



Ricardo Fierro

KOKKI. SPAIN. 18-7-1973

ABOUT ME

I WAS BORN INSIDE A KITCHEN, MY PARENTS HAD A SMALL RESTAURANT FOR 25 YEARS. I LOVE MY JOB. THE MOST IMPORTANT THING FOR ME IS THE HAPPINESS OF MY FAMILY, THIS IS THE REASON WHY IN MY WORK I ALWAYS IN PLACES WITH A GOOD TEAM OF COLLEAGUES AND WITH A MEAL DESTINED TO SUCCEED. GIVE 100% IS THE ONLY WAY FOR A GOOD LIFE FOR MY CHIKDREN. I HAVE WORKED AROUND THE WORLD,

Languages

ENGLISH
SPANISH
ITALIAN
PORTUGUES
VÄHÄN SUOMEA

Skills

HARD WORKER AND GOOD WORKMATE

I Can contribute

I HAVE EXPERIENCE IN MENU DESIGN,
LARGE EVENTS AND CATERING.

Experience

LAST JOB

KUOPIO RAVINTOLA SORRENTO

JOBS

USA. ALASKA. GALLO GROUP

LUXEMBOURG. CORCELLI GROUP

UK. LONDON HOTEL IMPERIAL VICTORIA

FRANFURT. RESTAURANT ESPAÑA

SPAIN. CATERING & HOTELES. CORONA DE GRANADA

SPAIN. RESTAURANT MILAN

CHILE. WHITE LANDS COMPANY.

COSTA RICA. UNIVERSIDAD INTERAMERICANA. CUICINE

University

GRANADA UNIVERSITY, SPAIN . MASTER INTERNATIONAL CHEF

Specialities

MEDITERRANEAN FOOD IN GENERAL

SPANISH FOOD

ITALIAN FOOD

LATINOAMERICA FOOD

AND NOW FINNISH FOOD.

I LOVE TO LEARN ALL KIND OF NEW DISHES AND PROPOSE NEW RECEPITES.