

Team Italy Judges YCO2022

Alfredo Marzi



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He has been defined 'The Great Admiral of Italian cuisine': there is no better definition for Alfredo Marzi, who for 45 years was Corporate Chef and then Director of menu planning for the kitchens of the 23 ships of the Princess Cruise company in Los Angeles, coordinating the work of 36,000 employees of 80 different nationalities in the kitchens alone.

Marzi was born on Lake Orta, in Armeno, which has always been a land of chefs.

In the 1960s he attended the Hotel School in Paris, then the most prestigious kitchens in Italy and Europe: Venice, Monte Carlo, Courmayeur, and later on, the most famous kitchens in the world.

His career as a 'kitchen admiral' began in 1969, with his first embarkation: a voyage around the world that would not stop for the next 50 years!

During his life, Marzi has cooked for kings, queens (including Elizabeth of England), princes and princesses (he dedicated a recipe to Lady Diana), four presidents of the Italian Republic (Scalfaro appointed him Commendatore) and three White House tenants: Bush senior and junior, Barack Obama.

He is the chef of kings and presidents, a demanding controller of every dish that comes out of the kitchens of the Princess Cruise to satisfy the palates of 6 million travellers every year... and yet he is endowed with great humility and heart: because, as he himself says, "you never stop learning, you can be an ambassador of Italian cuisine even from the trenches of a trattoria, putting your brain and heart into it".

Valerio Angelino Catella



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Chef Valerio Angelino C. began his professional career at the Ist. Alberghiero in Trivero, coming from a family of pastry chefs and hoteliers with over 200 years of tradition.

In the meantime he has specialised in artistic pastry and chocolate making, gaining podium placings in the main international competitions, including two bronze medals at the World Championships and the Culinary Olympics and three silver medals at the International Championships. Today he is a WorldChef competition judge and manager of the Italian Federation of Chefs FIC.

Having given up his activity as a restaurateur, thanks to which he has achieved wide critical acclaim and international clientele, he now devotes himself to freelance work as a "free-lance on call", organising events and cooking and pastry courses. He is also involved in consultancy and training in the HoReCa channels thanks to his solid managerial training and a deep knowledge of gastronomic history and culture gained through gastronomic collecting and the creation of his own museum, study centre and antiquarian library on the history of gastronomy.

For years he has been a technical-practical teacher at the most prestigious Italian gastronomic schools and teaching centres and loves to pass on his knowledge through courses and demonstrations for enthusiasts. He collaborates with the main technical and scientific newspapers, publishing study and in-depth articles on the themes of the gastronomic and food world.