



**NATIONAL
CULINARY TEAM
PUERTO RICO**

Presented by

**PUERTO RICO
Hotel & Tourism Association**

Culinary Team Achievements 1995-2014

In 1995, the Puerto Rico Hotel & Tourism Association (PRHTA) created the Puerto Rico National Culinary Team for the following purposes:

- to enhance the local culinary profession
- to give educational opportunities and recognition to our chefs
- to benefit the tourism industry by having a culinary team represent Puerto Rico in international competitions
- to promote Puerto Rico as the premier gastronomic destination in the Caribbean.

Puerto Rico National Culinary Team 1995-2006

1995

Team members: Wilo Benet, Mark French, John Malloy, Alex Sánchez, Dayn Smith and Augusto Schreiner

At Caribbean Culinary Federation's *Taste of the Caribbean* competition, the team received a silver medal and was awarded a special recognition for demonstrating the *Most Professional Team Standards*.

1996

Team members: Wilo Benet (captain), Augusto Schreiner (manager), Pablo Budet, Hector Cardwood, Juan José Cuevas, John Malloy, Elliot Rios, Pedro Rivera, Juan Rosado, Alex Sánchez, Gustavo Esterás (bartender)

At *Taste of the Caribbean* competition, the team won a gold medal for its high scores. In addition, two team members received special awards for their exceptional performances: Héctor Cardwood, the team's pastry chef, was recognized for his outstanding dessert, and Gustavo Esterás received a bronze medal in the bartender's event.

1997

Team members: Mark French (captain), Hector Cardwood, Jeremie Cruz, Aris Cuadra, José Shamil Cedeño.

In 1997, the team received the highest score at the *Taste of the Caribbean* competition, earning a gold medal and recognition as the Top Team of the Year. Jeremie Cruz won the *Chef of the Year* award, the competition's highest individual recognition. Jeremie Cruz, Aris Cuadra and José Shamil Cedeño won individual gold medals. Mark French won a silver medal, and Héctor Cardwood won a silver medal for his dessert and two silver medals for his centerpieces.

1998-99

Team members: José Shamil Cedeño (captain), Nelson Adorno (pastry), William Collazo (bartender), Jeremie Cruz, Nelson Millán, Javier Ortiz, Nelson Rosado.

The team won both a silver medal and the *Most Professional Team* award. Bartender William Collazo won gold for the *Best Non-Rum Drink* and a silver medal.

2000

Team members: Philippe Trosch (captain), Luis Alvarez, Héctor Cardwood (pastry chef), Julio Delgado, Mark French, Fausto Molina (bartender).

In 2000, the team competed in the Caribbean Culinary Federation (CCF) *Taste of the Caribbean* competition as well as the American Culinary Federation (ACF) competition.

At *Taste of the Caribbean*, our team garnered the lion's share of the gold medals. Chefs Mark French, Luis Alvarez, and Héctor Cardwood, bartender Fausto Molina and service professional Jerry Montes won gold medals. Mark French won the prized *Caribbean Chef of the Year* award for his top performance in the competition. Luis Alvarez was also honored by receiving the *Commis of the Year* award, given by CCF for the first time that year.

A second stellar PRHTA culinary team, led by Julio Delgado and including Luis Alvarez and Jerry Montes as service professionals, also won gold medals at the *Taste of the Caribbean*, competing against ten international private teams.

In the ACF Competition in Orlando, Florida, our team, competing against other teams from the USA, won a bronze medal. In individual competitions, Julio Delgado and Hector Cardwood won gold, Mark French silver, and Philippe Trosch bronze.

2002

Team members: Nelson Rosado (captain), Efrain Cruz, Juan Carlos González, Jannette Berrios and Nelson Adorno, pastry chef.

In the American Culinary Federation competitions in Orlando, the 2002 team won an overall silver medal. In this event, 18 teams competed. In individual competitions, Nelson Adorno, pastry chef, won gold with his white chocolate sculpture, %Guardian Angel with Children,+and Jannette Berrios won silver in the turkey and pork categories.

2003

Team members: Ariel Rodríguez (captain), Fernando Parrilla, Juan Cruz, Aníbal Rodríguez (pastry chef), Hiram Avila (bartender).

