

Chefs EFTH & Açores^(PT)

June 21st



ALDA CORREIA

Born in São Miguel Island, Aldas Correia graduated in 1991 at Centro de Formação Profissional dos Açores. She began her career in 1991 at the restaurant "Bar do Monte". From 1992 to 1998 she worked at Hotel Açores Atlântico, and since then she has been Chef at VerdeGolf SA. Throughout her professional journey she led a Course in Pastry at the EBI School in Povoação and a Cooking Course for Seniors, at the Santa Casa da Misericórdia da Madalena, in Pico Island.



GRAZIELA FERREIRA

Born in Vila Franca do Campo, Graziela started her career as a pastry chef, and 5 years later, out of curiosity and to learn more, she accepted the challenge to become a cook. After a number of years Graziela started leading the kitchen of the Hotel Bahia Palace. In recent years she has focused on her technical development, attending many courses for professionals at EFTH.



CARLA LIMA

Carla Lima was born in S.Miguel and graduated in Culinary Arts at Escola Profissional de Capelas, where she had the opportunity to participate in many competitions; highlighting a 1st place in a Regional competition and 3rd place in a Portuguese contest. She started working at Bensaude Hotels in 2001, and has been developing her career at São Miguel Park Hotel. The strong commitment of her hotel chain has given her the opportunity to attend many courses for professional taught at EFTH.



ROBERTO CABRAL

Roberto Cabral grew up with a passion for culinary arts. He began his training in a pastry shop in Montreal, Canada. After that, he returned to Santa Maria Island, his homeland, and created a catering company. In 2002 he decided to develop his knowledge and skills, and registered as a student at EFTH. After that, He worked at the School as Sous-Chef and instructor until 2006. Currently Roberto organizes Workshops and Showcookings in Santa Maria, and is writing a book about the origins of that Island's cuisine, exploring the products and popular techniques used in the past.

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ANTÓNIO AGRIPINO

Born in Mainland Portugal, his passion for cooking began at the age of 17 when he started working in a hotel from the Grão Pará Group in the Algarve. At the age of 30 António Agripino moved to the island of Terceira, joining the Hotel Terceira Mar belonging to the Bensaude Group. As Chef he worked at the Hotel Terra Mar, the Club de Golfe da Terceira and the Angra Marina Hotel. In 2010 he opened his own restaurant. He has invested a lot in professional development through participation in many courses for professionals provided by the EFTH.



ANA DUTRA

Born in Pico Island, Ana has been fascinated by pots and pans since childhood. She graduated in Culinary Arts/Pastry (post-high school diploma) at EFTH in 2011. Due to her good performance as a student the School gave her the opportunity to study for few months at Johnson & Wales University, Providence, USA. Back to the Azores she begins her career at Anfiteatro Restaurant. One year later she returned to Pico Island, and she is currently working at Ancoradouro Restaurant.



JOEL VIEIRA

Joel Vieira was born in Flores Island. He graduated in Culinary Arts/Pastry (post-high school diploma) at the EFTH in 2012, and despite his short career he has already very diverse experiences in restaurants and hotels in the Azores, Portugal, Hong Kong and more recently in Boston, at the Langham Hotel. Enhancing regional products and striving for perfection are his personal mottos. His passion is cooking! In March of this year he joined the team of Terra Nostra Garden Hotel, in Furnas, a gastronomic reference in the regional and national scene.



JOANA SILVA

Born in São Miguel Island, Joana began her professional training in EFTH in 2009, graduating in Cooking /Pastry, in which she stands out from the beginning for her commitment, persistence and initiative, qualities which she soon put to service at the "Yacht Club". This was the restaurant which welcomed her for her traineeship and where she currently leads the kitchens.

