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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, 1988  CORREO ELECTRÓNICO:  [Jose-397838@gulfjobseeker.com](mailto:Jose-397838@gulfjobseeker.com) Aficiones Self-learning through books and websites  Practice new cooking techniques and innovate within characteristics  Sport(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 years Hyatt 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*** |