

Carlos Durán HERRERA

S P A I N

HÔ I AN
INTERNATIONAL



FOOD
Festival

About Carlos Durán Herrera

Carlos Durán Herrera, Madrid 1980, is a young professional with more than 14 years of experience in the culinary field. He trained with Jaques Divellec and Thierry Beauvietau in France, England and Portugal in the Sheraton, Hyatt, Relais & Chateaux hotel chains. He has captained the Spanish culinary team and was awarded Silver medal at the Nestlé American Culinary Professional 2012, and the Absolute Winner of the Intercontinental, 2013 in the European Final of WACS (World Association of Chefs Societies).

Carlos combines his work as a chef with teaching and participation in various congresses and seminars, both national and international. He has published books, including "Mood Food: The Cooking of happiness or the art of the Gin Tonic". His latest book reflects his cooking and his way of life - "The Kitchen Scoundrel, Carlos Durán".

Some of his achievements include:

National:

- 5 times Culinary Champion of Spain and European Champion
- Member of the Academy Bocuse D'or (Spain) and General Secretary Spanish National Culinary Team and Olympic Captain.
- Semi-finalist in the National Cooking Contest, 2012
- Gold in the Spanish Championship "With Gusto Mudejar", 2011
- 3rd in the Spanish Championship Purple Garlic, 2011
- Best Seafood Dish - National Contest "Gold Hook", 2010
- Finalist in the National Contest Tierra y Truffle. Soria, 2010
- Finalist and 3rd place in the National Contest of Cooking Cordero Segureño. Granada, 2010
- Caoland's Cup "Golden Dessert 2006". Barcelona, 2006

International:

- Bronze medal in the Culinary World Cup 2014, Luxembourg
- Captain of the Spanish selection of professional kitchen, 2013
- Gold medal as Chef of the Year 2013, at the VIII International Culinary Competition of Southern Europe. Thessaloniki Greece, March 2013
- Gold medal as Team of the Year 2013, at the VIII International Culinary Competition of Southern Europe. Thessaloniki Greece, March 2013
- Classified and nominated for the World Cup of Professional Cuisine 2013, The GLOBAL chefs CHALLENGUE 2013. 6th position.
- Member of the Spanish professional kitchen team 2012
- Silver medal at the American Culinary Nestle, Dominican Republic, October 2012.