



EXECUTIVE PASTRY CHEF

RAFAEL BARROS

LUXURY PASTRY PORTFOLIO

Pâtisserie • Chocolate • Plated Desserts
Celebration Cakes • Seasonal Creations
Product Development • Luxury Hospitality

2026

THE CRAFT

Technique. Creativity. Execution.

More than 35 years dedicated to pastry, chocolate, hospitality and the development of teams and products.

A portfolio built across boutique craftsmanship, restaurant desserts, artistic work and high-volume luxury hotel operations.

RAFAEL BARROS



SELECTED WORK

CHOCOLATE & CONFECTIONERY

Precision, finish and product identity.



SELECTED WORK

CHOCOLATE & CONFECTIONERY

From boutique collections to seasonal gifting.



SELECTED WORK

CONTEMPORARY PÂTISSERIE

Clean architecture, controlled texture and elegant finishing.



CELEBRATION CAKES

Classical elegance and hand-finished detail.



SELECTED WORK

CELEBRATION CAKES

Volume, texture and floral composition.



ARTISTIC WORK

Chocolate sculpture, modelling and decorative technique.



SEASONAL CREATIONS

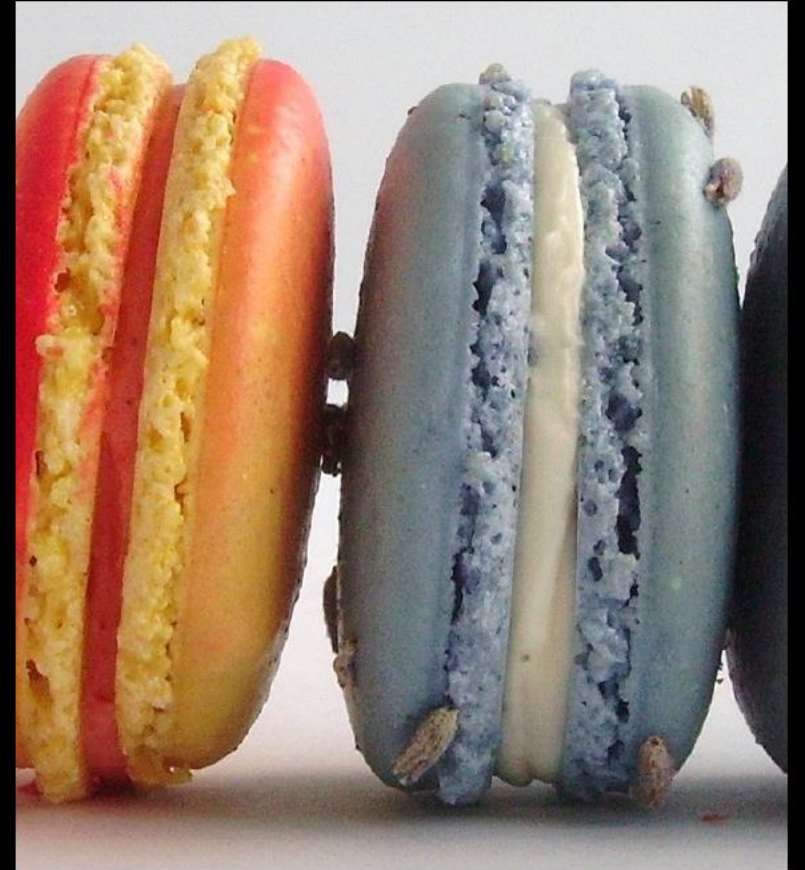
Products designed to create occasion, emotion and retail impact.



SELECTED WORK

MACARONS & COLOR

Consistency, delicacy and a strong visual signature.



PRODUCT DEVELOPMENT

Presentation systems that translate technique into scalable products.



PLATED DESSERTS

Texture, temperature and visual rhythm at the table.



SELECTED WORK

PLATED DESSERTS

A restaurant vocabulary built on clarity and contrast.





EDITORIAL & RECOGNITION

A career in pastry.

Pastry Chef of the Year - Veja São Paulo

Best Chocolate - Veja São Paulo

Best Patisserie - Veja São Paulo

International competition experience

Education, consulting and team leadership



EXECUTIVE PASTRY CHEF

LUXURY HOSPITALITY

Craft. Leadership. Results.

Pastry & bakery leadership
Menu and product development
High-volume banqueting
Pre-opening and operational standards
Training and mentoring
International experience

RAFAEL BARROS | EXECUTIVE PASTRY CHEF

São Paulo, Brazil | International experience

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PASTRY • CHOCOLATE • HOSPITALITY • LEADERSHIP