

LUIS DE LEZAMA BARAÑANO

Luis de Lezama was born in Amurrio (Álava) on June 15, 1936. He is a priest. Degree in journalism from the University of Madrid in 1976. Diploma in Direction and Planning by the Hospitality School of Lausanne (Switzerland) in 1982. Fundamentally his professional activity has been aimed at helping young people with difficulties of adaptation in his professional aspect always with the concept clear of "Do not give fish but teach how to fish". That is, teach by forming and generating the necessary resources to do so, maintaining and generating positions of work through the Iruaritz Lezama Foundation which has become a reference at national and international level.

CATHOLIC PRIEST:

He entered the ecclesiastical career in 1954 at the Conciliar Seminary of Madrid in who obtained the degree of Theology and was ordained a priest in 1962. He was assigned as coadjutor to the Parish of Chinchón, a town in Madrid in the who carried out the pastoral and social work with special attention to marginalized youth to which he gave hospitality, culture and work, worth the popular title of "cura de los "for their activities in favor of the young apprentices of bullfighters to the who opened his house as a shelter

From 1965 to 1968 he developed his ecclesiastical work in Madrid in the neighborhood of Vallecas, in Pozo del Tío Raimundo, one of the most depressed suburbs of the capital of Spain. He lived with young people to promote them in the Schools of Accelerated Vocational Training with no more help than collecting paper and clothes used by the city. This is how the first Youth Hostel was born, where he started a original and unique process of reintegration for community work.

JOURNALIST AND WRITER:

During these years of priesthood he studied Information Sciences in the University of Madrid graduating in the branch of Image, Radio and TV. Initiating among other activities a long stage of radio programs in the

Chain of Popular Waves Spanish and in the SER that won him the Prize

International ONDAS 1972. He participated in the Radio Popular Foundation of Madrid and of the COPE and its implementation for eight years.

He was a correspondent in the "Six Day War" in Israel, where he was wounded.

He got an interview with Golda Meyer that helped in Spain to understand the problem of the State of Israel and established a cordial relationship with the Sephardic which is maintained at present.

At Christmas of 1972 he went as a correspondent, when the emergence of the survivors of the plane crash in the Andes to the Uruguayan rugby team. That became a psychological help and staff to all the survivors in a stay in Uruguay that lasted more than a month and ultimately a friendship that has lasted over the years.

He is the author of several books:

1º Stories and recipes from my tavern (1993), where he expresses his experiences as innkeeper

2º Wheat and tares (1994), his restlessness and his thoughts as a priest of your time.

3º In Him is life (2000), commentaries on the Gospels.

4º Costume of Lights (2001), has been the novel prize of the Joselito Foundation of the Community of Madrid. It reflects the life of the boys who want to be bullfighters.

5º Let's talk about God (2003), it constitutes an expressive analysis of the idea and experience of God from realism and current Spanish society, plagued by personal anecdotes of pleasant reading.

6º The Rose of David (2006), novel of concord between different cultures.

7º Mori the silkworm (2009), children's story.

8º The kitchen of Alabardero (2014), anecdote of the Taberna del Alabardero.

9º The Captain of the Arriluze (2015), A biography of the sailor Poli Barañano, grandfather of the author, fictionalized in some of his episodes.

10º The School of the Future. The Educational System of St. María la Blanca School.

He is the author of the annual representation of the Passion of Christ in Holy Week, today elevated to the category of Festivals of Spain by the Ministry of Information and Tourism. The people of Chinchón, grateful for the creation of social works and the incentivization of tourist attractions that have made it one of the main objectives next to Madrid, he paid tribute in 1978 granting him the "Golden Garlic" of the city by agreement of the Corporation Municipal, naming him adoptive son and Honorary President of the Cooperative Village winery

FOUNDER AND PRESIDENT OF GRUPO LEZAMA

Alternating his priestly status with his dedication to youth, he renounced ecclesiastical offices, creating in 1974 as a means of independent living for their young welcome a bar restaurant in the heart of Madrid in front of the Theater Real de Madrid, La Taberna del Alabardero, which soon became a famous place, cited in the main events of the change from dictatorship to democracy, meeting of intellectuals, politicians and artists. For their dining rooms they have paraded in In recent years, the characters of the restless world of today, the Royal family, the Presidents of the Government, businessmen, journalists, writers, actors and musicians To create an appropriate legal entity for these purposes of a social nature creates the Iruaritz Lezama Foundation.

