

Homaro Cantu

Chairman and Founder of Cantu Designs

Executive Chef, Moto Restaurant Chef Homaro Cantu is an internationally recognized chef and leader in the field of postmodern cuisine and an inventor of futuristic food delivery systems. Through his company Cantu Designs, Chef Cantu has filed numerous patent applications covering dining implements, cookware and printed food. The New York Times described him as "a chef in the Buck Rogers tradition, blazing a trail to a space-age culinary frontier" and included one of his inventions among one of their best ideas of 2005. Michael Eisner once described Cantu as the most revolutionary person in food since Ray Kroc.

As Chairman and Founder of Cantu Designs Chef Cantu is working on developing his inventions for commercial, humanitarian and aerospace applications. In addition to running Cantu Designs, Chef Cantu is Executive Chef at Moto Restaurant in Chicago where he melds food with science, technology and art to create a unique dining experience.

Chef Cantu's innovative approach to cuisine and food delivery has influenced thought across several disciplines. Chef Cantu and his "edible paper" have been featured in Gourmet (cover story October 2006), in Food and Wine (November 2006) as well as in the Wall Street Journal (June 2006) and American Scientist (August 2005). Fast Company (May 2006) featured Chef Cantu and Cantu Designs in a cover story entitled "Weird Science"; Cantu Designs' interactive utensils were part of the exhibit "Feeding Desire, Design and Tools of the Table, 1500-2005" at the Cooper-Hewitt National Design Museum of the Smithsonian Institution. Chef Cantu's recent television appearances include "Battle Beets" - Morimoto vs Cantu on the Food Network's Iron Chef America and the Ellen DeGeneres Show. In under 6 years he has been featured in over 1000 articles in 37 countries.

Chef Cantu graduated from Le Cordon Bleu Culinary Institute in Portland, Oregon. After developing his culinary skills at several establishments along the West Coast he traveled to Chicago to work at Charlie Trotters restaurant where he rose to the position of Sous Chef. After he left Charlie Trotters he concentrated on the development of his concept of an experiential design based restaurant with a molecular gastronomy approach. At Moto Restaurant Chef and his staff put these concepts and creations into practice entertaining their guests with imaginative and savory dining experiences.

With Cantu Designs, Homaro has established himself as a one of the most cutting edge innovators in the food world, who knows what Chef Cantu will announce next.

To be continued…