

Name: Daniel



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Pro-active, adaptable, confident, accurate, responsible, good remaining calm under pressure, with a good eye to detail.

#### Experience:

- 12-2025 to 4-2026: Chef for Cresta Alpin Sport Hotel, Lech, Austria.
- 3-2025 to 10-2025: Chef for Restaurant Bebbi's, Grindelwald. Grill.
- 2-2024 to 10-2024: Chef for Hotel Wetterhorn, Grindelwald. Grill.
- 5-2023 to 10-2023: Sous Chef for Jungfrauoch, Switzerland. Production.
- 9-2022 to 3-2023: All-rounder for "Alpinhotel", Grindelwald, Switzerland.
- 05-2022 to 08-2022: Asian Chef for "Salt & pepper" in Gjøvik, Norway. Cooking delicious Asian food with woks.
- 01-2022 to 04-2022: Commis Chef for "Hotel Les Lanchers" in Chamonix-Mont Blanc, France. In busy time focus on make pizzas, when not there was just one cooker in kitchen so handling the whole menu.
- 05-2021 to 10-2021: Chef for "Sandvig Havn Hotel" in Bornholm, Denmark. Preparing many elaborate salads, sandwiches and juices.
- 2017-2020: Chef for "Restaurant König Migdia" in Girona, Spain. Preparing salads in the beginning and then handling warm kitchen.
- 2015-2016: Entremetier Chef for "Tartine Artisanal" in London, England. Preparing eggs, soups, vegetables and legumes.
- 2013-2014: Kitchen porter for "About thyme" in London, England. The main role was cleaning but also helping with ingredients.

#### Studies:

- "Sports Science and Physical Education" in UDC (University of Coruña)  
<https://www.udc.es/es/>: 2007 – 2012

#### Languages:

Spanish: Native(C2), Galician: Native(C2), English: Fluent(C1), Portugués: Fluent(C1), German: Beginner (A1).