



Chef Víctor Pérez

Spanish Cuisine Chef

Born in León, Chef Víctor Pérez is currently working at the Spanish Cuisine programmes of Le Cordon Bleu Madrid.

He received his training in classical techniques the School of Catering and Tourism of Biarritz, located in the French Basque Country and started his career as an assistant chef in the United Kingdom. Shortly after, in 2003, he went back to France and worked for some years as an apprentice in the kitchens of a large number of hotels and restaurants, including Palace Le Bristol in Paris, with three Michelin stars, or the luxurious Hotel Sofitel Thalassa Miramar in Biarritz.

In 2007, he went back to Spain and, after a short internship in Martín Berasategui's restaurant (Basque Country), he started working as sous-chef de cuisine in Pedro Larumbe (Madrid). A year later, Víctor Pérez became part of the team of the two Michelin stars restaurant Santceloni (Madrid), where he was chef de partie for three years.

Since April 2011, he is a member of the team of chefs in Le Cordon Bleu Madrid.