



### Celebrity Chef Profile:

## Rob Gentile Chef Director - The King Street Food Company



**Saturday, September 14**

**Cooking Presentations at 12 p.m. and 2:15 p.m.**

A first generation Canadian, born to Italian parents, Chef Rob Gentile's earliest memories are from his grandmother's garden and kitchen. Combining those skills learned at home and a passion for food, Rob took his first restaurant job at the age of 13. He inherently knew his career would revolve around food and after working in restaurants throughout his teenage years entered George Brown's Culinary School. By 18 he found his first role in a professional kitchen at North 44, under celebrated Chef Mark McEwan.

After just 10 years, he advanced from line cook to Chef de Cuisine at McEwan's top restaurants and joined Peter Tsebelis and Gus Giartzidis at The King Street Food Company to take the helm at Buca. Opened in 2009, Buca quickly became one of "Canada's Best" and a highly sought-after dining destination.

Rob Gentile, now Chef Director and Partner of The King Street Food Company's collection of restaurants, has earned critical acclaim for his disciplined craft, determination to source unique, local ingredients and visionary approach to Italian cuisine.

Since Buca's opening, diners and critics alike have taken note of his culinary direction and creativity, resulting in Canada's 100 Best naming the Buca restaurants amongst the best in the country from 2014-2019, honours from the Ontario Hospitality Institute's Gold Award for Independent Restaurateur (2015) and a prestigious Pinnacle Award from Foodservice and Hospitality naming The King Street Food Company 2014's Company of the Year in Eastern Canada.

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