



## Toronto to Host Prestigious Aramark International Chefs' Cup 2024

May 13, 2024 at 7:30 AM EDT

*Ten Chefs Vie for Top Title*

TORONTO--(BUSINESS WIRE)--May 13, 2024-- Aramark, a global leader in food services and facilities management, announced today that it is holding its **Aramark International Chefs' Cup 2024** in the vibrant city of Toronto from **June 11 to 13, 2024** at **Cirillo's Culinary Academy**.

This press release features multimedia. View the full release here: <https://www.businesswire.com/news/home/20240513588442/en/>



Aramark, a global leader in food services and facilities management, announced today that it is holding its Aramark International Chefs' Cup 2024 in the vibrant city of Toronto from June 11 to 13, 2024 at Cirillo's Culinary Academy. (Photo: Business Wire)

The Aramark International Chefs' Cup is more than just a competition; it is a celebration of culinary excellence. Bringing together the **Chef of the Year winners** —**Canada, the United Kingdom, Ireland, Chile, China, Korea, Germany, Czechia, Spain, and Belgium**—this event matches

up the best of the best that Aramark has to offer. These talented chefs will demonstrate their skills, creativity, and passion for gastronomy.

"The International Chef's Cup is a showcase of our worldwide culinary talent," said Carl Mittleman, COO of Aramark International. "Every chef involved has advanced to this level by competing to be the best in their respective countries, and I look forward to supporting them all in Toronto."

### Competition Format

The competition is based on creativity and the use of local ingredients. Each participating chef will prepare a full-course dinner for four. The menu requirements include a plant-based starter, a main dish, and a dessert. But there's a twist: all ingredients must be sourced from a specially curated basket, promoting local produce and sustainable practices.

The chefs will select their ingredients and define their menus one day prior to the competition and will have two hours of mise en place preparation. On the day of the competition, contestants will have three hours to bring their culinary visions to life where they will be challenged to demonstrate not only their technical skills but also their ability to innovate on the spot.

An accomplished jury of experts in both technical skill and taste will evaluate the chefs' work. The jury is made up of 10 members with diverse culinary backgrounds: Joseph Shawana (professor and Indigenous culinary advisor at Centennial College), Marissa Leon-John (brand owner ELLE JAY'S and two-time MasterChef Canada alumni), Suman Ali-Sayed (Founder of House of Khaleej and professor at Humber College), Kyla Tuori (Corporate Chef for Unilever Food Solutions in Canada), Lisa Lafond (Corporate Chef for Permul Foodservice Equipment), Kevin Pelissier (National Corporate Chef at RATIONAL Canada), John Cirillo (Founder of Cirillo's Culinary Academy - coach and gold medalist at the World Culinary Olympics), Dan Frenette (Territory Manager and Corporate Chef for W.D. College and owner of Northern Touch), Carmello Vadacchino (Corporate Chef and Brand Ambassador for Food Supplies Inc. and the winner of the 2024 IKA World Culinary Olympics), and Yudit Rosen (Vice President of Operations with Aramark Chile).

The grand finale is on June 13th, where the competition will culminate in the awarding of medals to the first, second, and third-place chefs. These culinary artists will be celebrated for their exceptional talent and dedication to their craft.

"Canada is thrilled to host the Aramark International Chefs' Cup," said Steven Prisco, President and CEO of Aramark Canada. "We hope everyone involved enjoys the thrill of the competition and the opportunity to work with colleagues from around the world."

*The Aramark International Chefs' Cup 2024 promises to be a remarkable event, showcasing the pinnacle of culinary talent and innovation. As the chefs from across the globe converge in Toronto, they will not only compete for the prestigious title but also exemplify the spirit of international culinary excellence. Aramark looks forward to celebrating this grand event and the extraordinary achievements of its chefs.*

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