

João Hipólito (CA)

Ferreira Café (Montréal)

June 27th, tuesday



3 6 year old João Hipólito, born and raised in Beira, Portugal, began his professional training at the Manteigas Hotel School in 1998. He then went to Estoril's School of Hospitality and Tourism where he graduated in Food Production in Restaurant Service.

During and after his training he worked in prestigious restaurants such as "Casa da Dízima", "Quinta de Catralvos", "Terraza Restaurant" (Hotel Tivoli *****), "Manifesto Restaurant" in Lisbon and Martin Berasategui in San Sebastian (Spain). A disciple, for five years, of one of the most respected national chefs, he then left for the United States where he furthered his training at The Culinary Institute of America in New York and also worked for the Seabra Group as a trainer and consultant for 2 years in New Jersey.

After a brief period of reflection in Portugal, he set off again towards North America. This time, he chose Canada (Montreal), where he has been working as Executive Chef for the Ferreira Group, at one of the most prestigious international Portuguese restaurant, the Café Ferreira.