



DANIELE COLANERA

Profile

For over ten years he has been working in the world of Italian confectionery art, he has carried out numerous learning courses and Masters not only in pastry, but in chocolate and pralines as well as specific topics such as chocolate eggs, desserts for restaurant, modern cakes, bakery products for breakfast, etc ...

He trained as an apprentice pastry chef at a pastry shop in Rome and continued his career in the capital in other pastry shops as an assistant pastry chef, then as a manager and finally as owner from 2010 to today of the Chocolat pastry shop in Olevano Romano (Rome).

From 2019 to today he is a member of the FIPGC (Italian Federation of Pastry, Ice Cream and Chocolate) where he specializes, Member of the organizing committee of the World Pastry and Cake Design Championships in 2019 at Host Fiera Milano, in 2021 Provincial Delegate for the same Federation and finally he refines his skills also in the world of training, becoming, in 2021, Regional Manager of the schools sector for the FIPGC.