
PROFESSIONAL PROFILE

Experienced Head Chef and hospitality professional with over 25 years in the industry. Strong background as restaurant owner/manager and Head Chef in independent restaurants, corporate environments and hotels. Proven leadership in kitchen operations, team management, event organisation, customer service and full business administration. Solid training in hotel reception for 4-star properties and multilingual communication skills.

PROFESSIONAL EXPERIENCE

Head Chef

Restaurant Avantqua | September 2025 – May 2026

- Responsible for kitchen operations and team leadership.

Head Chef

Restaurant – Grao / Playa de Gandía | March 2021 – Present

- Led the kitchen team and managed daily operations in a restaurant located in Grao and Playa de Gandía.

Head Chef

Restaurante Américo Vespucci, Benidorm | September 2019 – March 2021

- Managed kitchen operations and team in a busy restaurant environment in Benidorm.

Second Head Chef (Sous Chef)

Ciudad BBVA, Las Tablas, Madrid | September 2017 – September 2019

- Supported kitchen leadership and operations in a corporate dining environment at Ciudad BBVA.

Kitchen Staff

Hotel 3 Anclas, Playa de Gandía | June 2017 – September 2017

- Worked in the hotel kitchen during the summer season.

Owner, Manager & Head Chef

Bar Restaurante "Bon Estar", Xeraco (Valencia) | 2009 – June 2017

- Owned and managed the restaurant for nearly 8 years.
- Performed as Head Chef while handling administration, customer service and organisation of family and corporate events.

Hotel Receptionist (weekends)

Hotel Mavi, Playa de Gandía | 2001 – 2002

- Handled guest check-in/check-out and front desk duties.

Head of Dining Room (Jefe de Sala)

Bar Restaurante El Puerto | 1997 – 1998

- Managed the dining room service and customer experience.

Kitchen Assistant

Hotel Don Ximo (4-star), Gandía | 1996 – 1997

- Combined studies with practical kitchen work in a 4-star hotel.

EDUCATION & TRAINING

- **Hotel Reception Training (4-star level and above)** — Centro Educativo EDUTEDIS
360-hour course, grade: Outstanding
- **Tourism Development Centre (CDT) Gandía – Valencia**
Reception and hospitality operations course (approx. 60 hours)

- **English Language** — The English School Gandía (1999–2001)
Upper Intermediate level with native teachers (4 years)
- **French Language** — The Mangold Institute (2001–2003)
Conversation level with native teachers (1.5 years)
- **Computer Skills Course** — The Mangold Institute (1999–2000)
Grade: Outstanding
- **Mercantile / Business Studies** — Centro de Estudios Mercantiles (1995–1998)
Office administration and business assistant training (grade 9/10)
- **Basic General Education** (1984–1994) — Grade 8/10

LANGUAGES

- **Spanish** — Native
- **English** — Upper Intermediate
- **French** — Conversational

KEY SKILLS

- Kitchen leadership & team management
- Restaurant ownership & full business administration
- Event organisation (family & corporate)
- Customer service & front-of-house experience
- Hotel reception (4-star level training)
- Food preparation & kitchen operations
- Strong organisational and multitasking abilities