This year, the team earned a gold medal for their three-course meal entry, the bartender earned highest honor for mixologists with Most Creative Rum Drink award, two gold medals and the title of *Caribbean Bartender of the Year 2003*. The Team demonstrated excellence in all phases of the competition winning a record total of 16 medals, the highest number of medals won by any single culinary team at the regional culinary competition.

2004

Team members: Cynthia Negrón, Enrique Piñeiro, Kalich Padró, René Olmeda (pastry chef/captain), Daniel Vázquez (bartender), Ariel Rodríguez (coach).

Medals: The Team won gold medal and the bartender won silver.

2005

Team Members: Anibal Rodríguez (pastry chef & captain), Elvin Rosado, Emil Rivera, Carlos Portela, Dixon Seda (bartender) Ariel Rodríguez (coach)

The Puerto Rico National Culinary Team nabbed the Gold Medal for their three-course meal entry, and Carlos Portela won the Chef of the Year Award at the Caribbean Hotel Association's Taste of the Caribbean 2005, in June at the Hyatt Regency Miami. The team, composed of Captain Aníbal Rodríguez, executive pastry chef at The Westin Rio Mar Beach; Elvin Rosado, from the Holiday Inn San Juan; Emil Rivera, from Bistro de Paris; and Carlos Portela from The Ritz Carlton San Juan, competed among 13 Caribbean national teams. They were ably advised by coach Ariel Rodríguez, chef-owner of Augusto's Cuisine and former member of the team. In the individual Chef of the Year competition, Carlos Portela and Elvin Rosado won gold while Emil Rivera won bronze. Pastry chef Aníbal Rodríguez won a silver medal in the individual Pastry Chef of the Year competition. In addition, bartender Dixon Seda won a silver medal in the general bartending competition and another in the Caribbean Bartender Final Competition.

2006

Team Members: Rubén García (captain), Alexis Martínez, Gabriel Díaz, Roxana Alvarez (pastry chef), Hiram Avila (bartender), Ariel Rodríguez (coach).

In 2006, Puerto Rico won two silver medals . one in the culinary competition and one in the bartenders competition . as well as the award for the Most Innovative Dish, with its Coconut Trilogy Dessert.

2007

Team Members: Efraín Cruz (captain), Fernando Parrilla, Jonathan Hernández, René Olmeda (pastry), Josuam Figueroa (bartender) Ariel Rodríguez (coach)
Chef Elvin Rosado, former member of the Team, was appointed team's coach starting with Team 2008.

Medals: The team won gold, Efraín Cruz and bartender Josuam Figueroa won silver in the final competition.

Fernando Parrilla won Caribbean Chef of the Year 2007 and René Olmeda won Caribbean Pastry Chef of the Year.

This is the fifth time that Puerto Rico earns the title of Caribbean Chef of the Year, a record no other destination has.

2008-2009

Team Members: Rubén Guzmán, Hedwill Martínez, Ernie Reyes, Lucía Merino (alternate member) Alberto Febo (pastry chef) Jorge Lopez (bartender) Elvin Rosado (coach) and Ariel Rodríguez (manager).

At Taste of the Caribbean 2009 the Team won gold. Alberto Febo won Caribbean Pastry Chef of the Year. Hedwill Martínez, Rubén Guzmán and Ernie Reyes won silver in individual competitions. Bartender Jorge López won bronze.

2010

Team Members: Maria Germania, Lucia Merino, Ernie Reyes, Luis Enrique Castillo (alternate), Xiomara Rotger (pastry chef) Ded Chazulle (bartender, Elvirn Rosado (Coach) and Ariel Rodríguez (manager).

At Taste of the Caribbean 2010 the Team silver and Junior Chef of the Year (Osvaldo Ortega). Bartender Ded Chazulle won gold.

2011

Team Members: Jorge Ramos (team captain), Aneudi Garcia, Fernando Parrilla, Rubén García (pastry chef), Victor Bonano (junior chef) and Cynthia Negrón (alternate). Ded Chazulle Rivera (Bartender), Elvin Rosado (Coach) & Ariel Rodríguez (Manager)

At Taste of the Caribbean the Team won the **Team Spirit Award and Silver Medal**, Victor Bonano, Cynthia Negrón and Bartender Ded Chazulle won **gold medals**. Fernando Parrilla and Rubén García won **silver medals** and Jorge Ramos won **bronze**.

