



Giuseppe Cortinovis (born 13 March 1980) is an Italian baker specialized in pizza production since he left his home country in 2009.

He was born and raised in the small town of San Pellegrino Terme, where the famous sparkling water comes from. After completing his degree in electronics and telecommunications, he studied “gestionale” engineer and opened a bakery with his parents.

While making pizza to pay for university he started to compete nationally and internationally and placed the finals at the “giropizza d’Europa” (European pizza challenge) four times out of five.

In 2010 he created his first website about pizza “pizzaontheroad.it” and started traveling around the world, to spread “Italian pizza culture” starting with Australia. He worked in Perth, Lancelin, Sydney, Newport and Port Douglas (where he opened a pasta business and a Trattoria),.

He then went to Thailand to follow the opening of a friend’s pizza restaurant in Chiang Mai.

Back to Italy, he worked again in the family business, but after 6 months he moved to Covent Garden, London, to manage the production of a small but busy Italian restaurant.

With his friend Giordano he founded “the Covent Garden Jam Company” and worked in Jubilee market; with few old jam recipes based off an antique chef’s manuscript.

He obtained a VISA for Canada in 2014 and started to work for several restaurants after has landing Vancouver.

He was sponsored by the Glowbal Group, as lead pizza chef, to become a permanent resident and since then has been part of the opening team of: Trattoria Park Royal, Trattoria Burnaby, Bella Gelateria Yaletown, Social Corner, Nightingale, Ignite pizzeria; providing technical support, experience and staff training.

In 2015 he published the book “I ACE” (in Italian) that describes his travel and work around Australia.

He has competed the last three years at “Canadian pizza chef of the year” in Toronto and won 2nd place twice (in 2015 and 2017). Has been sponsored by “Canadian pizza magazine” to compete at the world pizza championship 2016 in Las Vegas (he got 2nd in the “traditional division”, international region) and again, in March 2018.

After founding his consulting company, “lovemypizza” in 2017, he started to teaching for the “school of Italian pizza” in Toronto and Montreal. Since, he has become a member of the APCI Canada (the Italian-Canadian chefs association) and started to teach pizza classes at the VCC; and from March 2018 at the Italian cultural center in Vancouver.

He is currently teaching, consulting, writing, traveling and looking for his next adventure.