

CHEF DAVID BARAZARTE

A GLOBAL CULINARY VISIONARY & EXPERIENCE CURATOR



Venezuelan born, internationally renowned Chef David Barazarte encapsulates the essence of his experiences and the tastes of his incredibly distinguished style of gourmet. Barazarte has fought, as with most aspects of his life, his way to the top of the culinary food chain.

With a marine biologist and photography dream career gone botch, Mr. Barazarte found himself washing dishes at a high-end Spanish cuisine restaurant in Las Mercedes, Caracas, Venezuela. With the determined and unrelenting character that he was gifted with, Barazarte was quickly promoted to first cook; after only 2 months of working at that kitchen. He knew, right there and then, his passion in life rested in the hot pits of the living and breathing kitchen.

Barazarte's love for all sorts of cuisine landed him in culinary school at High Training Educational Institute, where he graduated at the top of his class in 2004. Even though he was the youngest of his class, he had a natural affinity to lead. Barazarte was not afraid to challenge his professors and, sometimes, break the rules in order to show his determination and culinary skills.

In 2018, Chef Barazarte unveiled the start of his own culinary company and christened it Barazarte's Group. This pristine culinary business offers a slew of services which include consulting, production, catering, private cooking classes, private chef, and manning kitchens for personal and commercial clients' yachts.

With a string of residencies at iconic restaurants such as Barton G, STK South Beach, Mandolin Aegean Bistro, Juvia, Art House in Wynwood, and Meat Market, Was part of the Initial Chefs Group that opened Los Fuegos by Francis Mallmann and Pao by Paul Qui at Faena Hotel Miami Beach. Barazarte has also worked at various catering events and companies and events such South Beach Food and Wine Festival multiple times, the NBA Finals and lucky Rice south beach to mention a few.

He has also appeared in a segment and cooked in Prairie Street Prime culinary kitchen and open fires, showcasing their high end kosher meats, sharing recipes and cooking techniques on the show Asi Love Camila, demonstrating some crudos.

Mr Barazarte has spent and lived off shore for seasons, sailed many oceans and seas, seeing quite lot of this world, with he love for the ocean and extensive navigation time, in 2022 he became a captain, a job he only does as freelance mostly for private clients and some charters here and there, when he is not cooking, on leisure mood or traveling around the globe with his always saying " traveling the world one client at a time"