

Vincent Catala

French Pastry & Kitchen Chef

Ambassador of the French Championships of Plated Dessert

Creative, passionate and extravagant, my pastries are influenced by my kitchen and vice versa.
The taste for taste, simplicity is the emotion of a creation.



WORK EXPERIENCE

- 2017 ● Pastry & Kitchen teacher
Gastronomicom (International Culinary Insitute)
Miami, FL, USA
- 2016 ● Pastry teacher
Gastronomicom (International Culinary Insitute)
Agde, 34, France
- 2015 ● Executive Pastry Chef
La Réserve Ramatuelle***** (1 Michelin star)
Ramatuelle, 83, France
- International Consultant & Trainer
- 2014 ● Executive Pastry & Kitchen Chef
Marilyn Madray (Event Catering)
Bordeaux, 33, France
- 2013 ● Pastry Chef
Château les Vigiers****(1 Michelin star)
Dordogne, 24, France
- 2012 ● Pastry Sous Chef
Les Prés d'Eugénie***** (3 Michelin star)
Landes, 40, France
- Second Pastry Chef
La Bastide Saint-Antoine***** (2 Michelin star)
Grasse, 06, France
- 2008 ● Pastry & Bakery Chef
L'Arbousier
Var, 83, France
- 2006 ● Pastry & Kitchen Chef
Le Gascogne
Gers 32, France
- 2005 ● Chef de partie - Food safe - Pastry manager
La Magnaneraie****(1 Michelin star)
Guard, 30, France
- Second Pastry Chef
Le Prieuré****(1 Michelin star))
Guard, 30, France
- 2003 ● Pastry Chef de partie
La Réserve****(1 Michelin star))
Tarn, 81, France
- 2002 ● Food safe Commis
Hôtel Le Grand Coeur****
Savoie, 73, France
- 2001 ● Pastry & Bakery Commis
L'Arbousier
Var, 83, France
- 2000 ● Food safe & Pastry Commis
Golf Hôtel de Valescure***
Var, 83, France
- 1999 ● Food safe Commis
La Bastide de Tourtour****
Var, 83, France

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ABOUT ME

I travel France by working in different Michelin-starred restaurants (from 1 to 3 stars). My international cuisine is inspired by my Provençal origins. My sweet and savory dishes reflect my creativity, my sweetness and my generosity. I love working with seasonal and local produce. My motto: CARPE DIEM

EDUCATION

- 2011 : CAP de Pâtisserie (France)
- 2006 : Brevet de Maîtrise de Cuisine (France)
- 2001 : Brevet Professionel de Cuisine (France)
- 1999 : BEP Hôtellerie (France)
CAP Cuisine (France)

AWARD

- 2016 : 3rd in the contest "young pastry chef" at the International Festival of Gastronomy
- 2012: Finalist of the French Championships of Plated Dessert

LANGUAGES

French (native) [Progress bar]
English (bilingue) [Progress bar]
Spanich (notions) [Progress bar]

MEDIAS

- 2016 : TV broadcast for TF1 (Reportage)
- 2015 : TV broadcasts in Morocco
- 2011 : TV broadcasts in Canada (TVA)
- 2009 : Thuriès Magazine

HOBBIES



SKILLS

- Management: Team management up to 150 people, event organization
- Teaching: Pastry & cooking courses, trainings, coaching concours
- Services: Gastronomy, catering, luxury, boutique, restaurant
- Cuisine: Molecular, vacuum, dietetic
- Pastry: Mounted parts, artistic pieces, confectionery, desserts, chocolate, sugar
- Bakery: Special breads & breads, themed vienets
- R&D: Cuisine & pâtisserie, créations de recette sur mesures
- Consulting: Company creations and training
- Standards: Safety & hygiene
- Budget: Manage manufacturing and inventory costs

ASSOCIATIONS

- Depuis 2015 : Ambassador of the Quosentis' brand (sales & creations of luxury natural essences)
- Depuis 2014: Ambassador of the French Championships of Plated Dessert France and USA
- Depuis 2005 : Participations & workshops at the International Festival of Gastronomy (Stars of Mougins)
- 2007-2011: Active member of APRECA (Association of Pastry Chefs of the French Riviera)