

Vincent Catala's Biography

Vincent Catala is a French chef from the South of France, with 20 years' experience in France and abroad. He is both a kitchen and a pastry chef. He excels with balance in these two universes. To achieve this level of excellence, Vincent worked extensively throughout France in well-known French establishments (from 1 to 3 Michelin stars) and traveled the world to continue his training (USA, Canada, Europe, North Africa ...). Vincent is not unknown to the media in France and abroad. He has directed various television programs in France, Morocco and Canada. He has appeared in many French newspapers including the famous Thuriès Magazine.

He inherited his love of gastronomy from his great-grandmother. As a child he often watched her work in the kitchen. She passed on to him her love of cooking and showed him how to elevate his cooking while respecting nature.

Vincent began his career as a cook at the age of 16. He quickly climbed the ranks. His work ethic and dedication earned him several diplomas.

After ten years in kitchen he decided to deepen his knowledge in pastry making and graduated in 2007 as a pastry chef.

True to the country of his birth, The South of France and its Mediterranean cuisine, Vincent never misses an opportunity to recall his roots in his dishes. He is keen to use local and seasonal products. He enjoys bringing a floral touch to his salty and sweet dishes. It is while teaching the cuisine of edible flowers that he was noticed by the number one channel in French television (TF1) to produce a show on French chefs using edible flowers.

For eight years, he took part in the International Festival of Gastronomy through culinary demonstrations and workshops. Naturally, his ongoing personal culinary experience led him to teaching in order to pass on his passion and his skills to as many people as possible. He became pastry and kitchen teacher in Miami in one International French Culinary School during 3 years.

Vincent is an active chef and has been an Ambassador for more than 5 years for [Quosentis](#) (a natural extract brand for Gastronomy) as well as for [Technobake](#) creating receipts with [Panibois](#) wooden baking mold. He is also Chef Ambassador of North America's [French Dessert Championship](#) (a competition that has existed since 1974 and rewards the best pastry chefs)

Vincent cultivates a taste for excellence, understanding that perfection can never be reached but must remain an objective, just as a compass point one in the right direction. **Its motto : Carpe Diem !**

