

Joaquín

Cook / Chef de Partie

Contact

Work Experience

Chef departie

August 2026 – Present

Årø Sund Badehotel / Boutique Hotel / Haderslev, Denmark

- In charge of the organization, preparation and service of the hot station.
- Stock control, waste management and maintenance of order and hygiene in the kitchen.

Professional Profile

Professional cook (26 years old) with a solid technical foundation and international experience in hotels, restaurants and hospitality companies in Denmark, Spain, the Netherlands and France. I have experience managing kitchen stations, production and preparation of mise en place, as well as high-intensity service for both events and banquets. Strong ability to adapt to different working systems, commitment to the team, and up-to-date training in food safety.

Academic Background

Professional Diploma in Culinary Arts

Hofmann Culinary School / Barcelona, Spain / 2026

Course in Bromatology and Food Safety

Universidad Ramon Llull-Blanquerna / Barcelona, Spain / 2026

Bachiller in Social Sciences

Instituto San Luis / Argentina / 2017

Skills

- Management of kitchen stations, organization of mise en place, and high-volume banquets.
- Smooth work in multicultural brigades and interest in incorporating and learning international culinary elements.
- HACCP regulations, allergen management and food preservation.
- **Languages:** Spanish (Native), English (Fluent), French (Basic).

Stage

March 2026 – August 2026

Six Senses Ibiza / 5* Luxury Hotel / Ibiza, Spain

- Support and learning across the different culinary stations of the Beach Caves restaurant (Latin American-Mediterranean fusion).
- Handling of strictly local and seasonal produce.

Stage

September 2025 – March 2026

Restaurante Hofmann / 1* Michelin / Barcelona, Spain

- Training period integrated into the study program, assisting with production and plating tasks.

Demi-chef de partie

January 2025 – September 2025

Spaarne 66 restaurant / Haarlem, Netherlands

- Supervision of the station's daily tasks and preparation of assigned dishes during service.
- Management of order, organization and cleanliness in a restaurant of limited size with a very high volume of work.

Commis de cuisine

March 2024 – December 2024

Benniksgaard Hotel & Golf Club / Boutique Hotel / Gråsten, Denmark

- Preparation of ingredients and general assistance to the kitchen team during daily services and events.

Commis decuisine

January 2023 – March 2024

Vander Valk Hotel / 4* Hotel / Arnhem, Netherlands

- Support tasks and preparation for breakfasts, daily menus, lunch and dinner buffet, and event banquets.
- Integration into a large kitchen team with a very high production volume.

Commis decuisine

March 2022 – October 2022

Cañasy Tapas / Nice, France

- Preparation of dishes, control of service flow and maintenance of the station.

Production Staff

December 2020 – January 2022

Domenico Artesanal / Barcelona, Spain

- Preparation and pre-preparation of 4th and 5th range regional products.
- Artisanal production of empanadas, pre-pizzas, fresh and filled pastas, sauces and desserts with high sales volume.