

科 恰 班 巴

Cochabamba

玻利維亞

Bolivia

加入網絡

Year of designation

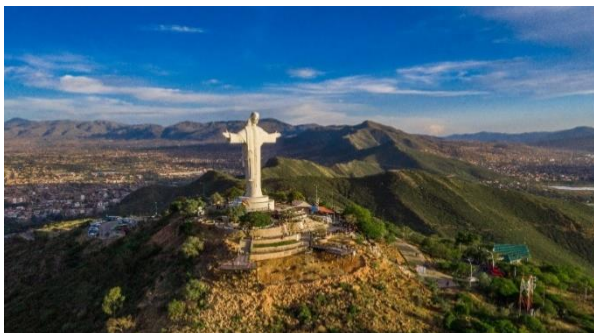
2017

城市介紹 City Information

Cochabamba was named as Gastronomic Capital in 2011 and Creative City by UNESCO in 2017, highlighting its rich

Cocho
City of gastronomy

cultural heritage. Local gastronomy drives economic and social development, promoting sustainable consumption and supporting local producers. As part of the Creative Cities Network, Cochabamba has established an Action Plan focused on sustainability and gastronomic integration to revitalize its culinary and productive context.



廚師簡介 Chef Information

- **Miguel Angel Figueroa Serrudo**

I am Miguel Angel Figueroa, born in the city of Potosi, Bolivia, in the Tasna-Rosario mining center. I ventured into gastronomy in 1990, giving way to continuous my studies on gastronomy and work. I received a scholarship in France in 2004 to study gastronomy at the Lycée Hotelier in Biarritz. I had studies in Spain at the Paco Torre Blanca school, chocolate and pastry making, and previous studies in Bolivia in different academies of gastronomy, pastry, art.

I currently perform duties at the “Gran Hotel Cochabamba” as executive Chef, in my country, giving meaning and creations in the theme that keeps us innovating in our gastronomy, with native national products, with the purpose of promoting our gastronomy all outside Bolivia’s borders and to the world.

I have the intention to show exotic products from my country to the world.

- **Jimmy Ronald Castillo Solis**



菜品名稱 Dish Name

- Valley
- Sabores de Mi Tierra (Flavours of My Land)

