillo grew up in a Toronto household where food took centre stage. His mother's Sicilian roots filled home-cooked meals with Mediterranean style while his father, originally from Italy's Puglia region, was a cheese importer whose store featured deli meats and a popular take-out section. Early aspirations of becoming a carpenter or drummer were replaced with a desire for a culinary career when a teacher at Bramalea's North Peel High School enthralled the young chef-to-be with stories of working in hotels and kitchens in different countries, and competing in the Culinary Olympics (1972, 1988). At 17, Chef Cirillo began an apprenticeship at the Hilton Toronto Airport under Marcel Rothlin. He then traveled to Europe, learning his trade at the Hilton on Park Lane in London, England and then Switzerland's Hilton Basel.

He returned to Toronto to complete a Certified Chef de Cuisine (C.C.C.) diploma at Humber College. Between 1994 and 1996, he was Executive Sous Chef at the Hilton Toronto working under the legendary Chef Albert Schnell. At 31, Chef Cirillo returned to the Hilton Toronto Airport as Executive Chef. Four years later, Chef Cirillo was appointed to the position of Executive Chef of the Hilton Toronto, where he redefined Canadian cuisine until his departure in 2006.

John Cirillo is an active member of the Canadian Federation of Chefs and Cooks, Escoffier Society of Toronto, and the international organization, Les Toques Blanches.



Chef John Cirillo

History

Combining his background in classical European cuisine, with a flair for innovative Canadian cuisine, and 25 years of culinary experience Chef John Cirillo's Culinary Academy is a warm, inviting, and state-of-the-art teaching facility where students can slice and dice, sizzle and frizzle, puree and soufflé to their heart's content—all with the supportive and nurturing guidance of one of Toronto's top chefs.

Located at 4894 Dundas Street West, Cirillo's Culinary Academy is the first cooking school in Toronto helmed by a chef with Cirillo's credentials, which include team captain of Culinary team Ontario of the 2004 Culinary Olympics. Cirillo will be joined in the venture by wife Margit Cirillo who brings over 25 years of international experience in the hospitality industry to the table. CCA is located at the former site of Kirby Hardware, a landmark in Toronto's Islington Village. Situated on Dundas Street between Islington and Kipling, the area is home to myriad of interesting and ethnically diverse restaurants, shops and services.

Programmes run the spectrum from cooking classes catering to individuals, couples, and even kids. Corporate team building is a special focus of Cirillo's Culinary Academy which offers a unique hands-on setting and opportunities to host private Chef's Table culinary events.

Please visit cirillosacademy.com for complete listing of personalized classes and Cirillo's Culinary Academy's Gourmet Club.



Classes

C.C.A. PRIMARY CLASSES \$125.00 plus tax (Class duration 3 hours)

Individual classes that are perfect for the novice cook seeking a basic introduction to culinary techniques or a seasoned cook needing to brush up on skills.

Topics:

Knife skills and techniques
Vegetables and potatoes
Soups and sauces
Salads and dressings
Pasta, rice, and grains
Poaching, steaming, sautéing, and grilling

C.C.A. A LA CARTE \$360.00 plus tax

You know what you need. Design your own course. Pick any three C.C.A. PRIMARY classes.

CCA EXCLUSIVE CLASSES \$110.00 per person plus tax

This Hands-on course will give you a basic introduction to culinary techniques and methods.

C.C.A. SECONDARY CLASSES \$875.00 plus tax (Class duration 3 hours)

An eight-week program that builds on skills learned in C.C.A. PRIMARY. Students learn how to prepare three dishes using different cooking methods. Bring your partner and enjoy your newly acquired knowledge in this final dinner together. Additional cost per partner to attend dinner \$39.00 (plus tax).

Topics:

Cooking with vegetables, pasta, and grains
Cooking with meats: beef, veal, lamb, pork, and game
Cooking with poultry
Cooking with fish and shellfish
Cooking with health in mind

...classes, continued

BY THE BOOK \$135 plus tax (Class duration 3 hours)

Learn how to take recipes from the page to the range.

Chef Cirillo shares recipes from his favorite cookbooks. This class will help you better understand culinary terminology and methods used by professional chefs.

Favourite books to be explored:

Silver Spoon, the “bible” of Italian cuisine

Jamie’s Kitchen, recipes from the “naked chef” Jamie Oliver

Nobu, the artful simplicity of Nobuyuki Matsuhisa’s Japanese-inspired cooking

That’s Tapas, the colourful world of Spanish appetizers

Mosimann’s World, “cuisine naturelle” from the caterer of the British royal family, Anton Mossiman

Tru, rarefied creations from visionary chef Rick Tramonto

And more!

COUPLES COOKING \$250 per couple plus tax (Class duration 3 hours)

Heat things up in the kitchen! Indulge in some quality time with your favourite person in a couples cooking course with Chef Cirillo.

