

DIEGO ENRIQUE

Chef
📍 Ireland

 Date of Birth: 17 September 1995

PROFESSIONAL PROFILE

Professional chef with international experience in 4★ hotels, events, catering, and live cooking stations. Specialized in Japanese-style egg techniques and à la carte service in high-volume environments. Experienced in meat cooking points and dessert presentation, as well as in leading solo bar and kitchen services. Skilled in international dishes, batter-fried foods, curry, and sauce preparation, etc. Highly organized, fast, detail-oriented, and committed to quality, customer service, and food safety.

WORK EXPERIENCE

Chef de partie– Dunboyne Castle Hotel (4★), Ireland | 2024 – Present

- Full responsibility for bar service operations, working independently
- Preparation of dishes such as Curry Sauce, Beef Sweet & Sour, Fish & Chips, Onion Rings, etc.
- Mastery of meat cooking points and dessert presentation
- Creation of basic and accompanying sauces
- Management of orders, mise en place, and service timing
- Strict adherence to quality standards and food safety regulations

Chef de partie Show Cooking buffet– Hoteles López – Suite Playa del Inglés (4★), Spain | 2022 – 2024

- Operated live cooking stations (omelettes, pizzas, meats, fish, and made-to-order dishes)
- Preparation of dishes in front of guests, including Japanese-style egg techniques
- Coordination with front-of-house staff and direct guest interaction

Commis Chef buffet– Hoteles López – Suite Playa del Inglés (4★), Spain | 2018 – 2019

- Supported hot and cold sections
- Mise en place and service preparation
- Ensured compliance with HACCP standards and kitchen hygiene

Butcher – HiperDino & SPAR Supermarkets, Spain | 2021 – 2022

- Meat cutting, trimming, and preparation
- Quality control and customer service

Cook – ghanessa & Private Kitchen, Spain | 2020 – 2021

- Prepared Indian cuisine and international dishes for private clients
- Menu creation tailored to clients' needs
- Maintained hygiene standards and quality control

Diploma in Kitchen Management & Gastronomic Production – EHEuropea, Spain (2020)

Professional Catering Certificate – EHEuropea Online, Spain (2020)

Butchery Certificate – Villa de Agüimes, Spain (2021)

HACCP Level 2 – Ireland

LANGUAGES

- Spanish: Native
- Portuguese: Advanced
- English: Upper-Intermediate
- German: Basic