



# MARTA

CHEF, PASTRY CHEF AND SOMMELIER

## STUDIES

Dual degree in cooking and restaurant services (2019 - 2022) (<https://www.joviat.com>)

Pastry studies (2022-2023) at Espaisucre (<https://espaisucre.com>)

Diploma de Sommelier (2021-2022)  
-Own title with university recognition (<https://www.joviat.com>)

## PERFIL

Chef with training from a hospitality school and six years of experience in restaurants including Michelin-starred. Additionally, I have studied pastry and hold a university degree in the world of wine.

Key Skills:

- Unwavering consistency and perseverance when tackling new challenges
- Exceptional teamwork abilities
- Rapid and effective adaptation to new situations
- Strong capability to thrive under pressure
- Outstanding organizational skills and a high capacity for work

## LANGUAGES

Catalan

Spanish

English

