

Chef John Placko

John's career in restaurants, hotels and food companies, coupled with a busy culinary competition roster has taken him from his native Australia to Germany, France and Mexico before finally settling in Canada almost 20 years ago. He's represented Australia at the Culinary Olympics and also the prestigious Bocuse d'Or competition in France. John was inspired to launch Modern Culinary Academy to promote the awareness and education of molecular cuisine in 2012. His articles on this subject can be found in Food in Canada Magazine, YFM, Foodservice and Hospitality Magazine and from time to time in The Toronto Star.



John's most recent endeavour was launching a line of ingredients for the modern minded chef, Powder for Texture, which have been featured in Canada AM, The Space Channel and Global TV's 16 x 9 program. He's often called upon to demonstrate and teach this molecular cuisine to numerous culinary groups at Guelph Food Technology Centre, Humber College, Liaison College, George Brown College, Nella Cucina and The Cook Book Store. Over the past 2 years he's taught molecular cuisine part-time at Humber College.

John is collaborating with HMS Host to open a molecular cuisine inspired restaurant at Pearson Airport in early 2015.