



JUAN R

PROFESSIONAL EXPERIENCE

Chef de Partie (Seasonal Job)

Liberty Work – Palma de Mallorca, Spain

April 2025 – September 2025

Summer contract – Mediterranean cuisine

Sous Chef

VAYA Hotel – Post Saalbach, Austria

December 2024 – March 2025

Winter season – Alpine cuisine, 4-star resort

Chef de Partie / Sous Chef

Hotel Congress – Innsbruck, Austria

2023 – 2024

4-star hotel – Traditional Austrian food

Chef de Partie

Hotel Element Resort – See am Zee, Austria

2021 – 2022

Traditional Austrian cuisine

Chef de Partie (Seasonal Job)

Hotel Atlantik Park – Palma de Mallorca, Magaluf

Summer 2019

Chef de Partie (Seasonal Job)

El Puerto Restaurant – Bristol

2014 – 2015

Spanish tapas restaurant

Cook (Seasonal Job)

Del Mar Restaurant – Perranporth, Cornwall

2014

Italian à la carte menu

Sous Chef

Restaurante Central Station – Las Palmas, Gran Canaria

2012 – 2013

Tapas restaurant

Head Chef

Restaurante Mordisco Tapas – Sevilla

2011 – 2012

Spanish tapas concept

CONTACT

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LEOPOLDSTRABE 18 6020 Innsbruck

EDUCATION & TRAINING

EGB School
Professional Training in Image and Sound
1994 – 1996
Fino Mi Ovo, Spoj
Temperature Control and Hygiene Course
Westminster, London
2000
Food Safety Level 2 Certificate
Bristol
2015
Greene King – Professional Certifications
Bristol – 2015

- Greene King Certificate 1 – SWOW LFR Kitchen
- Food Allergen Certificate

SKILLS

- Strong knowledge of Mediterranean, Latin American & Spanish cuisine Excellent food
- preparation and plating skills HACCP, food
- hygiene & allergen awareness certified Menu creation & seasonal planning Leadership and
- team coordination in high- pressure kitchens
- Experience in à la carte, buffet, and fine dining service Fast, clean, and organized working
- style Adaptability to international kitchens and seasonal roles
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LANGUAGES

- Spanish – Native
- English – High level (fluent/professional working proficiency)
- Italian – Intermediate

B1 driving license

Chef

Restaurante Doningo – Madrid

2009 – 2010

Sous Chef

Hotel Art – Andorra la Vella

2007 – 2008

Chef de Partie

Novotel – Andorra la Vella

2005 – 2006

Sous Chef

Brasserie La Trouvaille – London

2003 – 2005

French restaurant

Cook

Gaudi Restaurant – UK

2002 – 2003

Spanish Michelin-star restaurant (Chef Nacho Rodriguez)

Sous Chef

Down Mexico Way – UK

1997 – 2002

South American cuisine