

# 2021/2022 GEORGE BROWN CULINARY SCHOLARSHIP WINNERS

In 2020 Villa Charities announced the launch of a new national scholarship program for post-secondary undergraduate and graduate students. The **Villa Charities Scholarship Program** will be available to students of all backgrounds and faiths, who believe in and will help further Villa Charities' mission to enrich lives through experiences and services that honour Italian culture and heritage.

"This scholarship program comes at a critical time for post-secondary students as they are feeling the economic impact of COVID-19," says Marco DeVuono, President & CEO, Villa Charities Inc. "Now more than ever, Villa Charities is committed to supporting students in our community, and we hope this financial assistance will be an important first step in ensuring their bright future.

Villa Charities worked directly with George Brown College to offer scholarship programs to full-time students who are enrolled in the following program:

- The [Italian Program \(Postgraduate\)](#) at the **Centre for Hospitality and Culinary Arts, Chef School**. Four awards of \$5,000 each.

"I am thrilled that Villa Charities is launching this initiative to support the youth in our community," continues DeVuono. "We believe that education is a fundamental pillar of success and long-term prosperity, and therefore any person, regardless of background, is encouraged to apply."

"Villa Charities is to be lauded for this forward-thinking initiative. As such, we at the [George Brown College Foundation](#) are pleased to facilitate this timely scholarship program, as it supports select construction and culinary students in their educational pursuits during the economic fallout of the pandemic, as well as, promotes Italian culture and heritage." says Dr. Cindy Gouveia, President of the George Brown College Foundation.

## **SCHOLARSHIP WINNERS**

### **Parth Balwant**

I discovered my passion for Italian cuisine when I was granted the opportunity to visit and work in Brescia, Italy. My stay in Italy amplified my appreciation for the warmth of Italian culture and cuisine. I am forever grateful for the privilege of my education so far; it truly has shaped who I am today. I chose the George Brown College Italian program because it focuses on the intricacies and emerging trends in Italian cuisine. I can't stress enough how much the scholarship helped with rent and commuting this year. It has lightened the load of living and school expenses, which has helped me focus on academic coursework and mastering this culinary craft. The Villa Charities scholarship has granted me immense financial security as I work towards a successful career in this industry. Thank you for your generosity!

#### **What region inspired the Italian menu you have created as part of your capstone?**

The menu I have created at the Chefs House was inspired by the region of Liguria. The courses on the menu are: Heirloom Carrot Contorni, Trenette in Pesto, Beef Ragu with Grilled Polenta and Lemon Honey Semifreddo.

#### **What is your favourite Italian dish?**

That would be one of the most popular dishes of Lombardy, the famed Ossobuco Milanese with a rich decadent serving of Saffron Risotto.

### **Shawne Cordeiro**

After graduating from the George Brown College Culinary Management program in 2020, I became the first person in my family to successfully graduate from college. It was a huge accomplishment for our family, and I am very proud to continue to pursue a specialization in the Italian Program. As a full-time student, I rely on a part-time job and support from generous donors, like Villa Charities, to help me in achieving my goal of graduating on the Dean's list and owning my own restaurant business. This award has helped tremendously with my trip to Italy and eased the financial weight off my shoulders. I'm extremely grateful for your generosity in alleviating the financial stresses this semester. Thank you for helping me succeed!

#### **What region inspired the Italian menu you have created as part of your capstone?**

The Italian Region of Sicily has inspired my special menu at The Chefs' House.

#### **What is your favorite Italian dish?**

My favourite Italian Dish is Sarde A Beccafico: Sicilian Stuffed Sardines. This dish is prepared in many ways as Sicily is famous for their sardines caught off its shores everyday.

### **Anjjen Raghav Giridharan**

I am currently a student in the post graduate Italian program. I hail from Bangalore, India where I was born and raised. Although my family was supportive, it took some convincing to persuade them that my

passion in life was pursuing a career in culinary arts. My goal in this program is to sharpen my skills and acquire valuable knowledge of Italian cuisine and culture to help build my successful future. Receiving this generous scholarship has provided huge financial relief and allowed me to pursue my dream of working in the culinary industry. I used the scholarship for living expenses and my plane ticket to Italy. Thank you, Villa Charities, for honoring me with this prestigious scholarship and believing in me!

**What region inspired the Italian menu you have created as part of your capstone?**

My capstone menu is inspired by the region of Emilia Romagna, where I also intend to do work during my stage period and gain valuable knowledge and cultural experiences.

**What is your favourite Italian dish?**

My favorite Italian dish includes anything, and everything made with pesto. I have always been a huge fan of pesto and enjoy it in every form.

## **Anthony Kandiotis**

This year marks my third year at George Brown College, and my first in the Italian Program. I have big ambitions to become an expert in all areas of the restaurant business. Living away from my family has been a challenge while balancing school and work. I have very high expectations for myself, and I am determined to work hard to become the best I can possibly be in my field of study. Receiving this award has made an incredible impact on my life by supporting my tuition, plane ticket to Italy, extra uniforms, and tools while learning from the best. Thank you for investing in my journey!

