



## **Enrique Olvera (1976)**

Considered by many as one of Mexico's best chefs, Enrique began his career in February 1996 when he enrolled at the Culinary Institute of America in New York. During his studies he earned various awards including the gold medal from the New York Societe Philanthropique and the Jacob Rosenthal Leadership Award. Enrique graduated in 1999 with honors with a Bachelors degree in Culinary Arts Management. His first job was at the Everest Room, consistently ranked as one of Chicago's top 5 restaurants.

Enrique returns to Mexico City in 2000 to open his own restaurant –Pujol. His rare talent for re-imagining traditional Mexican food has earned him wide recognition amongst the Mexican and international press. Enrique was the youngest chef to ever earn the Catadores "Chef of the Year Award" in 2004, and has since been distinguished as "Chilango del año in 2004 & 2006", one of "The 30 Mexican Talents of 2005", "and one of the "Ten Best Chefs in Mexico 2005" by Universal newspaper, among others. In 2005 and 2007 he received the "Young Restaurateur" award from Mexico's National Restaurant Chamber. Enrique and Habita Hotel Group will collaborate together in 7 properties in Mexico City, Puebla, Monterrey and New York City. Additionally Enrique is in charge of the food design for Mexicana de Aviación, Mexico's largest commercial airline.