

On Food & Wine

Miami Dade College MCI students receive BBVA sponsored internships from El Celler de Can Roca, Catalonia, #1 restaurant in the world

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Details

Written by SFG Staff

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BBVA (Banco Bilbao Vizcaya Argentaria, Bilbao, Spain) and its U.S. subsidiary, BBVA Compass, announced the selection of two Miami Dade College (MDC) / Miami Culinary Institute (MCI) students who will complete apprenticeships under the **famed Roca brothers of El Celler de Can Roca**, which landed at No. 1 on Restaurant magazine's influential World's 50 Best Restaurants list this year.

As part of its three-year partnership with [El Celler de Can Roca](#), BBVA is sponsoring the four-month culinary internships including all travel and lodging costs.

Marcelo Sardina and Sachi Statz will embark on their four-month culinary and cultural journey at the Girona, Spain-based [El Celler de Can Roca](#), where they will work side by side with **the Roca brothers: Head Chef Joan, Sommelier Josep, and Pastry Chef Jordi Roca**. "This opportunity is priceless," said **Chef Collen Engle, MCI chair**. "To work and learn at the best restaurant in the world is a dream come true for these students. The internships furthers our mission and our continued efforts to have a culinary school that is global in scope."

Marcelo Sardina and Sachi Statz were chosen from a group of 10 MCI students who assisted the Roca brothers and their staff in prepping meals for 200 BBVA Compass clients and invited guests aboard the **SeaFairMiami**, a luxury yacht on Biscayne Bay.

For more information, visit www.miamidadeculinary.com.

