

João Rodrigues (PT) ❁

Restaurante Feitoria

June 27th



João Magalhães Rodrigues graduated in Culinary Arts at the Lisbon Hotel and Tourism School at the age of 21, although his ambition was to become a sea biologist. Throughout the three years course, he worked at the Sheraton Hotel and the Ritz Hotel and part-time at the Lisboa Plaza Hotel.

Later on, João Rodrigues registered at Hotel and Tourism College in Estoril, graduating as a bachelor in Food Production. In the same year, he started working at the restaurant Bica do Sapato, where he stays for three years. After that, he moved to restaurant Ritz Hotel, where he worked with the Head Chef Sebastien Grosplier (2 Michelin Stars), having the opportunity to acquire more knowledge.

2007 was a great year for João Rodrigues, not only for his work at Pragma Restaurant, where he worked with Chef Fausto Airoidi, but also for winning the portuguese competition Chef of the Year. Later on, João was invited to participate on the National Team at WACS Mediterranean Challenge, winning two silver medals.

In 2009, João Rodrigues takes part in the opening of the Altis Belém Hotel & Spa as head chef and chef of the restaurant Feitoria where he won his first Michelin Star. In January 2013 he became Executive Chef at Altis Belém Hotel & Spa, where he continues to win the Michelin Star. In the same year João is considered one of 10 Favorite Chefs of Mesa Marcada, one of the most known blogs in Portugal. In 2014 Rodrigues is part of Jury of the Portuguese Chef of the Year.