



Felix

EXPERIENCE

Chef / Commis cuisine

Mandarin Oriental Hotel 5*, Miami, USA

Jan 24 - Apr 24 (3 months)

Banquet kitchen. Prepare and cook meat, fish and vegetables by grilling, frying, baking and assisting the head chef.

Private household, Madrid, Spain

May 24 - Aug 24 (4 months Summer season)

Maître en chef. Mise en place. Preparation of daily menu (breakfast, lunch and dinner) taking into account preferences, allergies and intolerances. Event preparation. Gardening and maintenance helper.

Hotel Morgedal 4+ Telemark, Norway

Sept 23 - Dec 23 (3 months)

Cook. Preparation of hot breakfast (eggs, beans, bacon, etc.), baking of pastries, preparation of cold dishes, placement and decoration of the buffet. Preparation for lunch and dinner.

Kings & Queens Sportbar Veenendaal, Netherlands

Jun 22 - Jan 23 (6 months)

Main Chef. Creation of daily menu, preparation and preparation of buffet for events of more than 60 people, stock management using FIFO method, maintaining kitchen cleanliness.

Bar Volpa, Collado Villalba, Spain

Jan 21 - Jun 21 (6 months)

Cook. Control and ordering of stock, preparation and daily preparation of menu, preparation of paella and Mediterranean food. Cook dishes a la carte.

Gastrobar La Jarana, Collado Villalba, Spain

Jan 19 - Dec 20 (2 years)

Commis de cuisine. Preparation of hot dishes on stoves, marking of meats on the griddle and finishing in the oven (making the meats its star dish). Cooking paella, risotto, fryer.



ABOUT ME

I have worked in different sectors throughout my professional career, although in recent years I have been focused on cooking as a chef. I believe that with perseverance and discipline you can improve in any aspect you set your mind to.