



Monday 7th February 2022

From 09:30 h. Main hall

Accreditation

12:45 h. Working on the personal development of future gastronomy talents

- **Paco Roncero.** Chef at **Paco Roncero Restaurant** · 2 Michelin stars (Madrid)

13:45 h. Environment, product and memory

- **Samuel Naviera.** Chef at **Muna Restaurant** · 1 Michelin star (Ponferrada, León)

16:30 h. Proximity and seasonality in the cuisine

- **Victor Quintilla.** Chef at **Lluerna Restaurant** · 1 Michelin star · 1 Green star (Santa Coloma de Gramenet, Barcelona)

17:15 h. Cutting, processing and resting of the fish

- **Juanlu Fernández.** Chef at **Cañabota Restaurant** · 1 Michelin star (Sevilla)

18:00 h. Excellence of the sea, cult of the product

- **Pablo Sánchez.** Chef at **Los Marinos José Restaurant** · 2 Repsol suns (Fuengirola, Málaga)
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Tuesday 8th February 2022

From 09:30 h. Main hall

Accreditation

11:00 h. Updated Galician cuisine. Cooking the environment

- **Yayo Daporta.** Chef at **Yayo Daporta Restaurant** · **1 Michelin star** (Cambados, Pontevedra)

11:45 h. Traditional haute cuisine

- **José Luís Estevan.** Chef at **La fonda de la confianza Restaurant** (Madrid)

12:30 h. Ember as a backbone

- **Xanty Elías.** Chef at **Finca Alfoliz** · **1 Green star** (Huelva)

13:15 h. Levantine landscape

- **María José Martínez.** Chef at **Lienzo Restaurant** · **1 Michelin star** (Valencia)

14:00 h. Fermented revolution

- **Jordi Limón.** Chef at **I+D+I Fermentos Restaurant** (Barcelona)

16:30 h. Chilean seabed

- **Gabriel Leyera.** Chef at **La Calma Restaurant** (Santiago de Chile, Chile)

17:30 h. Tattooing palates

- **Mauro Barreiro.** Chef at **La Curiosidad de Mauro Restaurant** · **1 Repsol sun** (Cádiz)

18:00 h. Cooking memory

- **Daniel Carnero.** Chef at **Kaleja Restaurant** · **1 Repsol sun** (Málaga)
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Wednesday 9th Febrero 2022

From 09:30 h. Main hall

Accreditation

09:00 h. Young chefs competition by Sabor a Málaga

- Participation of 6 schools from the province of Malaga

10:30 h. Sustainability, profitability with vacuum cooking

- **Joseba Cruz**. Chef at the Restaurant **le Clandestin** · revelation **Catalunya 2021** and best sustainable cuisine **2021**

11:00 h. Dish presentation Sabor a Málaga

12:30 h. Award Ceremony
