

# Chef John Montanile

**Baking and Pastry Department Chair C.C.E., C.E.P.C., C.M.A.**



## **Education:**

Loyola University of Chicago, B.B.A. Public Accounting  
Kendall College, A.A.S. Culinary Arts  
Kendall College, A.A.S. Patisserie & Baking

## **Favorite Dish:**

Osso Bucco with Risotto Milanese

## **Hobbies:**

Floral Arranging, Event Planning, Cooking, Gardening

## **Experience:**

20 years in the industry

The Ritz Carlton Hotel Chicago- Pastry Assistant

Four Seasons Hotel Chicago- Garde Manger, Banquets and Patisserie

The Blind Faith Café Evanston- Pastry Assistant

Le Royale Icing Oak Park – Pastry Consultant

Oak Mill Bakery Niles- Bakery Manager

Banquets by Manzo Des Plaines- Banquet Manger/  
Pastry Consultant

Arlington Park Hilton Arlington Heights- Pastry/Garde  
Manger Chef

## **Awards and Associations**

Chef Member American Culinary Federation

Alumni Association of Kendall College

Certified Executive Pastry Chef -American Culinary  
Federation

Certified Culinary Educator -American Culinary  
Federation

Instructor of the Year Award- 2001-2002

Windy City Professional Culinarians Award 2006