

ECUADOR



CHEF : MIGUEL XAVIER PONCE

Chef born and raised in Guayaquil, he started his career in Buenos Aires and continued his professional training in Lima, New York, Guadalajara and San Sebastián. He got two Gold and two Silver Medals in four participations in Culinary Competitions. He has worked in several Hotels and Restaurants; among them "Christophe" of Buenos Aires, Restaurant "Martín Berasategui" and in the Restaurant "El Celler de Can Roca". He was Professor and Academic Coordinator at the School of Gastronomic Sciences of the UEES for 7 years. He founded #NidoGYE, a collective where he has organized more than 20 itinerant gastronomic sessions of creative avant-garde in several restaurants and locations in the country. He is currently the Executive Chef of the Hotel Oro Verde de Guayaquil



STUDENT: ANDRÉS PROCCEL

School: U.E.E.S.