2012

Team Members: Pablo Colón (team captain), Angel Santiago, Joel Rodriguez, Julio Lamberty (junior chef). Roberto Rodríguez (Bartender), Elvin Rosado (Coach) & Ariel Rodríguez (Manager)

At Taste of the Caribbean the Team won **Culinary Team of the Caribbean and Pastry Chef of the Caribbean Awards**. They also won: Best Non-Alcoholic Drink, Silver in the seafood Competition, Gold in the beef competition, Bronze medal in the cheese competition, Silver in the bartender competition, Silver in the Chef of the Year competition and Gold for Junior Chef of the Year

2013

Roberto Rodriguez, barman for the Puerto Rico National Culinary Team, took top honors for Team Puerto Rico by being selected Caribbean Bartender of the Year at the 2013 Taste of the Caribbean held June 26-30 in Miami, where teams from Anguilla, Bahamas, Barbados, Bonaire, Curacao, Jamaica, Suriname, Trinidad and Tobago and the US Virgin Islands presented their creations.

Rodriguez also won gold medals in the categories Rums of Puerto Rico Mystery Basket competition, Best Non Alcoholic Drink and Best Rum Drink.

We are also proud to say that the Puerto Rico Culinary Team won the Taste of the Island's People's Choice award and was recognized with the following awards:

- Pastry Chef Pablo Colon won a gold medal in Cheesecake competition
- Julio Lamberty won a silver medal for Caribbean Junior Chef
- Pablo Colon won a silver medal for Caribbean Pastry Chef
- Joel Rodriguez won a silver medal for Caribbean Chef
- Team Puerto Rico won a silver medal for Caribbean National Team
- Joel Rodriguez won a bronze medal in Seafood competition
- Angel Santiago won a bronze medal in Beef competition

The main sponsors of the Puerto Rico National Culinary Team are Rums of Puerto Rico, Sheraton Puerto Rico Hotel & Casino, American Airlines and the Puerto Rico Tourism Company.

Also, the following companies collaborate with our chefs: Caguas Auto Mall, Mendez & Co. Food Service, Castillo Tours, Holiday Inn Mayaguez, Holiday Inn Ponce, the Radisson Ambassador, Conrad San Juan Condado Plaza, Caribe Hilton, Hilton Ponce Golf & Casino, San Juan Marriott & Stellaris Casino, Embassy Suites Dorado, Embassy Suites San Juan, El Conquistador Resort, a Waldorf Astoria Resort; El San Juan Hotel & Casino, Rio Mar Beach Resort, A Wyndham Grand Resort; Courtyard by Marriot Isla Verde and Club Seabourne in Culebra.

2014

Puerto Rico National Culinary Team crowned Best Team in Caribbean - The Puerto Rico Culinary National Team was crowned once again "**Best Culinary Team in the Caribbean**" at the Taste of the Caribbean competition held at the Hyatt Regency in Miami.

The team competed against representatives from nine participating island: Anguilla, Bahamas, Barbados, Bonaire, Curacao, Jamaica, Suriname and U.S. Virgin Islands.

Also, Puerto Rico's team comprised of five chefs and a barman, were the winners of the People's Choice at Taste of the Island where they impressed the most critical judges. During this part of the competition, Two-time Team Coach Elvin Rosado and Chefs Raul Correa and Luis Castillo, Pastry Chef Mizraim Melendez and Barman Jose Franceschi delighted the spectators with their Puerto Rican Kiosk.

Team member who won medals are: Gold Medal/ Pastry Chef of the Year . Mizraim Melendez , Gold Medal/Cheese Cake Competition - Mizraim Melendez, Silver Medal/ Chef of the Year . Raul Correa- Team Captain, Silver Medal/ Junior Chef of the Year - Christopher Vega, Silver Medal/ Meat Competition - Luis Castillo, Silver Medal/ Seafood Competition . Luis Castillo, Bronze Medal/Bartender of the Year . Jose Franceschi.