



## 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.

# Felix

ORTIZ OCAMPO

## 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)**

**Main 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.

## SKILLS

FOOD KNOWLEDGE  
CULINARY CREATIVITY  
KITCHEN MANAGEMENT  
HYGIENE AND SAFE FOOD HANDLING  
TEAMWORKER  
QUICK LEARNING

## LANGUAGES

SPANISH: NATIVE

INGLÉS: B1

## EXPERIENCE

### Barman / Waiter

**PuraVida, Collado Villalba, Spain**

**Jan 23 - Jun 23(6 months)**

**Main Mixologist.** Creation of cocktail menu, management of stock of drinks and fruits necessary to make cocktails.

**Coffe Madrid, Ostende, Belgium**

**Jan 18 - Jun 18 (6 months)**

**Barman.** Beach bar. Served drinks, prepared cocktails and coffees. Summer season job.

**Bienmesabe, Madrid, Spain**

**Aug 18 - Nov 18(3 months)**

**Barman.** Bar waiter, preparation of drinks, support in the room, preparation of appetizers

**Escondite verde, Madrid, Spain**

**Jun 21 - Dec 21 (1 year)**

**Manager.** Personnel management, cost control, stock management, menu implementation and new offers, personnel management (1 or 2 waiters), customer service.

**El Raso**

**Jan 17 - Dec 17 (1 year)**

**Barman.** Serve drinks, make appetizers, replenish drinks, inventory drinks.

### Gardener / Handyman

**Private Household, Madrid, Spain**

**Jan 16 - Jan 17**

Maintain and care for the gardens. Plant and care for plants. Prune bushes and trees. Install supports and protection for plants. Monitoring and review of machines and appliances. Pool maintenance. Fix defects.

## EDUCATION

**STWC 2010**  
**Level 2 Food Safety And Hygiene**  
**Gardener Course**  
**Professional Cooking Course**  
**High School**