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| Una persona sentado en un restaurante  Descripción generada automáticamente |  | Jose ***Executive Sous Chef*** |
| Perfil**Profession**: ***Food preparation and preservation technician***Birth Date: March 9, 1988CORREO ELECTRÓNICO:Jose-397838@gulfjobseeker.com AficionesSelf-learning through books and websitesPractice new cooking techniques and innovate within characteristicsSport(Play Soccer and a Little Fitness)English 50% |  | educationInstituto Mexicano de Gastronomía[August 2005]–[September 2007]work ExperienceSous Chef*October2019- ¿?*●Supervision of restaurant openings.● Preparation of Menus by the Executive Chef.● Responsible for inventories of all consumption centers.● Supervision of the dishes with the Chefs of Specialties’.● Changes to the presentation of a la carte restaurants.● Personnel management and care of the work climate.Yacht "Maje" Balearics Islands, SpainExecutive Chef*May 2019 - August 2019*Elaboration of Menus for the owners and crew of the boat.●Shopping according to the menus of each day.● Organization of the kitchen and Refrigerators of the same Yacht.● Following the standards of cleanliness that I have worked for yearsHyatt Ziva Los Cabos-Specialties Chef*August 2017-March 2019*●In charge of the Bon Vivant Restaurant (French Cuisine)● Supervision of preparations and elaborations of the Restaurant.● Supervision of the Service of the same.● Kitchen cleaning supervision.● Working with Distinctive H and Cristal.● Design of presentation of dishes and their costing.● Personnel management complying with all company standards.● Training and preparation of recipes with the staff in charge.**Hotel Secrets Huatulco-Chef de Especialidades***January 2016- July 2017*●In charge of the Restaurant "Bordeaux" (French Cuisine)● Supervision of preparations and elaborations of the Restaurant.● Supervision of the Service of the same.● Support in local events such as the Wine Festival.● Support covering shifts in the different Restaurants of the Hotel Secrets.● Kitchen cleaning supervision.● Working with Distinctive H and Cristal.**Plaza Reforma Hotel Gallery (Las Brisas)Chef de Cuisine***June 2015- January 2016*●In charge of the afternoon shift, in charge of lunches and dinners, groups.●Preparation of menu and buffet for events within the restaurant "Plaza".● Supervision and production preparation such for à la carte service and dinner buffets.● Cleaning supervision of refrigerators and refrigeration chambers.● Working with Distinctive "H"**Brasserie Lipp inside the Marriott Polanco HotelChef de Partie***March 2015-June 2015*●In charge of the cold line.● Preparation of dressings and production of the line. Restaurant.**Grand Recidences Riviera Cancun by Royal Resorts *Chef de Cuisine****February 2014- February 2015** In charge of the line at lunch
* In charge of the dinner service.
* Preparation and supervision of production such as sauces, dressings, soups and garnishes.
* Support in the preparation of dishes for the restaurant El Faro in its theme nights.(Italian, Mexican, Sea food)
* WorkingwithDistinctive "H"

**Au Pied de Cochón Chef de Partie***January 2010-January2014** *In charge of online meat and fish service.*
* *Support in social and commercial events within the restaurant.*
* *Preparation and supervision of production for the service.*
* *WorkingwithDistinctive "H"*

***Smokey Joe’s Bar Restaurant Cook / Grill*** *July 2009-December 2009** *In charge of the restaurant's barbecue service, preparation of the menu and weekly suggestion*

***Chapultepec Golf ClubCook*** *July 2008- October 2008**●Preparation of garnishesforbanquets**● Preparation and preparation of food for Saturday and Sunday buffets (salad bars, cold meats, cheeses)* *● Order refrigeration and freezing chambers with the PEPS system working with the DISTINCTIVE "H***Hotel Camino Real *Kitchen assistant / Cook****January 2008-June 2008**●Working on the restaurant production line**●Production the other day, such as sauces, dressings, etc.**● Participation in banquets****Real de Catorce Restaurant and Social Events Cook****May 2007-November 2007* ***●Support in social events.*** ***● Preparation of sauces and dressings for the service and social events.******Mc Donalds México, S.A. de C.V. Employing*** *September 2006- December 2006** ***Development of store sales products***
* ***Helping in store cleaning***
* ***Training: "Mexican Institute of Gastronomy"***
* ***Food preparation and preservation technician***
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