

Paco Roncero

Paco completes his studies at the “Superior School of Hotel Management and Tourism” in 1990 and he begins his career at Zalacain (Three Michelin Stars) and later at the hotel Ritz, Madrid.

After some years of training, Paco joins the Casino de Madrid Banquet Department where he is appointed Head Chef of Banquet in 1996. Paco combines his work with different Chef competitions. He obtains second award in the Young Chefs’ Championship of the Community of Madrid and third award in the Spanish Championship.

In 1998 Paco joins Ferran Adrià’s team. Paco is considered being the most outstanding disciple in Madrid. This involves a true revolution to the Casino de Madrid and the madrilian gastronomic landscape. This is when Paco’s creative personality explodes.

In 2000 Paco is promoted to Head Chef of the Casino de Madrid (Banquet, Restaurant Terraza del Casino, Golf Club Retamares). Recently after this promotion, Paco is awarded with one Michelin Star in January 2002. This is the first time a European Private Club is awarded with a Michelin Star. These years are crucial for Paco’s career involving the definite reputation of his management at the Casino de Madrid. At the same time, NH Hotels entered as shareholder of the Casino de Madrid and Paco starts to collaborate with the hotel chain in the improvement and modernization of the gastronomic offer of the hotel group.

In 2003 Paco designs the “Kitchen Manager”. This programme is developed to improve the management return in the kitchen and in the gastronomic environment. It is in constant development and it incorporates new technologies in the kitchen facilitating the tasks of the professionals. The programme was presented at the Congress “Best of Gastronomy” in San Sebastian where Paco also gave a speech on “The Tapas in a catering”. Few months later Paco is clocked in the Kitchen Channel to direct the broadcast programme “cooking in miniature”.

In 2004 Paco was in charge of the organization and the elaboration of the Gala Dinner prior to the Royal Wedding together with Ferran Adrià and Juan Mari Arzak. He also starts his collaboration with the daily paper El Pais and their gastronomic section. Since this year Jose Carlos Capel entrusted Paco with the organization of the Gala Dinners of the Congress Madrid Fusión in the rooms of the Casino de Madrid.

In 2005 during the Madrid Fusion Congress and in the Tokio Hattori School Paco gave a masterly lecture on “Olive Oil and its Textures” where the refined technique is shown and where he changes its applications. Another demonstration was “The Textures of the Milk” during the Madrid Food Conference.

The same year, Paco is appointed as gastronomic advisor of the Hotel Gran Casino in Extremadura, a five star hotel managed by NH Hotels with great reception of guests and specialized critics being of reference in the region.

In October Paco Roncero is appointed General Manager of the Casino de Madrid – NH Hotels and Golf Club Retamares.

In January 2006 with the support of NH Hotels and previous General Manager Cesar Perez Paco opens the inNHOva at the Casino de Madrid, a workshop to continue the development of new projects.

In February 2006 Paco starts to commercialize the 3rd version of the Kitchen Manager including a new programme for restaurant reservations.

Paco was recently awarded as Chef of the Future by the International Academy of Gastronomy. During all these years Paco has collaborated with several national and international magazines and has travelled around the world making demonstrations and giving conferences placing the Spanish Gastronomy at the very top of the international landscape.