

Culinary ArtReview



Chef Jordi Altuzar Net
the new team member
of Culinary Arts
Institute at Varna
Univeristy of
Management

Culinary Art Review

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Chef Jordi Altuzar Net



- Has a Le Grand Diplome De Cuisine Et De Patisserie

Le Cordon Bleu, Mexico City

- International Pastry Diploma & Bread and Baking Process Diploma of *Letty Gordon Gastronomic Institute, Mexico*

- Head Pastry Chef at *Infinity Cruises Royal Caribbean*
- Executive Chef of *Escuela UVM-Glion Campus Cuernavaca, Mexico*
- Executive Chef at *Restaurant Bodega, Bulgaria*
- Chef Consultant of *Liverpool (Mundo Gourmet) Paseo Interlomas, Mexico*
- Chef Consultant at *Ford Cooperate Head Quarters Mexico*
- Chef Instructor of *HRC Culinary Academy, Bulgaria*
- Chef instructor at *Culinary Arts Institute at Varna University of Management, Bulgaria*

Chef Jordi was Catering Chef/Chef Consultant/Pasty and Bakery Chef/Chef Cook/ Chef Instructor of various Culinary Academies, Restaurants and Hotels worldwide

“ I like to travel around. As a Chef Instructor it is very important for me to know different cultures and techniques, as well as different people. I am highly oriented on the human factor: how they work, how they react with each other, how they make team work and of course to supervise their proper job (cooking). ”

I have been in Bulgaria for 6 years.
In Varna I opened Bodega Varna Restaurant.
Won Bacchus magazine first place.

Chef Robin Virrarreal is one of my best friends and colleague from Le Cordon Bleu. He invited me for the first time to come to Bulgaria as a Chef Instructor, and I took a challenge and came, as I like to work with people, especially with students and young generation. For them it is very important to learn the principles of good cooking and a good relationship with people and I feel pleasure to share my knowledge with them.

Why did you decide to join Culinary Arts Institute (CAI)?

I decided to join CAI, because I think it is a great institution. It's top-notch! One of the best culinary schools in Bulgaria, even in Balkans. Therefore, I have known also Chef Kris and Chef Robin, who gave me the opportunity to be part of this institution.

At CAI, I am a Chef Instructor. I am also in charge of some events, in coordination of Chef Robin and Chef Kris.

Please share your feelings and emotions about CAI team and students

In my opinion, the CAI team is an excellent team, we are very full capacitated. All of us have different experience and background in diverse sectors. I am quite happy to join this fresh team. The students are great! We have different nationalities and cultures, which I like the most!