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# Michel Garzon (Colombia)

Founder of KW Catering & Consulting / Chef and food consultant



## Additional information

- **Nationality: Colombian**
- **Alliance Promotion: 2010**

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

*My dream was to become a chef who can introduce South American cuisine to the world.*

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

*The Summer Program gave me the chance to learn French and English, along with French gastronomy. I also got the chance to see the world from another perspective. I learned new techniques, ingredients and cooking methods that helped me improving my cooking skills.*

### In few words, how would you summarize this experience ?

*Excellent and one of the kind ! My best souvenir will be the friendship with amazing people from all around the world, and the meeting with my wife of course. The time you spend in Institut Paul Bocuse might change your life forever. So make the right decisions. Appreciate every moment.*

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

*Unforgettable.*

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## 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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