

Chefs EFTH & Açores

June 19th



Sandro Meireles was born in Paços de Ferreira, mainland Portugal. He graduated in 1996, at the Hotel and Tourism School of Oporto, where he also started his career as an instructor. Later on, he worked in several projects in the north part of the country. In 2004, he worked in Macao, and one year later he came to S. Miguel to work as the Chef of the Holiday Inn Hotel. In 2007 he embraced with great dedication the EFTH project, where he is now responsible for the Culinary area.



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.



In the past number of years, chefs Sandro Meireles and Pedro Oliveira, 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 have been also contributing to promoting the Azores in the mainland and abroad, in Showcooking, dinners and other gastronomic events, such as the Boston Globe Travel Show, and the Azorean menus in promotion events in Boston at the restaurant chain Legal Sea Foods in 2012, and at the Langham Hotel Boston in 2013. In the mainland, they have performed dinners at the Altis Grand Hotel and they also have participated in some important events such as “Route of Stars”.



Nuno Santos

Born in S. Miguel island, Nuno Santos 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 a chef/instructor at EFTH and Anfiteatro Restaurant, where he has been standing out as one of the best young chefs of Azores.



Raúl Sousa

In 1991, Raúl graduated in Culinary Arts at Lisbon Hotel and Tourism School. He has worked in several restaurants such as Holiday Inn Crown Plaza, Lisboa e Meia, Estalagem de Vale Manso and Centro Cultural de Belém. Between 1995 and 1997, Raul worked as instructor and Garde-Manger chef at Lisbon Hotel and Tourism School. Since 2005 Raul Sousa is the Executive chef and instructor at the Vocational School in Praia da Vitória, in Terceira island. Raul Sousa is the Head Judge of Azores Skills (Culinary Arts Competition), as well as President of European Jury of AEHT Haute Cuisine competition.



Rui Medeiros

Born and raised in São Miguel, Rui graduated in 2007 at EFTH. Throughout his course he participated in different events in Azores and in Lisbon. Rui represented the School on the annual contest of AEHT, in Jesolo (Italy), and in another competition in Algarve. He started his professional career in Belgium, returning home in 2009 as head chef and a teacher. In the summer of 2003, he worked at Córsega, as a sous chef. Back to his homeland, Rui participated in various cooking shows organized by EFTH. Today, Rui is the head chef of Convés restaurant.



Ramiro Meneses

Ramiro Meneses was born in Terceira, 36 years ago. In 2003, he started working at Terceira Mar Hotel. In order to reinforce and improve his techniques, Ramiro has been in touch with Bensaude Hotels partners as well as attending several courses for professionals at EFTH. As chef of Monte Brasil restaurant he was awarded by Terceira Best Food Award's 2014 as Best Restaurant, Best Starter and Best Dessert.



Donária Pacheco

Donária Pacheco graduated in São Miguel and always worked in the same hotel, first as Holliday Inn Azores and now called The Lince Azores Hotel. In 2007 she was invited to be head chef of the hotel, where she always seeks to improve quality. Her menus are inspired by Portuguese and local cuisine, cooking with a modern touch, and always trying to serve authentic food.



Renata Rodrigues

Renata was born in Faial Island. Her passion for cooking was influenced by her parents who were owners of "A Árvore" restaurant. Since 2005, she is the owner/chef of her own restaurant called "Kabem Todos", in Horta's city centre. She thrives to gain more knowledge and one of her goals is to seek for innovation and to promote local products.



Júlio Carreiro

Born in São Miguel, Júlio graduated in 2012 in Culinary Arts at EFTH, where he had a good performance as a student. Due to the collaboration between EFTH and Johnson & Wales University, he had the opportunity to study in USA for a couple of months. Júlio Carreiro started his career at Anfiteatro Restaurant where he still works as a cook, and also has assistant instructor at EFTH.



Marco Glória

Marco was born in São Miguel, 37 years ago. His career started as a waiter, but his passion for cooking was growing. Marco Glória loves to create and seeks to improve and to learn more, and decided to attend several courses and events at EFTH. Today, Marco is owner and chef of Regresso à Conversa Restaurant/Bar, where he realizes a dream.