

# Culinary Art Review



**Chef Robin Villarreal  
&  
"Bacchus Restaurant  
of the Year"  
competition**

**Culinary Art Review**

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# Chef Robin Villarreal

Chef Robin Villarreal has an impressive background of knowledge and experience:

- Member of pre-opening/founding team and Pastry Chef of Le Cordon Bleu, Casa de Francia, Mexico City
- Member of the pre-opening/founding team and Executive Chef, Glion Institute of Higher Education at the Universidad del Valle de Mexico
- Member of pre-opening and founding team /Director/Member of the Academic Board/Head Chef Instructor of HRC Culinary Academy, Bulgaria
- Co-founder and Academic Operations Director of Culinary Arts Institute at Varna University of Management, Bulgaria

**Nearly 1000 students of Chef Robin are currently working as Chefs at well-known restaurants in the world.**

An interview with Chef Robin is about his thoughts and feelings about "Bacchus Restaurant of the Year" competition, which took place on 30th of March. Bacchus magazine is the oldest magazine in Bulgaria, dedicated to good food and wine, for sixteen years running it organizes Bulgaria's Restaurant of the Year awards[1].

Chef Robin mentioned that the competition was not about the chefs, it was about the restaurants and their qualities. Bacchus magazine has its restaurants lists and for the competition the magazine chose restaurants from this list. In Chef Robin's opinion, the competition is quite young and it has not been developed fully. He mentioned as well that it should categorize the restaurants properly, because currently all the restaurants are under one category, which is unfair, for example, one restaurant has higher price compared with another one, but they both are competing for the same "place" which is difficult to judge in terms of product quality. So there is a gap of categorizing the competing restaurants. Anyway, Robin mentioned that the level of representing restaurants is medium.

**“ Bulgaria is still very young in gastronomy, they have to grow more and with this growth comes better quality ”**

The answer of the question - How can you estimate the restaurant services in Bulgaria? The answer was short and understandable – “Terrible!” Do you see any changes in the past 10 years?

“Yes, there have been a lot of good changes. These changes are due to the fact that people are more travelled and look for different food experience..”

“I think the competition is bringing so much emotions between the local chefs, because it comes from the characteristics of human nature, we want to win. And someone who expects to win, but fails too, causes the emotions come out”.

**- What do you think about smoking restaurants? Why are they still existing despite the strict law?**

"Personally for me, I am a smoker, but I prefer do not smoke in the restaurants". He added that the feeling of the smoke while people are enjoying their stay is not pleasurable. “Anyway the law does not allow to smoke inside of any host area, and people should respect this. There are still existing smoking restaurant despite the strict law, because hosts want to cater and please everybody”.

- Could you give us an advice for chefs and restaurateurs, which they should follow to take place on podium on such a prestigious national competition?

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It is important to mention that for the "Restaurants of Year" category is not only about the food, it is about wine, drinks, service, music, toilets, etc. it is everything which makes The experience of the customer satisfying, positive and memorable.

The restaurants did not win because they did not pay attention to all the criteria of the competition, maybe some restaurants had good food but not good service, or vice versa.

My only advice is: To Read and follow the competition grading criteria which is published by Bacchus in 3 previous occasions prior to the competition

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[1] [http://www.bacchus.bg/novini/2017/03/21/2939355\\_best\\_places\\_to\\_eat\\_in\\_bulgaria/](http://www.bacchus.bg/novini/2017/03/21/2939355_best_places_to_eat_in_bulgaria/)  
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