



VÍCTOR

13th December 1997 Rue de Ninove, 54 Ronse
96

ABOUT ME

Chef looking for experiences and new knowledge, qualified for any type of activity due to my persistence and integrity. Accustomed to high volume work

EXPERIENCE

Pastry Chef, "Restaurant Maison D" (Orders, Management of the stock, Teaching apprentices, Pastry Chef)

Belgium — 10/11/2023 - Actuality

Sous Chef, "Bar Baut" (Creation of dishes, orders, inventory, pass)

Amsterdam — 3/4/2023 - 3/11/2023

Head Chef, "Cuba de Janeiro" (Design and creation of dishes and menus, pass, inventory, orders)

Barcelona — 23/3/2021 - 31/3/2023

Chef de partie (Fryer, Paella, Jospes...), "Grupo Tragaluz (Mordisco, Tragaluz, Mordisco Atmósfera, Bar Tomate)"

Barcelona — 21/03/2018 - 11/10/19

Chef de partie, "FOC, Latin Food and Drinks" (Big MEP and starters)

Barcelona — 20/03/2017 - 20/03/2018

Kitchen Assistant, "Bar Rodrigo"

Barcelona — 11/03/2017 - 20/03/2017

Waiter, Bar "La Estación de Sant Celoni"

Sant Celoni — 5/01/2017 - 15/04/2017

Waiter, "La Llesca"

Sant Celoni — 28/10/2015 - 12/11/2016

EDUCATION

IES Baix Montseny

Humanistic Baccalaureate — 2014-2016

UAB

Escuela de Hostelería Hofmann

BAU — 2016
Cooking course — 2021

ABILITIES

- Capable of writing and speak in Catalan and Spanish (level C), also in English (level B2 advanced).
- Domain Windows environment, ease with new technologies.
- Experience working in a team and leadership skills.

REFERENCES

Camila delValle ~

Carlos Aparicio ~ Director on Cuba de Janeiro ~ +34 602 32 63 14
Cuba de Janeiro's owner ~ +34 660 60 62 65