

CARIBBEAN HOTEL & TOURISM ASSOCIATION UNVEILS TEAMS FOR THE 2025 TASTE OF THE CARIBBEAN

The region's premier culinary showcase returns November 16–18 at the Wyndham Grand Barbados Sam Lord's Castle All-Inclusive Resort

MIAMI, FL — October 23, 2025 – The <u>Caribbean Hotel & Tourism Association</u> (CHTA) is proud to announce the participating culinary teams for this year's highly anticipated <u>Taste of the Caribbean</u>, taking place from **November 16–18**, 2025, at the Wyndham Grand Barbados Sam Lord's Castle All-Inclusive Resort.

As the Caribbean's premier showcase for culinary mastery, cultural expression, and professional development, the event celebrates the region's diverse gastronomy while offering valuable learning opportunities for food and beverage professionals to enhance their skills, explore trends, and elevate their craft.

"Taste of the Caribbean continues to be a defining platform for celebrating the creativity, talent, and innovation that shape our region's cuisine," said CHTA CEO Vanessa Ledesma. "Each year, this event reinforces the Caribbean's reputation as a world-class culinary destination and provides a meaningful space for F&B professionals to connect, learn, and inspire one another."

Participating Teams for the 2025 Edition

This year's competition will feature culinary teams representing:

Anguilla, Antigua & Barbuda, Aruba, Barbados (reigning and five-times National Team winners), Belize, Bonaire, Curaçao, Grenada, Puerto Rico, Saint Lucia, Turks & Caicos Islands, and the U.S. Virgin Islands.

These talented teams will compete across multiple categories including Senior Chef, Junior Chef, Pastry Chef and Bartender. The event will culminate in the Taste of the Caribbean Awards, where top honors will be presented for:

- Caribbean Chef of the Year
- Caribbean Junior Chef of the Year
- Caribbean Pastry Chef of the Year
- Caribbean Bartender of the Year
- Caribbean National Team of the Year

The three-day event will also feature live demonstrations, tasting showcases, and educational sessions led by leading regional and international experts in culinary arts, sustainability, and hospitality management.

Taste of the Caribbean runs concurrently with the Caribbean Hospitality Industry Exchange Forum (CHIEF). One of the region's most influential events for hospitality leaders, CHIEF delivers strategic insights, peer-led workshops, and practical solutions tailored to the Caribbean tourism landscape.

Taste of the Caribbean is presented in partnership with Wyndham Grand Barbados, Sam Lord's Castle All-Inclusive Resort & Spa. Additional partners include ABA Global Marketing, ACADO Barbados, Angostura, Certified Angus Beef, Interval International, Mastercard, National Watermelon Promotions Board, SilverwarePOS, The Anything Group and the U.S. Meat Export Federation, whose support continues to make this flagship event possible.

Registration Information

Registration is open for Taste of the Caribbean, including the Taste of the Caribbean Awards Dinner on November 18.

For more information or to register, visit www.chtataste.com.

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About the Caribbean Hotel and Tourism Association (CHTA)

The Caribbean Hotel and Tourism Association (CHTA) is the leading organization representing the interests of the Caribbean hospitality and tourism industry for more than 60 years. With 32 National Hotel Associations as well as 1,000 diverse members spanning hotels, resorts, tourism providers, and allied partners across the region and beyond, CHTA serves as a powerful voice, resource, and connector for the Caribbean's most vital industry. Through ongoing advocacy, professional development, industry insights, and market intelligence, CHTA helps its members thrive in today's competitive global marketplace.

Organizations worldwide with an interest in the Caribbean that want to increase their presence and connectivity in the Caribbean hospitality and tourism industry are invited to join this dynamic community. To learn more about membership benefits and upcoming virtual and in-person events, please visit www.CaribbeanHotelandTourism.com.