Topics:

Breakfast
Brunch
Sushi
Sicilian
Italian
Asian
French bistro
Moroccan
Caribbean
Health-conscious

Corporate/Private Dining

CIRILLO'S CULINARY ACADEMY

Black Box

A staple of international culinary competitions, the “black box” is the ultimate test of a chef’s skill, creativity, and artistic merit. The chef is provided with a box filled with mystery ingredients—meat, spices, fruit, vegetables, dairy products, stocks—and, within a limited amount of time, creates a multi-course mouthwatering masterpiece using all of the ingredients. Taste the thrill of culinary competition as Chef Cirillo tests his competition-winning skills on your behalf.

PRIVATE CLASSES \$150 per person plus tax (Class duration: 3 hours)

Are you up the black box challenge? Explore the secrets of the black box in a private class with Chef Cirillo as your guide.

Includes: amuse-bouche, three-course dinner, recipe package, apron, and Chefs Cirillo’s personalized instruction.

6 people minimum

CORPORATE / PRIVATE DINING AND CULINARY EVENTS Starting from \$65.00 plus tax

Gourmet Club

Add a new dimension to your dinner parties with a private chef’s table gourmet dinner with a twist.

8 people minimum (30 people maximum)

CORPORATE TEAMBUILDING EVENTS Starting from \$130 plus tax

Promote teamwork, build morale, and bond through food and fun. Choose from a wide selection of three-course or four-course menus and various cuisines. Includes a team photo and aprons for all participants.

8 people minimum

All prices are per person, unless otherwise noted. Prices subject to change.



Designer

Designer Glen Peloso has the task of creating a warm and inviting environment where award-winning chef John Cirillo can conduct recreational hands-on and demonstration cooking classes catering to people who love to cook and those anxious to learn.

A household name, thanks to appearances on Restaurant Makeover and Take This House and Sell It, Peloso is also Principal Designer of Glen Peloso Interiors Ltd.

The former Senior Designer and Vice President of a successful Corporate Housing Company, Glen Peloso has been an endless student of the creative process and seriously began his design career after achieving his Masters Degree in Fine Arts at York University. During his over 10-year career, Glen has worked on over 300 design contracts in commercial and residential design in England, France, Italy and the USA.

Inspired by an everlasting need to redesign his surroundings, Glen is driven by the thought that one must see what everyone has seen, and think what no one has yet thought.

With a philosophy of “form following function,” he strives to be on the cutting edge with restaurants, homes, offices and retail spaces, but never losing sight of the needs and desires of his clients.



Glen Peloso

The Building

For over 50 years, Kirkby Home Hardware was a beloved neighborhood landmark for Islington Village residents. The building at 4894 Dundas Street West has now become a new neighborhood staple:

Cirillo's Culinary Academy.

While the bones of the building are well preserved, they are enhanced by modern curves: elliptical shapes predominate, in kitchen islands and interior doors. Polished and sleek finishes also give it modern appeal, with porcelain floors in the kitchen and pale wood floors in the private dining room. All kitchen appliances will be stainless steel, but are residential grade--a far cry from the institutional feeling of many professional kitchens.



Margit Cirillo

Margit Cirillo has 25 years of hospitality experience honed by leadership positions in housekeeping at some of Europe and Canada's finest hotels. Margit attributes her own passion for fresh, organic food to her early years spent on a farm in a small village in Bavaria. Her first exposure to the hospitality industry was through helping out in food and beverage service at banquets in the local pub. Realizing how much she enjoyed the interaction with people that comes with the job, she pursued a diploma in hotel management from Karl-Peter-Obermaier College, in Passau, Germany, close to the Austrian border. She then completed a three-year apprenticeship in hotel management at Kurhotel Hofmark, located in the spa town of Bad Birnbach, Germany, where she subsequently worked as a Front Office Clerk.

Housekeeping positions followed in London's Hilton Park Lane, where she met future husband, John. After a stint in Food and Beverage in Switzerland's Basel Hilton, she moved to Toronto. She moved through the front desk ranks at the Hilton Toronto Airport, beginning as a reservations agent then front desk clerk, front desk supervisor, and ultimately to duty manager. In April 1994, she became the Executive Housekeeper at the Hilton Toronto. In this position, she was responsible for the day-to-day operation of the Housekeeping and Laundry departments, including employee management, purchasing, budgeting, and developing and implementing standards for the landmark hotel's VIP guests.

She left the Hilton Toronto in 1999 to raise her family, but returned to the hospitality industry in late 2003, this time as Director of Housekeeping for the Wyndham Bristol Place Hotel. There she managed a team of 60 staff members and was responsible for maintaining the high standards for the hotel's guest rooms, restaurant outlets, and public areas.

In June 2004, Margit leveraged her extensive experience to establish and implement housekeeping departmental standards for the newly opened Pantages Suites Hotel & Spa. As Director of Housekeeping, she was responsible for hiring and managing of employees, as well as maintaining standards of the Hotel's suites, public areas, and outlets during and post construction. In March 2005, she left the Pantages to add her skills to her husband John's new venture, *Cirillo's Culinary Academy*.



Margit and John Cirillo

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