This social hospitality activity was increased with the creation of the Café de Oriente (1983), in the Plaza of the same name in Madrid, in front of the Royal Palace. In April of 1989 he opened a Spanish restaurant also with the name of the The Beefeater's Tavern in Washington D.C. A whole gastronomic embassy Spaniard in the US capital, where in recent years he has been awarded the best prizes for the American critics, obtaining the first positions in the rankings of the gastronomic guides. Today is the key place for social events and samples that represent Spain and its products.

Luis Lezama continues to welcome young people who want to get their first opportunity

of employment, get out of marginalization, recover a way of living for their work and access with ownership and profession to the various hospitality specialties. He Father Lezama, popularly known, has exercised during these years a praiseworthy work of social relationship and a continuous promotion of young people who have accessed even from delinquency and marginalization to functions of public and political responsibility, as well as prominent professionals of the hostelry. Since 1992 these teams of young people, who have achieved a high professional qualification for an insistent work of continuous training among its members, run the hotel services that the Foundation is creating as the of the Palacio del Senado and Palacio Real de Oriente in Madrid and deal with the national and international events that the Government of the Nation calls there, as the summit of Ibero-American Heads of State (1993) and seven others currently in service

In 1992 he founded the Superior School of Hospitality and Tourism of Seville where they study his studies currently more than 350 students annually divided into three courses with specialties of hotel management, kitchen and catering services and complete with two more courses of Hotel Management. The EURHODIP (Association of Hospitality Schools of the European Economic Community) has considered it as the best European School of the year 2000, 2007 and 2017.

In 2007, with SEAS (Grupo San Valero), he created the Superior Open Studies of Hospitality (ESAH), in Zaragoza. The two institutions forged a new project education to offer face-to-face training that the Lezama Group imparts to through the School of Hospitality of Seville, using the methodology online, with more than 15,000 students. In 2014, it has recently opened a branch in Mexico D.F and Miami.

SANTA MARÍA LA BLANCA “SCHOOL OF THE FUTURE”

With a vision to produce innovative, employable and entrepreneurial students that are better prepared for life (for an EU wide impact), Iruaritz Lezama Foundation started an individualized method of learning called the EBI (Education that is Basic and Interactive) method at Santa Maria La Blanca (SMLB) school in Spain. This is a pedagogical system based on the personalization of teaching, having as fundamental criterion the motivations, knowledge and skills of each student to guarantee meaningful learning and personal growth, to discover the maximum potential of

the same. To attest to the effectiveness of the method, Santa Maria achieved great results in reading, mathematics and science in OECD, was placed among the top 50 most innovative schools, globally.

<https://www.youtube.com/watch?v=mFnIA7N0STw>

CONDECORATIONS

On March 20, 1996, he received the Gold Medal of Merit from the Government of Spain Tourist.

1º Received in the year 2005 the title of Doctor Honoris Causa by the Providence University in Rhode Island (USA).

2º In October 2006 the Spanish Government has granted the Commendation of the Order of Isabel La Católica.

3º The Government of the Republic of France wanted to highlight its work exchange and cultural collaboration with this country, granting it in 1989 the Order of Civil Merit of which he is Knight of Honor.

4º It is also National Award of Gastronomy "Marqués de Villena" 1991. Award to the best professional "Marqués de Desio" of the Royal Academy of Spanish Gastronomy 1991.

5º National Award for Extraordinary Gastronomy 2014.

6º In May 2017, the Spanish Government has granted Don Luis with the Commendation of The King Alfonso X The Wise for his achievements in education worldwide.