

Vincent Catala

French Pastry & Cooking Chef

Ambassador of the French Championship of 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



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, sous vide, healthy food
Pastry: Mounted parts, artistic pieces, confectionery, desserts, chocolate, sugar
Bakery: Special breads & breads, themed viennoiseries
R&D: Cooking & Pastry making tailor-made recipes
Consulting: Company creations and training
Standards: Safety & hygiene
Budget: Manage manufacturing and inventory costs

ASSOCIATIONS

2017-2018: Ambassador of Technobake-Panibois' brand (wooden Baking Mold manufacturer)
From 2015: Ambassador of the Quosentis' brand (sales & creations of luxury natural essences)
From 2014: Ambassador of the French Championship of Deessert in France and in USA
2005 - 2017: 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)

vincentcatala83@gmail.com
www.vincentcatala.fr
Facebook : @vincentcatalachef
Instagram : @catalavincet
+1 786-663-0776

ABOUT ME

I traveled France by working in different Michelin-Star 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

2016 : ServSafe® Food Manager Certification
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)

AWARDS

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

LANGUAGES

French (native) ██████████
English (bilingue) ██████████
Spanich (notions) ██████████

MEDIAS

2019 : Thuriès Magazine / Coral Gables Magazine / Clément Design Features
2018 : Thuriès Magazine
2017 : Edible South Florida Magazine
2016 : TV broadcast for TF1 (Reportage)
2015 : TV broadcasts in Morocco
2011 : TV broadcasts in Canada (TVA)
2009 : Thuriès Magazine

HOBBIES

