

JOSÉ CRISTÓBAL PESCADOR
Chef / Head Chef



PROFILE

Experienced Head Chef specialized in grill, meat and Mediterranean cuisine. Strong background in high-volume kitchens, menu creation, escandallos, cost control and bakery production. Proven ability to lead teams, design menus and launch in-house production systems.

PROFESSIONAL EXPERIENCE

El Córner – Spain (2025–2026)

Head Chef – Menu design, escandallos, cost control, stock management and kitchen leadership.

Parador Nacional – Spain (2025–2026)

Cook (Extra) – High-standard hospitality and quality-focused service.

St. Patrick's – Spain (Dec 2024 – May 2025)

Cook – Fast-paced kitchen service and station organization.

FEPS GmbH – Latvia (2024)

Cook – Large-scale production, international team, high-volume service.

Tapería Aderezo – Spain (2022–2023)

Chef de Partie – Station management and service execution.

La Cantina del Ramón y Cajal – Spain (2021–2022)

Manager / Cook – Full operation management and kitchen service.

La Modelico – Spain (2021)

Head Baker – Production planning and team leadership.

Verus Pan – Spain (2019–2021)

Artisan Baker – Bread and pastry production.

Apartamentos Casa Luis – Ibiza (2019)

Cook – Hotel kitchen service.

D-Origen – Spain (Sep 2018 – Feb 2019)

Bakery Project Lead – Creation of in-house bakery for a top restaurant.

CORE SKILLS

Grill & meat · Iberian ham carving · Menu design · Escandallos & cost control · Stock management · Team leadership · High-volume production · Bakery production

LANGUAGES

Spanish (Native) · English (B2) · German (A1)

EDUCATION

Bakery&PastryTraining · Law Degree · Master in Commercial Management