**What region inspired the Italian menu you have created as part of your capstone?**

I have been inspired by Piedmont. It felt right to focus on Piedmont's warm heart dishes, especially during the cold winter we have been experiencing in Canada.

**What is your favorite Italian dish?**

My favourite Italian dish is Ossobucco alla Milanese. Everything about this dish is perfect and fits together so well.

## **Aditya Mathur**

After graduating with a Bachelor's Degree in Catering Technology and Culinary Arts from the Culinary Academy of India, I wanted to develop my Italian cuisine and cultural knowledge. My goal is to own Italian restaurants worldwide and allow everyone to experience the uniqueness of Italian food. Due to the pandemic, my work contract was postponed, and it was not easy to find alternative work opportunities to support my studies. This grant has minimized my financial stress and allowed me to focus on researching and perfecting my capstone menu and time in Italy. I hope to inspire others to follow their dreams, as the generous support of Villa Charities has brought me one step closer to reaching my goals. I truly appreciate your support!

### **What region inspired the Italian menu you have created as part of your capstone?**

My capstone menu has been inspired by Campania, and three of the four courses hail from this region of Italy. I focused on creating a menu that features simple food but with a sense of elegance and creativity.

### **What is your favorite Italian dish?**

My favorite Italian dish is a classic Lasagna, with multiple layers of fresh pasta, Bolognese sauce, béchamel, and Parmigiano-Reggiano cheese, that combined will give our palate an explosion of tastes.

## **Delphine Oylan**

Growing up in Mauritius, I was always fascinated by my grandmother's cooking. As I grew older, I loved that I could express myself through the creation of different dishes. After graduating from George Brown's Culinary Management program, I was excited to enroll in the specialized Italian Postgraduate Program to expand my knowledge of Italian culture and cuisine. Passion, respect for ingredients, and a simple way of cooking are the three aspects that inspire me. Unfortunately, during the pandemic it has been difficult to make financial ends meet due to restaurant closures and lockdowns affecting my employment. The Villa Charities Culinary Scholarship has alleviated my financial struggles and allowed me to focus on achieving my career goals fully. Thank you for investing in my future!

### **What region inspired the Italian menu you have created as part of your capstone?**

Italian cuisine and culture have taught me to always respect seasonal and locally grown produce. This is why I chose the Tre-Venezia region, since the produce grown there have similarities with locally grown produce in Canada.

### **What is your favorite Italian dish?**

One of my favourite Italian dishes is Pasta con le Sarde. The balance between the sweetness of the raisins, crunchiness of the pangrattato, and the freshness of the sardines, gives a surprisingly umami taste. This dish is also a reflection of the multiculturalism of Sicilia, and in a way, it reminds me of Mauritius, where I am from.

## **Adan Shaikh**

Cooking has been a strong passion of mine since I was young. I was born in India and decided to pursue education in the culinary industry. After working at an Italian restaurant in the United States, I was curious to learn more about Italian cuisine and traditions. I'm incredibly grateful to put my passion to action at one of the best culinary colleges in Canada, George Brown College. My journey has not been easy, but I have come a long way, and I strive to achieve even more in the future. The scholarship will help with my travel expenses to Italy and will continue to support me while living and working there. The Villa Charities Scholarship has helped enhance my culinary skills and expand my understanding of the wonderful Italian culture and cuisine. Thank you for supporting my future!

### **What region inspired the Italian menu you have created as part of your capstone?**

I always wanted to learn more about seafood, as it is my dream to open my own fine dining seafood restaurant in the future. Therefore, I have selected Campania as my region for my menu, as well as my "stage" in Italy. When I close my eyes, I imagine myself working in a seafood restaurant, and I hope many will enjoy the dishes I make.

### **What is your favorite Italian dish?**

My favorite dish is Zuppa di Pesce alla Napoletana; a seafood stew with fried pizza dough.

## **Meral Kutan Terzi**

After arriving in Canada in 2017, I enrolled in the ESL program at George Brown and soon discovered my passion for the culinary arts. I am a single mother of two children, and financial obligations have been difficult to meet, especially during the pandemic. I am incredibly grateful for receiving the Villa Charities Scholarship. It has enabled me to work through the financial and emotional difficulties life has presented me with. It is an honour that you invested in my career and provided the opportunity to become one step closer to my goals. The scholarship has alleviated some of my financial struggles. It has also allowed me to expand my culinary knowledge, invest in my career, and most importantly, provide a bright future for my family. Thank you for your generosity!

### **What region inspired the Italian menu you have created as part of your capstone?**

While preparing my menu, I was impressed by the culinary traditions dating back thousands of years and the region of Modena, which is the capital of Gastronomy. The Modena region, with its climate and nature, offers us many options in the field of agriculture and animal husbandry, and the idea that I can use the products of this special region and learn its techniques excites me.

### **What is your favourite Italian dish?**

Osso Buco with Risotto Milanese is my favorite dish, I often cook at home. The thought of preparing this special dish with chefs during my stay in Italy makes me happy.