

Juan Jose Galvez Ochoa

HEAD CHEF · EXECUTIVE SOUS CHEF · CHEF INSTRUCTOR

Abu Dhabi, United Arab Emirates · Spanish national · Born 20/07/1995 ·
Spanish (native) · English (C1)



9+

YEARS INTERNATIONAL
FINE DINING

100+

STUDENTS TRAINED
AT ÉCOLE DUCASSE

6

COUNTRIES · MICHELIN &
GAULT&MILLAU

PROFILE

Chef with over nine years of international fine dining experience across Spain, Austria, the Netherlands, Colombia and the UAE, including Michelin Guide and Gault&Millau kitchens. Most recently Chef Instructor at École Ducasse Abu Dhabi, training more than 100 students and representing the school as guest chef at Gulfood Dubai, following two years of independent consulting and food styling across South Korea and Spain. Experienced in kitchen leadership at every level — menu development and costing, brigade management of teams up to 10, and full service supervision — combined with a proven record in culinary instruction and mentoring.

PROFESSIONAL EXPERIENCE

JUN 2025 – JUN 2026 · ABU DHABI, UAE

Chef Culinary Instructor — École Ducasse, Abu Dhabi Studio



- Delivered professional culinary programmes and amateur masterclasses to more than 100 students, to École Ducasse standards of technical excellence and precision
- Mentored aspiring professionals and fellow chefs in fundamental and advanced technique, presentation, hygiene and professional kitchen operations
- Designed and led practical demonstrations, assessed student performance and upheld food safety standards across the teaching kitchen

DECEMBER 2023 – JUN 2025 · SPAIN & NETHERLANDS

Independent Chef Consultant & Food Stylist



- Advised restaurants and hospitality clients on menu development, recipe standardisation and kitchen workflow across two markets
- Designed and costed à la carte and tasting menus, adapting French and Spanish technique to Korean ingredients and local supply chains
- Trained kitchen teams in preparation standards, plating consistency and hygiene procedures
- Managed client relationships end to end, from initial brief through concept development to final execution

JUN 2022 – SEP 2023 · SOUTH KOREA

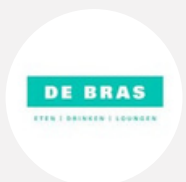
Head chef - Vault 82



- Created à la carte and signature dishes for a modern fine dining menu
- Managed and scheduled kitchen staff, supervised mise en place and led service execution
- Maintained consistency, quality control and hygiene standards across all sections

OCT 2021 – MAY 2022 · TERSCHELLING, NETHERLANDS

Executive sous Chef — De Bras



- Leading daily kitchen operations and partnering with Head chef to develop innovative menus and dining concepts focused on sustainably sourced seafood and organic ingredients.
- supervised, trained kitchen team to ensure efficient service and excellent performance
- supported seasonal menu planning and introduced creative dishes aligned with the restaurant sustainability philosophy.

Professional Experience *continued*



JUL 2019 – SEP 2021 · MADRID, SPAIN
Head Chef — Hotel Jardines de Sabatini

- Managed a kitchen brigade of 10, covering recruitment, scheduling, training and daily supervision
- Designed, costed and launched the hotel restaurant menu
- Oversaw ordering, inventory, supplier relations and food cost control
- Maintained HACCP-aligned hygiene and food safety standards across the operation



FEB – SEP 2018 · JAN – JUN 2019 · MADRID, SPAIN · MICHELIN GUIDE
Chef de Partie, Hot Section — 47 Ronin

- Led the hot section of a Japanese–French fusion fine dining kitchen, preparing à la carte and tasting menu dishes to Michelin Guide standards
- Trained and supervised commis chefs within the section

EARLIER EXPERIENCE

Sep – Dec 2018

Chef de Partie, Cold Section — Wirtshaus zum Rehkitz, Kitzbühel, Austria · **Gault & Millau** · headed the cold section; à la carte development and high-volume service

Jan 2017 – Jan 2018

Junior Sous Chef — Urimuri Korean Restaurant, Cali, Colombia · traditional Korean cuisine, fermentation and banchan; daily preparation, ordering and kitchen workflow

PROJECTS & APPEARANCES



JAN 2026 · DUBAI, UAE
Guest Chef — Gulfood

École Ducasse × Président

- Invited by École Ducasse to represent the school at the world's largest annual food and beverage trade exhibition
- Delivered live cooking demonstrations to industry buyers, distributors, chefs and press
- Developed and presented dishes showcasing Président products to École Ducasse technical standards, live and in public



NOV – DEC 2024 · SONY PICTURES TV
Chef Food Stylist — Pluribus

Apple TV original series

- Food stylist for the series created by Vince Gilligan (Breaking Bad, Better Call Saul)
- Prepared, designed and plated all featured dishes for on-camera filming, to director and art department briefs
- Delivered camera-ready plating under continuous shooting, holding visual continuity and food integrity across takes

SKILLS

Culinary · Fine dining · Tasting menu design · À la carte execution · French, Spanish, Japanese, Dutch and Korean cuisines · Avant-garde technique · Fermentation · Food styling for film and photography

Kitchen management · Brigade leadership · Menu development and costing · Food cost control · Inventory and stock management · Service supervision · Staff scheduling

Instruction · Culinary programme delivery · Masterclass facilitation · Live cooking and technical demonstration · Student assessment · Chef mentoring

Consulting · Menu concept development · Recipe standardisation · Kitchen workflow design · Client briefing and delivery · Cross-cultural cuisine adaptation

Standards · Food safety and hygiene · HACCP principles · Allergen management · Kitchen sanitation

EDUCATION & CERTIFICATIONS

Master Cooking

Escuela de Hostelería Europea · 2020

Professional Cook Certification

Escuela de Hostelería Europea · 2020

Head chef Diploma

Escuela de Hostelería Europea · 2020

Associate Degree, Culinary Arts

Escuela de Cocina Comfandi · 2017

LANGUAGES

Spanish — Native · English — C1