



Atilio Gustavo

Chef de partie

Chef de Cuisine

SKILLS

- Qualified Chef
- Fine Dining Experience
- High-Pressure Kitchen
- Hotel Experience
- Food Preparation
- Food Presentation
- Kitchen Teamwork
- Food Safety & Hygiene
- Health & Safety
- Adaptability
- Time Management

LANGUAGES

English
Professional

Spanish
Native

Catalan
Fluent

PERSONAL

Born: 24 August 1969
Nationality: Argentinian
Location: Tarragona, Spain

PROFESSIONAL PROFILE

Qualified chef with extensive international experience in professional kitchens, including restaurants, hotels, fine dining, and high-volume operations. Experienced in leading kitchen teams, preparing diverse cuisines, maintaining food quality, and working efficiently under pressure. Passionate about gastronomy, with a strong commitment to food safety, presentation, and delivering excellent dining experiences.

WORK HISTORY

ChefdePartie Bistro Neuf, Denmark	November 2025 – September 2026
• Supported daily kitchen operations and preparation of dishes to a high standard. • Maintained an organized workstation and ensured consistent quality during service. • Collaborated with the kitchen team while adhering to hygiene and food safety procedures.	
ChefdePartie / SeasonalChef Wine & Delights, Blåvand, Denmark	June 2025 – October 2025
• Contributed to the preparation and service of high-quality dishes during the seasonal period. • Supported the kitchen team in daily operations, maintaining efficiency during busy service. • Followed food safety, hygiene and quality standards with excellent food presentation.	
ChefdePartie Tønderhus Hotel, Tønder, Southern Denmark Cook Miller & Damgaard Gastro, Herning, Central Jutland	March 2025 – May 2025
	November 2024 – March 2025
	May 2024 – November 2024
ChefdePartie El Veler De Calafell, Calafell, Tarragona, Spain	January 2023
ChefdePartie Van der Valk Hotel, Duiven, Netherlands	January 2022 – January 2023
ChefdePartie Brasserie Paco, Torredembarra, Spain	January 2020 – January 2022
Chef de Cuisine Kult Restaurant, Torredembarra, Spain	January 2019 – January 2020
• Also responsible for Banquet Cuisine at the same establishment.	
Chef de Cuisine Padrino, San Salvador	January 2015 – January 2018
Line Cook The Red Lion, London, United Kingdom	January 2014
Chef de Cuisine La Barrica	January 2011 – January 2013
Chef de Cuisine Las Banegas	January 2005 – January 2011
Chef de Cuisine África, Segur de Calafell	January 2005
ChefdePartie Trastevere, El Vendrell	January 2004

ATILIO G. BANEAS

Curriculum Vitae – continued

Chef de Partie CalSisquet,Rocade Sant Gaietà	January 2003
Chef de Partie La Rutina	January 2000 – January 2002
Chef de Partie El Cremonés	January 1998 – January 2000
Commis Chef Flor	January 1994 – January 1998

EDUCATION

Bachelor Degree: Culinary
CompañíaArgentinadeLevadura SA