



Welcome to the 1909 Culinary Academy

Our campus is located at 5183 Trussler Road, just west of Ayr, Ontario.

The 1909 Culinary Academy is Canada's first chef training facility with a focus on Agriculture and the myriad of techniques used to cultivate the food destined for your chef inspired menu.



Where Chefs learn to grow

Fittingly named after the year it was built, **The 1909 Culinary Academy**, has been converted into a chef-owned, restaurant style kitchen of our private, hands-on culinary institute.

Built In 1909, this schoolhouse presents a lesson in community heritage stewardship. Inside, original details are everywhere, and include the blackboards, decorative tin ceiling, lighting fixtures, trim, doors, wainscoting, hardwood floors, and original dual entry foyer. After being closed to elementary students in 1965, the building was maintained for regular community events by the Townline Community Club, the school has always doubled as a social gathering place. Until 2018, this majestic building sat empty.

One hundred and ten years later, students will be trading lesson slates for chef knives as this schoolhouse is reborn.

We invite you to find out more about our executive chef, the unique advantages to training in our chef-owned facility, and the opportunity to customize your chef training experience.



Executive Chef, Murray Zehr

Culinary teacher, celebrity chef, and successful restaurateur, Murray Zehr will bring his extensive knowledge and contagious enthusiasm for local food to every class at the 1909 Culinary Academy.

Murray has over 25 years experience in the hospitality industry. He is currently the Head of the Culinary Arts and Chef Training department at Robert Bateman High School in Burlington for the Halton District School Board.

Murray has successfully owned and operated 8 restaurants during his instructional career. In addition to creating the concepts for each of these restaurants, prior to entering education Murray was the Executive Chef overseeing a chain of eight restaurants with over \$40 million in annual sales.



Murray was the Chief Education Officer overseeing PPM 150 (The School Food and Beverage Policy) at the Ministry of Education, and was the provincial governments' chief advisor on Healthy School initiatives.

Murray's accomplishments in the culinary world are extensive, including working with the Food Network for the popular television show Chopped Canada, cooking for Prince Charles, Gordon Ramsey, and Emeril Lagasse.



Murray has dedicated his time to giving back to his community, including public speaking, fundraising, and working with both Halton Food for Thought, and Food4Kids. Murray has also worked with and fundraised for over 15 other charities including local churches and the Carpenter Hospice.

Murray has written numerous food and beverage columns in news papers and appeared on local television numerous times. One restaurant even aired on an episode of Dragon's Den.

Murray has graduated from Sault College, Queen's University, Brock University and the University of Toronto through various programs. Murray is also an Instructor at both Brock University and the University of Toronto. Murray hails from a long line of entrepreneurs including his grandfather Clifford Zehr, the founder of Zehrs Supermarkets.

What sets the 1909 apart?

Our difference is in our rural location, the time spent in the field to cultivate fruits and vegetables, our small class size, and a flexible, part time schedule that each student can customize to meet their own personal needs and goals. Click below to find out more about the unique opportunity of studying at the 1909 Culinary Academy.

The Difference Maker



No one ever made a difference by being like everyone else.

Rural Location

Framed by majestic walnut and maple trees, this one acre property is the ideal setting for the chef who wants to not only learn culinary techniques, but you absorb the hands-on



experience of growing the fruits, vegetables, and greens that make up a tantalizing menu. Surrounded by the most fertile in Ontario, the 1909 Culinary Academy is strategically situated at the intersection where Brant County, Oxford County, and Waterloo Region meet.

Our little corner of rural Ontario is known as the Dairy Capital of Canada, a region that produces more than 15% of Ontario's milk. We're not just known for our "dairy-air"

though. This region is well known for its livestock and diverse range of crops including organic beef, lamb, pork, and poultry, all raised within a mile or two of the Academy.

Flavour abounds in the area. Come discover it with us!

In the Field

The 1909 Culinary Academy is truly the school where an aspiring Chef can *cultivate* opportunity. With more than 20,000 square feet of land dedicated to growing produce, students will gain plenty of experience in the various techniques for gardening. No matter where you end up as a chef, the skills learned through the traditional growing, greenhouse stock, raised beds, vertical growing, and even aquaculture will inspire you to plant your own culinary oasis. You don't need an acre in the country to grow the food demanded by your future customers.



1909 is the Culinary Academy where Chefs learn to grow.

Class Size

Students will thrive in the 1909 Culinary Academy environment with the personalized attention of our chef instructors. This enriched approach ensures that every student gets the opportunity for individualized teaching. Students will benefit by the high culinary standards that will prepare them to be role models in their own culinary community. Through a variety of programs and activities, students will gain self-confidence, preparing them for coveted opportunities to join our culinary family as an instructor for community culinary classes.

