

CECILIA



CURRICULUM VITAE

PERSONAL INFORMATION.

NAME: MARIA

NATIONALITY: URUGUAYAN-SPANISH

EDUCATION.

2000: GRADUATION FROM HIGH SCHOOL, INSTITUTE SAN JOSE, ROCHA - URUGUAY

2003: CAMBRIDGE FIRST CERTIFICATE IN ENGLISH, INSTITUTE ANGLO, MONTEVIDEO - URUGUAY.

2000-2002: CLOTHING AND DESIGN TECHNICAL COURSE, UNIVERSIDAD DEL TRABAJO, MONTEVIDEO - URUGUAY.

2004-2006: ESCUELA DE COCINA "GATO DUMAS " .

2018: RESTAURANT MANAGEMENT COURSE, INSTITUTO TURÍSTICO HOTELERO DE URUGUAY (ITHU).

COURSES: VEGAN AND GLUTEN FREE FOOD.

ITALIAN FOCACCIA AND BREAD.

PROFESSIONALEXPERIENCE.

CECILIA

2023-PRESENT: "LA PALOMA " IBIZA, SPAIN.

POSITION: PASTRY CHEF.

APRIL 2022- NOV 2022: " IL BUCO "

IBIZA, ESPAÑA.

POSITION : PASTRY AND ADMINISTRATIVE.

SUMMER SEASON : "BODEGA GARZÓN" GARZÓN, URUGUAY.

POSITION: SOUS CHEF

AUGUST 2018-NOVEMBER 2021: RESTAURANT MAMMA MIA CAMPESTRE, SAN MIGUEL DE ALLENDE - MÉXICO.

POSITION: EXECUTIVE CHEF.

JANUARY 2016- APRIL 2018: RESTAURANT GARZON BY FRANCIS MALLMANN, GARZON - URUGUAY

POSITION: CHEF DE PARTIE & SOUS CHEF.

JUNE 2013- JUNE 2015: INSÓLITO HOTEL BOUTIQUE, BUZIOS - BRAZIL. POSITION: SOUSCHEF BEACH LOUNGE, MANAGER

JUNE 2012 –MAY 2013: RESTAURANT CASAS BRANCAS, BUZIOS - BRAZIL.

POSITION: COOK, PASTRY CHEF.

DECEMBER 2012–APRIL 2012: RESTAURANT PUNTO SUR, LA PALOMA - URUGUAY.

POSITION: PARTYCHEF.

NOVEMBER 2011–DECEMBER 2012: RESTAURANT PEZ GLOBO "SUSHI AND SALADS", MONTEVIDEO - URUGUAY.

POSITION: MANAGER

MAY 2008–OCTOBER 2011: LA PACHANGA ITALIAN RESTAURANT. TAMARINDO, COSTA RICA.

POSITION: MANAGER

NOV/07-ABR/08: "RESTAURANT LA HUELLA, JOSÉ IGNACIO - URUGUAY.

POSITION: SUSHI COOK

LANGUAGES:

SPANISH: NATIVE LANGUAGE

ENGLISH: VERY GOOD.

PORTUGUESE: VERY GOOD.

SHORT DESCRIPTION

CECILIA

My name is Cecilia Sanchez, I am 44 years old, I have been cooking for more than 20 years now, I have worked in different kitchens in various countries. One of my most recent jobs was as Sous Chef of the renowned Chef Francis Mallmann, where I acquired greater knowledge about meats and types of wood-fired cooking, from wood-burning stoves, grills, curantos, etc. In Uruguay, the handling and cooking of meat is an essential part of our roots.

I lived and worked in San Miguel de Allende, México, where I was invited and hired from Uruguay to work as Executive Chef in charge of a Farm Restaurant. This has allowed me to deepen my knowledge of Mexican cooking.

In search of new challenges and continuing in constant learning I would like to apply to work with you.