

Oscar F. Albiñana (ES)

Sosa Ingredients

June 20th



Oscar graduated in Culinary Arts at Barcelona's Bellart School. Albiñana started his career by training the Avalon Ramon Freixa team and worked at several Michelin star restaurants. In 2007, he won the contest for Best Young Chef in Spain.

After working in the acclaimed Mugaritz (**Michelin), Albiñana returns to Catalunya as Pastry Chef at Sant Fruitós de Bages. In 2009, Oscar Albiñana created a catering company - Eltreuxef - combining his new business with cooking shows and culinary photography collaborations.

Nowadays, Oscar is Chef advisor for Sosa Ingredients.



Jordi Puigvert (ES)

Sweet n' Go

June 20th

Puigvert cooking journey begun in 1997 at the Hotel and Tourism School of Girona. While keeping respect for tradition, Jordi is always looking for technical improvements in pastry. In 1998 he started working as a pastry chef at El Celler de Can Roca in Girona (***)Michelin) and soon after, as pastry chef at Restaurant Can Llonga.

In 2006 Jordi created Sweet'n Go, a company specialized in training and cooking shows for restaurants and bakeries, while simultaneously teaching in schools of Girona and Barcelona. Puigvert is also a Chef for Sosa Ingredients and pastry advisor in several hotels around the world. He also collaborates with specialized pastry newspapers.

Jordi Puigvert is one of the world chefs for the renown chocolate brand Michel Cluizel.