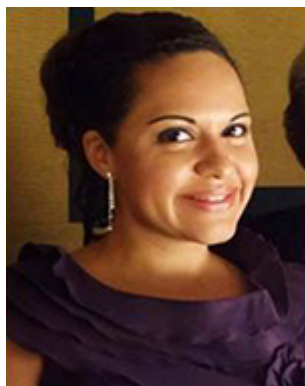

Dafne Pineda (Mexico)

Instructor Chef at ESDAI (Mexico) and ISMM (Colombia) / Owner chef of Arte & Delikatessen catering service



Additional information

- **Nationality:** Mexican
- **Alliance Promotion:** 2009

Why did you choose to learn and study cuisine, pastry, bakery ?

I chose to learn and study cuisine because it is amazing to make delicious dishes with few ingredients, time, correct techniques and love. The moment when you sit and have meals is the time you can share with your family and friends. Those moments are really important.

What did the Culinary Arts Program of the Alliance bring and give you ?

The Summer Program gave me the great opportunity to learn gastronomy from the best Institut and chefs. I also met people from the entire world and I learnt about many cultures. By studying at Institut Paul Bocuse, I opened my eyes to the world. I used to love cooking, now it's absolute passion. I like to say that a job that we love is not a job after all.

In few words, how would you summarize this experience ?

Amazing, Memorable. The best time in my personal and professional life. Easily I would repeat the experience.

In one word, how would you define the Alliance by Institut Paul Bocuse ?

Unique

.....

Page One

[2 days at Institut Paul Bocuse for the winners of the International Pastry Contest](#)

From June 19th to June 22nd 2017, the two winners of the International Pastry Contest held as part of the Chef Paul Bocuse Week 2016 came to Institut Paul Bocuse, Lyon, France.

Contact

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