

Chefs EFTH & Azores

June 23rd



Pedro Oliveira was born in S. Miguel Island and graduated in 2001 at the Hotel and Tourism School of Setúbal. But his first “kitchen” experience was in 1998, at the Chateau Impney Hotel, Worcestershire, England. After working ten years in many hotels in Lisbon, namely Cascais Miragem 5* and Le Meridien 5*, he returned to his homeland, in 2010, to be part of the EFTH project as a chef/instructor.



Nuno Santos was born in S. Miguel island, and started his college degree in Engineering, but soon realized that he was destined to do something else. He drops out and dedicates himself to cooking. In 2010, he graduates in Culinary Arts at EFTH. Due to the collaboration between EFTH and Johnson & Wales University, Nuno had the opportunity to study abroad in USA for a few months. Nowadays, Nuno is sous-chef/ instructor at EFTH and Anfiteatro Restaurant, where he has been standing out as one of the best chefs of Azores.



In the past number of years, EFTH Chefs, together with their team, have taught many students, some of them had been awarded in Portuguese and European competitions.

Both have been participating in many workshops, courses and wine dinners throughout the Azores, spreading their knowledge and experience in all the islands of the archipelago. They also have been contributing to promoting the Azores in the mainland and abroad, in Showcooking, dinners and other great gastronomic events.

Chefs Azores



Andreia Silva

20 year old Andreia Silva, was born and raised in Graciosa Island where, at the age of 16, she decided to prepare her professional life, and based on her taste for pastry since she was a child, she joined the Cooking and Pastry course at the School of Tourist and Hospitality Training. She began her professional life with an experience at Forneria São Dinis Restaurant, and later had the proposal to go to the Pastry of Hotel Azor, embracing with the team a new project.



Jorge Metade

Jorge Metade is 22 years old and from the city of Lagoa, he started showing interest in cooking from a very young age, at 18 he decided to join the Restaurant Technician - Kitchen / Pastry course at the EFTH where he did all his training. He won in 2016 the 1st place of the European Contest "Olivier Roellinger".

He currently performs his duties at Azor Hotel where he has the opportunity work with organic farming, another great passion of this young Azorean.



José Oliveira

José Oliveira, graduated from a Professional Hospitality course in the Kitchen / Pastry area, with internships at Club House Vila Sol in Vilamoura and at Cidnay - Hospitality and Tourism in Santo Tirso. His professional experience includes the Marinheiro Restaurant in Febres, Cantanhede, the Millenium Restaurant in Leitões, Mira, the Valentin's Restaurant in Luxembourg and the Hotel do Caracol in Angra do Heroísmo. He is currently a trainer at the Professional School of Praia da Vitória.



Miguel Noia

Miguel Nóia was born in 1985 in Ponta Delgada and began his training in Cooking and Pastry in 2011 at the EFTH, leaving behind a degree in Public Relations. That same year he opens a food truck business of healthy food, called Pachamama. Between 2012 and 2015 he acquires professional experience in several European kitchens. He returns to Ponta Delgada in 2015, where he joins the Casa Açoriana Restaurant team. The year 2016 saw Miguel Nóia open Casa da Rosa, a comfort food restaurant in the center of Ponta Delgada.

Chefs Azores



Andreia Amaral

Andreia Amaral, 29 years old, is a native of S. Miguel. Always in love with the kitchen, she graduates from the EFTH, and starts her career with an internship at the Associação Agrícola de S.Miguel. Afterwards, she works at the A Tasca Restaurant where she develops her leadership, skills and creativity. In 2016 she accepts the challenge of heading the Q'é Nosso Restaurant, where she has developed a work of recognition with typically Azorean gastronomy, which has been successful.



Raul Damásio

Raul Damásio, born in Ponta Delgada, graduated in 2014 from the EFTH, in the Cooking / Pastry course, and trained at the Hotel Colmeia. He worked at Quinta dos Sabores in Rabo de Peixe, where he had the opportunity to work not only in the kitchen but also in the farm where he had the opportunity to learn more about the product and its cultivation. Desiring to learn more, he went to work for the Restaurant Calçada do Cais, in 2015, where he worked as sous chef.



Henrique Lopes

Henrique Lopes born in Lisbon and raised in the district of Setúbal, attended a sports course, but soon realized that something diferente was destined for him, and decided to give his all to cooking. He graduated from EFTH in 2013 in the Cooking / Pastry course, and starts working at the Anfiteatro Lounge and is currently the "Sushman" at the Anfiteatro Restaurant where he seeks to create fusion dishes.



Paula Toledo

Paula Toledo, was born 38 years ago on Terceira Island. She joined the Terceira Mar Hotel, of Bensaude Hotels, in 2003, where she has developed her career. With her contribution, the Monte Brasil Restaurant has already won numerous prizes, with the highlights of Best Restaurant, Best Entry, Best Fish Dish and Best Dessert, in Terceira's Best Food Award in 2014 and 2015. The strong commitment of the Group In continuous training has given her the opportunity to attend various training courses for professionals in EPPV and EFTH.

Wine Service



Luis Pereira

Luis Pereira, native of São Miguel, started the Restaurant Technician - Restaurant / Bar course in 2011 at the EFTH. After completing his training in 2014, he worked at the Wine Tapas Bar Reserva in Ponta Delgada, where he began to explore winemaking. In May of 2016 he was given the opportunity to work in the company DHM, in the Azor Hotel, where he is currently working.

Marta Pacheco

Marta Pacheco, native of São Miguel Island, graduated from the Escola de Formação Turística e Hoteleira between 2010 and 2013, in a Restaurant / Bar course. After finishing the course, she trained at the Vale do Navio Hotel Restaurant, where she continues to work as a Waitress / Bartender.



Artur Botelho

Artur Botelho was born in São Miguel, Azores, 24 years ago. From an early age he had a passion and a great curiosity about the hotel industry and from there he decided to join EFTH in 2008, finishing the Restaurant Technician - Restaurant / Bar course in 2011. In 2012, through the Eurodissey internship program, he went to France as trainee for 6 months where he worked as a bar and restaurant server in local bars and restaurants. He returned to São Miguel where he stayed one year in the project of the Gin Club in Ponta Delgada. He currently performs functions of Table / Bar at Hotel The Lince Azores.

Ricardo Pedro

24 year old Ricardo Pedro, born in Vila Franca do Campo, São Miguel Island, graduated from the School of Tourism and Hotel Formation, in the Restaurant / Bar course between 2009 and 2012, where his passion grew for the profession. He excelled as Bartender and began his career at the Hotel Lince in Ponta Delgada. He worked for two years in London, England and currently serves as Bar Supervisor at the Santa Barbara Eco-Beach Resort in Ribeira Grande.

