

Rodrigo Serrada

Kitchen Staff / Cook

- San Pedro de Alcántara, Andalusia, Spain
- Own vehicle · Driving licence Category B
- Immediate availability · Weekends available



ABOUT ME

Professional with extensive experience in Mediterranean and international cuisine, specialist in rice dishes. Accustomed to working under pressure while maintaining high standards of quality and hygiene. Responsible, organised, proactive and a strong team player.

CERTIFICATIONS

- Food Handler Certificate
- Allergens and Food Intolerances Control Course
- Hospitality Course
- Food Safety and Hygiene Certificate

WORK EXPERIENCE

Kitchen Staff

Castelle Noruega / Sabor España · Toulouse · Nov 2025 – Aug 2026 (9 months)

International / Mediterranean / Spanish cuisine: tapas, pintxos, gourmet menus, grills, hoper oven and traditional Malaga-style cooking in a diverse culinary environment.

Kitchen Staff

HTOP Hotels / Baqueira Beret Hotels · Costa Brava · Apr 2024 – Oct 2025 (1 year 6 months)

4-star all-inclusive service with live show cooking. Themed restaurants, à la carte menus, snack service, grill and hoper. HACCP control, production sheets and kitchen team coordination.

Kitchen Staff

Sagaro Mar / RV Hotels Baqueira · Feb 2023 – Mar 2024 (1 year)

Hot section and cold room: preparation, plating and buffet setups.

Kitchen Staff

Hotel Aura · Algeciras · Feb 2021 – Feb 2023 (1 year 11 months)

Mediterranean cuisine of different styles. Menu design, food costing, purchasing, technical sheets, gourmet tapas & pintxos, brunch and corporate events.

LANGUAGES

Spanish — Expert / Native

French — Intermediate

Catalan — Intermediate

English — Beginner

EDUCATION

International Mediterranean Cuisine

Hospitality School La Consula · Málaga

REFERENCES

David — Former employer

"Mr. Rodrigo Serrada was part of my team as sous-chef and carried out his duties effectively."