GIRONA NOTICIES.COM + Periodisme

WORLD'S CREATIVE CHEF held its first edition, naming the creative chef of the year

Actualidad Empresarial | 25/11/2026 | 00:00



The first edition of the competition launched by Fagor Professional brought together eight chefs from eight countries in an international competition that culminated in the presentation of prizes worth more than 25,000 euros. The day concluded with an awards gala hosted by journalist Mamen Mendizábal and food communicator Esteban Capdevila.

The Spanish capital became the epicenter of international culinary creativity with the grand final of World's Creative Chef 2026, the competition launched and organized by Fagor Professional to recognize creativity, talent, innovation and new ways of understanding gastronomy. Chefs from eight countries competed to demonstrate their creativity before a jury made up of some of the most renowned figures in haute cuisine worldwide. The three winners of World's Creative Chef 2026 were first-place winner Kamlesh Singh Kathayat, of Gymkhana Dubai (United Arab Emirates), who was awarded 10,000 euros and an in-person specialization course at Basque Culinary Center; Pablo Quiven, of Quiven Patagonia (Argentina), who received 6,000 euros and an in-person intensive course at Basque Culinary Center; and third-place winner Ariel Munguía, of Canfranc Express* (Spain), who received 4,000 euros and an online intensive course at Basque Culinary Center. In addition, all three will be featured in individual interviews in Foodie Culture Madrid and Face Food Mag, and received a selection magnum from Bodegas Gancedo, along with the full competition uniform provided by Garys.

The competition began at 9:00 a.m., when the eight finalists and their assistants took on the challenge of preparing their culinary creations using state-of-the-art professional equipment from Fagor Professional.

The eight chefs selected for this first edition were Ricardo Goachet, of Verbena (Peru); Pablo

Quiven, of Quiven Patagonia (Argentina); Jorge Enrique Rosales, of Rosewood Mandarina (Mexico); Jamie Angel, of Gravetye Manor* (United Kingdom); Kamlesh Singh Kathayat, of Gymkhana Dubai (United Arab Emirates); Adnan Öztürk, of Hotel The Bodrum EDITION (Turkey); Vitaliia Veselovska, of Kadorr (Ukraine); and Ariel Munguía, of Canfranc Express* (Spain).

The international jury consisted of Clare Smyth, chef at CORE by Clare Smyth***; Quique Dacosta***; Diego Guerrero, chef at DSTAgE**; Paco Roncero**; Najat Kaanache, chef at Nur restaurant in Morocco; and Jaime Pesaque, chef at Mayta restaurant in Peru.

The gala also featured a culinary offering specially designed for the occasion, with the participation of three chefs: María José Martínez, of Lienzo* restaurant (Valencia); Periko Ortega, of ReComiendo* (Córdoba); and Samuel Naveira, of MUNA* (Ponferrada). Their creations formed part of a culinary experience that also benefited from the collaboration of Vilaplana Catering, Monte Nevado, Bodegas Gancedo and Culligan.

With World's Creative Chef 2026, Fagor Professional takes another step in its commitment to culinary innovation and the professionals driving the evolution of the restaurant industry. The initiative strengthens Fagor Professional's position as an ally of culinary professionals, not only through the development of equipment, but also by creating spaces for exchange, training, inspiration and recognition.

Autor:
AgenciaNinja

https://gironanoticies.com/en/worlds-creative-chef-held-its-first-edition-naming-the-creative-chef-of-the-year/