Class-size is capped at 15 students per course.

Flexible Schedule

The 1909 Culinary Academy was specifically designed for the student who wants to work while they learn. Part-time programs allow students to tailor their schedule around work, family, and other commitments. Learning blocks are morning or afternoon and are scheduled in four hour increments. Each block consists of 300 hours of classroom, kitchen, and gardening time.

Coming in the fall of 2019, students will have the added benefit of choosing which Legacy Culinary campus they wish to train in. Choose the 1909 Culinary Academy in rural Ontario for Block 1 of learning and then consider a transfer to the Island Steeple Culinary Academy in Prince Edward Island for Block 2.

Customize your culinary experience.

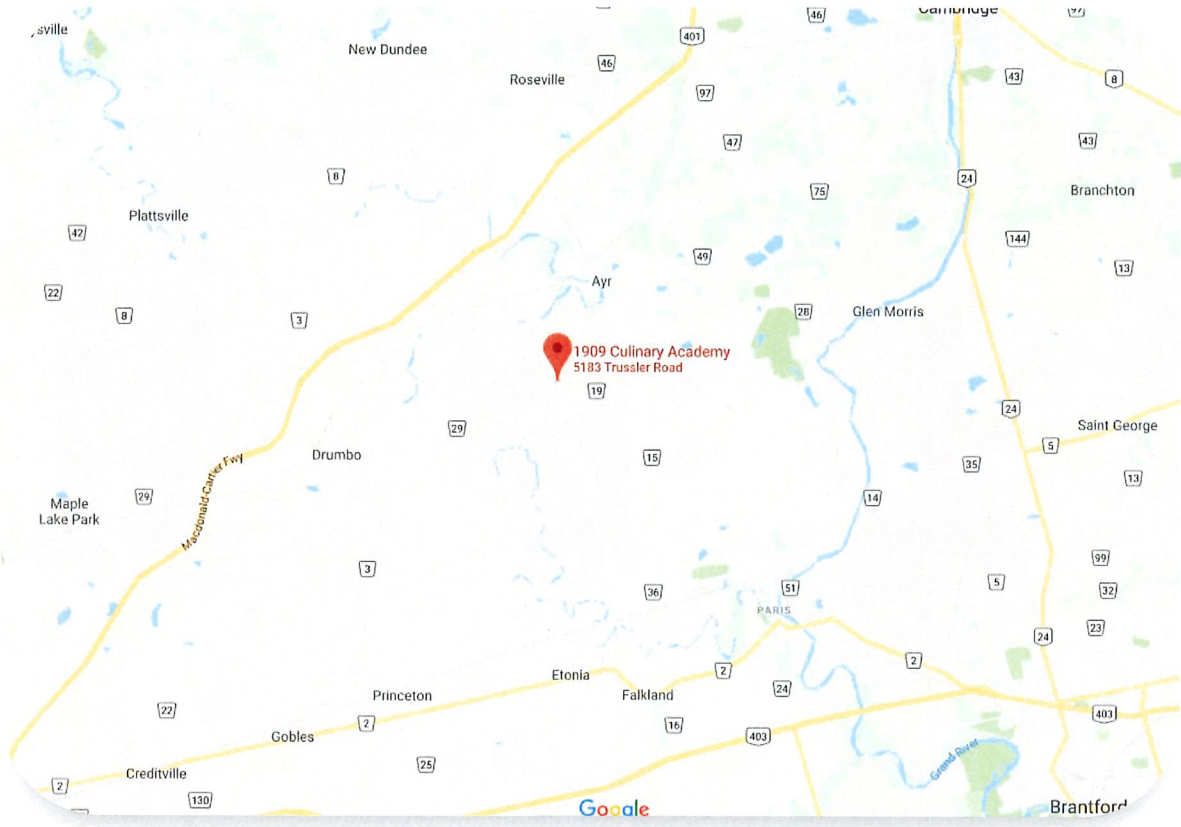
Learn Techniques that are in Demand



As an avid gardener of fruits and vegetables, Chef Zehr makes use of the productive soils located at 5183 Trussler Road. The planting of seeds and tending to plants will make up a unique part of the chef training curriculum and youth lessons. The hardwood maple trees on the property will be tapped each spring, opening yet another learning opportunity for students.

At the 1909 Culinary Academy, you won't just learn to cook, you will learn to operate the equipment that is in demand in today's restaurant industry. The wood fired pizza oven is on site and ready to be fired up! Our smoker is ready to produce the tender tender juicy morsels of meat each student will learn to prepare.





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