

RAFAEL ANTONIO

Dedicated cook with a stellar record in customer service and an exceptionally good attitude. Skilled at high-volume, fast-paced work. Able to maintain professional and cordial working relationships with other coworkers, supervisors, and clients.

ACADEMIC DATA

Studies completed: Baccalaureate .I.B. El Palo 1992. Malaga

Professional Training: Upper Grade Training Cycle: Cooking and Gastronomy

I.F.P La Rosaleda. Malaga 2023

WORK EXPERIENCE (*)

Mimadre Tapas Bar Restaurant from 10/1999 to 10/2001. Chef de Partie. Utrecht. Holland

Catering Huis a / d Werf from 05/14/2001 to 05/28 2001 Chef de Partie. Utrecht. Holland

Catering Dishcovery. ABN-AMRO from 06/2002 to 09/2002.Chef de Partie. Amsterdam

Catering Fbu. Utrecht University. From 10/2 to

Catering Mercedes Benz from 01/15/2003 to 01/24/2003. Chef de Partie. Utrecht. Holland.

Hotel Luca Costa Lago **** from 06/2003 to 03/2004. Chef de Partie. Málaga. Spain

Hotel Riu Belplaya **** from 04/2004 to 01/2005. Chef de Partie. Málaga. Spain

Hotel Riu Marina **** from 03/2005 to 10/2005.Chef de Partie. Málaga. Spain

Lounge Bar La Playa from 03/2006 to 10/2006. Barman (cocktail bar) Los Alamos. Málaga.

La Cabaña Restaurant from 09/2007 to 01/2009. Head Chef Pedregalejo. Málaga. Spain
Basicatering S.L. from 01/2009 to 05/2009. Chef de Partie.

AUSTIN TONIC restaurant. From 08/2009 to 03/2012. Chef / Co-owner. Málaga. Spain

Tropicana Restaurant from 4/2012 to 11/2013 to 12/2002. Chef de Partie. Málaga.

Raff Restaurant from 01/2014 to 04/2014. Chef de Partie. Málaga. Spain.

Pacha Ibiza from 12/2014 to 01/2015. Cook. Ibiza, Spain

Sushipoint Restaurant from 06/2015 to 11/2015. Cook. Ibiza, Spain

Restaurant: The Tavern in the Plaza del Parque from 12/2015 to 06/2016. Chef de Cuisine. Ibiza Spain.

Tanit Beach Nassau Restaurant, from 06/2016 to 02/2018. Chef de Partie. Ibiza Spain

Tanit Beach Nassau Restaurant, from 02/2018 to 08/2019. Chef, Ibiza Spain.

MY_Panthera, from 07/2020 to 12/2020. Chef, Med season, Ibiza's based.

SY_Calmao, 25mt catamaran from 06/2021 to 07/2021. Chef, Med charter, Palma's based.

MY_Panthera, 47mt, private, from 07/2021 to 11/2021. Chef, Med season, Ibiza's Based.

SY_Grayone, 27mt catamaran from 05/2022 to 06/2022. Chef, Med private, Palma's based.

MY_Panthera, 47mt, from 06/2022 to 10/2022. Chef, private, Ibiza's based.

MY_Panthera, 47mt, from 06/2023 to 09/2023. Chef, private, Ibiza's based.

Hyde Hotel, Cala llonga, japanese rest. NIKO, from 04/2024 to 10/2024. Chef de partie. Ibiza

LANGUAGES

Spanish: mother tongue

English: Level C1

Dutch: Level B1

APTITUDES

Command and leadership capacity.

Collective work management.

Conflict resolution and work under pressure.

Knowledge of strategic positioning on the plating.

Avant-garde decoration and chromaticism.
Specialization in traditional cuisine.
Creativity and innovation.
Incorporation and search for new products.
Dynamism and cooperative spirit.

ABILITIES:

Great practical experience in food preparation and kitchen service.
Excellent understanding of safe food handling procedures.
High experience in the preparation of soups, salads, main dishes and desserts.
Ability to decorate and organize a creative and attractive meal.

All certificates up to date.

Covid passport.