

Sophia Hoffmann Vegan Chef

[Sophia Hoffmann](#) is a vegan chef, cookbook author and food activist.

Coming from a family of food enthusiasts, she started out with a part time job in a pizzeria at 17, and continued to accumulate practical experience in kitchens and food markets, all of which shaped her food philosophy. Since she first started cooking in her hometown Munich, she added career building blocks in Vienna and in Berlin, where she now lives.

In addition to her hands-on training, she acquired knowledge on sustainability and organic farming, which became an important part of her work over the years. Sophia did an apprenticeship in a bakery and trained in Raw Food techniques with acclaimed raw chefs [Boris Lauser](#) and [Laura Villanueva](#).

Thanks to a background in journalism, she became a freelance food writer and recipe developer in 2011, writing food columns for renowned German magazines such as Biorama, Der Freitag, and Foodie - Der Feinschmecker. To date, the success of her published work has also resulted in two books on vegan cooking.

In 2012, Sophia started [her own catering](#) business, hosting popular pop-up dinners, events and cookery classes across Germany, Austria and Switzerland. She has also participated in several culinary cultural exchanges hosted by the German embassy in Kyev.

Sophia's food is all natural, colorful and playful. Her red, black, purple and green breads and pastas have become signature dishes and her German fans love her vegan interpretations of Teutonic comfort food.

In addition to presenting plant-based food as fun and inspiring, she likes to tell stories through her dishes. Her dinners have featured pop-cultural themes, like the Game of Thrones dinner series or the David Bowie tribute menu, visual themes like monochrome menus or challenging concepts like a Detox vs. Dessert dinner that offers guests a choice of indulgent or healthy choices. Whatever she's doing, Sophia always creates entertainment for all the senses.

In 2014, the year Sophia's first book was published, she was honored with the Provamel Veggie Star award and the Think Vegan Award. In 2015, she signed with Universal Music and started [her own YouTube cooking show](#). Her second book, released in 2016, features 10 opulent menus from her pop-up dinner series, as well as the 10 female food entrepreneurs that gave the book its title: „[Vegan Queens](#)“. Following the positive feedback to the book, she started the „[Vegan Queens](#)“ [podcast](#), which highlights the women behind the book. Future episodes will showcase even more female foodies who inspire Sophia. She is an active member of the Feminist Food Club, an all-female gastronomy network based in Berlin.

In addition to educational cooking shows and TV appearances, Sophia collaborates with companies in recipe development and consulting and has current testimonial deals with organic food companies like Davert and Heimgart Microgreens. Mastercard Priceless, Kickstarter, Google Foods and Wasa are amongst those who have sought her expertise and she has been involved in branded menu development for Berlin venues including [Let It Be Vegan](#), [Häppies](#) and [Kochhaus](#) (Germany-wide home cooking delivery service). She works to raise awareness for food waste through Zero Waste Cooking workshops at events like [Berlin Food Week](#), where she is on the jury of the annual [Gastro-Gründer-Preis](#).