



ALBERT

PROFILE

I am a creative and detail-oriented pastry chef with international experience in Europe, New Zealand and the USA. I am passionate about the modern art of desserts, fine chocolate processing and perfectly crafted pâtisserie. I work with precision and organisation, and I enjoy working in a team. I always aim to create unforgettable moments of pleasure.

WORK EXPERIENCE

PASTRY CHEF

CONTACT



LANGUAGES

Spanish - Native

English - B2

SKILLS

- Precision & craftsmanship
- Creativity & presentation
- Teamwork & ownership
- Attention to detail

AVAILABLE FROM

01st April 2026

EDUCATION

- 09/2025 - 03/2026
Culinary Sabbatical & World Travel
 - Travelled internationally to explore global pastry and dessert cultures
 - Drawing inspiration from traditional and modern pastry techniques
 - Cultivated creativity, adaptability and cross-cultural understanding
- Summer Season 2025
Pastry Chef
Hotel Altlein (Arosa, Switzerland)
 - Preparation and creative presentation of all desserts for the buffet and evening menu
 - Independent organisation of the mise en place and daily production
 - Processing fresh, seasonal ingredients of high quality
 - Clean, structured work in a team and according to HACCP guidelines
- Winter Season 2024/2025
Pastry Chef
Hotel Sendlhofer (Bad Hofgastein, Austria)
08/2023 - 07/2024
Chocolatier
La petite chocolate (Wellington, New Zealand)
- 04/2022 - 08/2023
Baker and Pastry Chef
Naked & Sated (Madrid, Spain)

- 2015
Bachelor of Science
U.E.N "TERESA DE BOLÍVAR" (Venezuela)



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PASTRY CHEF

about me

Passionate pastry chef with international experience (Spain, Austria, New Zealand, USA). Specialises in creative, seasonal desserts, fine patisserie and chocolate work.

Goal: to delight guests with sweet moments.

skills

- Precision & craftsmanship
- Creativity & presentation
- Teamwork & ownership
- Attention to detail

desserts I created for my most recent job:



tartlets

- left: filled with strawberry ganache and strawberry cream
- middle: filled with passion fruit ganache and passion fruit cream
- right: berries accompanied by a Swiss Meringue and blackberry gel

