



ADRIÀ CARMONA

EDUCATION

Degree in culinary arts

IES Joan Ramón Benaprès (Sitges)

Master in fresh italian pasta

Hoffman(Barcelona)

Master in management and marketing of restaurants

Hoffman (Barcelona)

Master of molecular techniques applied to food

Sosa(Barcelona)

SKILLS

- Project Management
- Catering Management
- Budget Management
- Leadership
- Teamwork
- Scheduling
- Problem solving

LANGUAGES

- English - High
- Spanish - Native
- Italian - High
- Catalan - Native
- Vietnamese - Basic

PROFILE

Passionate and driven chef with a solid career spanning Michelin-recommended restaurants, international openings, and large-scale hospitality operations.

From crafting fresh handmade pasta to leading kitchen teams in fast-paced, high-volume venues, I have developed a deep understanding of both fine dining and operational efficiency. My experience includes working with renowned chefs, launching new restaurant concepts, and overseeing multi-unit operations, always striving to optimize processes while maintaining exceptional quality. Skilled in team leadership, menu development, and large-scale event execution, I thrive in dynamic environments where precision and creativity go hand in hand.

WORK EXPERIENCE

VillaleCorail,GranMelia(Vietnam, Nha Trang) Aug 2023 – Mar 2025

Head chef

- Head chef of the Hispania restaurant led by Michelin starred chef Marcos Moran, following the guidelines of the company and ensuring the quality and authenticity of Spanish cuisine.

BN GRUP (Barcelona)

Aug 2023 – Mar 2025

Operational Chef

- Operational chef of a company with 14 restaurants, supervising the kitchens and the many events we organized trying to optimize every process.

Rodizio Guanabara (Barcelona)

Sep 2022 – Aug 2023

Head Chef

- Head chef of a well-known steak house with 4,000 customers a week.

BN GRUP (Barcelona)

Aug 2019 – Jul 2022

- Executive Chef
- Executive chef of a company with 3 restaurants at my beginning, we opened 5 themed restaurants more with different labels, during that period of time we organized multiple high volume events and created a central kitchen to supply the restaurants.

Soho House & Co (London & Amsterdam)

Feb 2017 – Mar 2018

JuniorSous chef

- Started with the re-opening of 40th Greek St and later on I was one of the trust chefs to rotate with new openings of Soho House, the last one was Cecconi's Amsterdam.

REFERENCES

Adrià Bonell

CEO

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Executive chef

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