



PROFILE

José
08th of January
Italian/Mexican
Thiersee/Tyrol
Proficiency in Italian, Mexican,
Spanish, Czech, French, German
cuisine and currently developing
Asian cuisine.
Over 13 years of experience in the
food business and I've worked in
Mexico, Italy, Czechia, Germany,
Sweden, Spain, Austria, Netherlands
and the U.S.A

ABILITIES AND STRENGTHS

Creative, optimistic, resolute, open
minded, self-confident, highly
effective under stress, promoter of
safety environment, experienced,
reliable, motivated, good speaker

Microsoft office (Excel, Word, Power
point) Lotus, Carma, SAP, Oracle
user

LANGUAGES

Spanish C1, Italian C1, English C1,
Czech C2, German B2, French A2

CONTACT

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+43XXXXXXXXXX

Instagram: xxxxxxxxxxxx

EMAIL:
xxxxxxxxx@gmail.com

C h e f

EDUCATION

IALFVG Gemona del Friuli, Italian

Feb 2015 – Nov 2015

Corso di operatore della ristorazione-cuoco finishing second place in an
original selection of 120 candidates.

- Obtained HACCP Certification and professional cook title

UNIVERSIDAD TECMILENIO (administrative engineering computation) 2013-unfinished Monterrey, México

WORK EXPERIENCE

BMW AMMERWALD HOTEL (Tyrol, Austria)

January 2025 – today

Sous-chef, training and personal tutoring, supervising daily menu, buffet
and special events, design of the new seasonal, HP and AC menu, daily
handling conferences menu, buffet, daily affluence of 200 people

AYURVEDA RESORT SONNHOF GmbH (Tyrol, Austria)

March 2024 – December 2024

Hotel 5 stars, **Chef de partie**, in charge of the cold kitchen, elaborate
the daily menu 3 types, desserts, buffet and special events, design new
seasonal, HP and AC menu

HOERI Hotel 5* (Konstanz, Germany)

Sept 2023 – March 2024

Hotel 4 stars, **Sous-chef & Chef de partie**, in charge of the cold kitchen,
elaborate the daily menu 3 types, desserts, buffet and special events,
design new seasonal, HP and AC menu, training new staff

Grunblick (Munich, Germany)

March 2023- August 2023

Chef in the restaurant of the largest golf course in Bavaria preparation
of an avg of 200 daily meals

Netherlands Embassy (Residence Chef/house manager)

October 2022

Head Chef and **Manager** of the Residence, organized and served over
25 private events, for ministers, ambassadors, archbishops.

Hotel Mozart 5* (five-star hotel, Prague)

March 2022

Sous-chef, cold store, bakery, counter, bistro: restaurant and personal
management, responsible for the orders for the function of the
restaurant for all shifts, new menus elaboration, process development
style latin-asian fusion cuisine

HOBBIES

Painting, Gym, Paddle, Tennis,
Badminton, Squash, Cycling
Pets

Hooks Herrgård 5*- Chef (Sweden)

July 2021 about 6 months due to Covid
chef, cold store, bakery, counter, bistro: Preparing and serving an
average of 150 dinners per day.
style French fusion cuisine

Chefparade Skola vareni Holesovice – Chef/Mentor (Czech)

January 2019–2021

Chef Teaching for small local and foreigner groups specializing in
different types of cuisine:

(Mexican, Italian, Spanish, French, Czech, Thai, Vietnam, Indian)

Gourmeta restaurant - Chef consultant (Czech)

2018 – consultancy for Bistro & Restaurants

Supervised and aligned the restaurant to the HACCP standards

Offered a new and fresher menu

Organized and prepared private events

Café Zahorsky - Executive chef (Czech)

Creating and rotating a daily menu, upgraded the restaurant menu,
organized diverse private events, increased the level standards in the
restaurant and the people affluence, leading 3 cooks

Various restaurants - Executive chef (Czech & Italy)

Prague May 2016-Sept 2018

Creating and rotating a daily menu, upgraded the restaurant menu,
organized diverse private events, increased the level standards in the
restaurant and the people affluence, leading 3 cooks

Dec 2015–May 2016

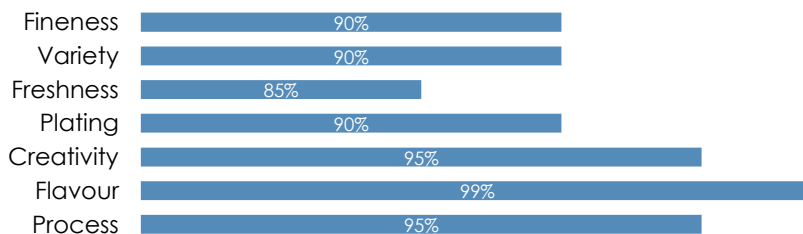
Brescia Italy – American style restaurant head chef with 2 cooks, Oh
Mexico in Palladium, Prague with 5 cooks

Catering business - Executive chef (Mexico)

Sep 2012–May 2014

Italian food catering adapted to the Mexican market

SKILLS



I am a person eager to keep growing, not afraid to speak out loud and to put emphasis on when needed, resilient and aiming for excellence, believe and respect the hard work, however lover of the idea of working smart and not hard. I like organization and clear communication; I believe in sharing knowledge and helping people to make a better work team and to make them feel confident. Been this such a difficult environment due to the multiple conditions and the diversity of the people and conditions, in the last years, I've been jumping back and forward, showing flexibility and reliability to always position myself in the most suitable position to have a better impact for the team and for myself.

I have over 10 years background, working in Finance, Back office, Sales for some of the worldwide biggest multinational companies, have experience handling and managing multicultural teams, clients and vendors. I speak 4 languages fluently and in the process of learning another 2 languages.

Regarding my knowledge in the cuisine, I am one of the few chefs that have had from the beginning the luck of having at my disposal the best cuisines in the world, Italian and Mexican, I've developed and learned over the last years as well thanks to my travels and the people I've worked with, Spanish, French, American, and Czech cuisines to my repertoire.