



Juan R

Solo Chef/Sous Chef/Private Chef

PERSONAL INFO

DOB	26/11/77
Nationality	Spanish
Visa	N/A
Location	Spain
Driving License	International

Excellent Health, No Visible Tattoos

CONTACT INFO



+34



@yahoo.es

CERTIFICATES

Virgin of the Candelaria. (9/2011-6/2013).

Familiarization & Basic Safety Training (5/2016)

Passenger Ship (5/2016)

Security awareness training (5/2016)

OBJECTIVE

Experienced and versatile chef with a strong background in high-end culinary environments, including private residences, luxury yachts, and fine dining establishments. Adept at creating innovative, seasonal menus tailored to diverse dietary needs and preferences.

Proven ability to work independently or lead a team in high-pressure settings while maintaining the highest standards of food safety, presentation, and guest satisfaction. Seeking a challenging role as a Solo Chef, Sous Chef, or Private Chef where I can deliver exceptional culinary experiences and contribute to a world-class hospitality operation.

WORK EXPERIENCE

Chef de Partie - Hotel Costa Meloneras, Spain

Dec 2023 - Present

- Chef de Partie at Hotel Costa Meloneras, responsible for preparing high-volume buffet service for over 1,500 guests daily, as well as supporting various à la carte restaurant kitchens. Ensured quality, consistency, and timely service across multiple culinary stations in a fast-paced resort environment.

Chef de Partie - Ambassador Hotel, Switzerland

August 2022- October 2023

- Chef de Partie at the Ambassador Hotel in Zermatt, 150 seats, overseeing a designated kitchen section in a high-end alpine hospitality setting. Responsible for preparing and presenting refined à la carte dishes, maintaining kitchen hygiene standards, and supporting menu planning and seasonal updates. Collaborated closely with the Head Chef to ensure consistency, quality, and efficiency during busy service periods.

Chef de Partie - Hotel Petersboden, Austria

December 2021- April 2022

- Chef de Partie at Hotel Petersboden, a luxury alpine resort in Austria, up to 200 seats, responsible for managing a dedicated section in a fast-paced, high-standard kitchen during the winter season. Delivered high-quality regional and international dishes, ensured precise mise en place, and maintained strict hygiene and safety standards throughout service.

Personal Chef - Germany

Jun 2021-December 2021

- Personal Chef to the Ambassador of Spain in Germany, responsible for preparing refined Mediterranean and international cuisine for formal functions, diplomatic events, and private meals. Managed menu planning, sourcing premium ingredients, and maintaining the highest standards of discretion, presentation, and culinary excellence within a diplomatic residence.

REFERENCES

Cristina Corral b
Human Resources Department
Spanish Embassy Germany
Ph: +49 176 97800862
cristina.corral@maec.es

Sergio Soria Alonso
Head Chef Ambasador hotel.
Ph: +41 76 439 77 91
sergiosoriaalonso@hotmail.com

ABOUT ME

I am a passionate and dedicated chef with a strong foundation in modern and classical cuisine, honed through years of experience in private households, luxury yachts, and high-end restaurants. I thrive in dynamic environments where attention to detail, creativity, and consistency are key.

Whether working solo or as part of a team, I take pride in delivering exceptional dining experiences tailored to individual tastes and dietary requirements. Organized, discreet, and highly adaptable, I bring a calm, solutions-focused approach to every kitchen I step into.

HOBBIES

- Exploring global cuisines and food cultures
- Farm-to-table cooking
- Foraging and wild ingredient sourcing
- Wine and food pairing
- Menu development and recipe testing
- Traveling and discovering local markets
- Nutrition and wellness cooking
- Photography, especially food styling
- Hosting and entertaining
- Gardening and growing fresh herbs

WORK EXPERIENCE

Chef de partie - Alverdes Restaurant (Berlin)

Jul 2020 – April 2021

- Chef de Partie at Alverdes Restaurant in Berlin, 50 seats, responsible for managing a specific kitchen section in a contemporary, health-focused dining environment. Prepared and presented seasonal dishes with an emphasis on fresh, locally sourced ingredients while maintaining high culinary and hygiene standards during daily service.

Demi sus chef - Hotel H10 Kudamm (Berlin)

May 2018- May 2020

- Demi Sous Chef at Hotel H10 Ku'damm, 100 seats, assisting in the supervision of kitchen operations within a busy hotel environment. Supported the Sous Chef in menu execution, staff coordination, and quality control across buffet and à la carte services. Ensured consistency, efficiency, and adherence to hygiene and safety standards during high-volume service.

Commis cook - Hotel Das Stue (Berlin) Michelin star

October 2017- April 2018

- Commis Cook at Hotel Das Stue, 50 seats, a Michelin-starred establishment in Berlin, supporting the culinary team in the preparation and execution of fine dining dishes. Gained hands-on experience in high-end gastronomy, mastering precision, plating techniques, and maintaining strict hygiene and quality standards in a fast-paced, detail-driven kitchen environment.

Other Work

Cook - Restaurante Los Guayres (Gran Canaria) – Michelin Star June 2016 – July 2017
Cook - Hotel Pullman Barcelona Skiper – 5 Stars (Barcelona) Jan 2015 – Jan 2016
Cook - Hotel Vincy Gala – 4 Stars (Barcelona) July 2014 – December 2014
Commis Cook - The Bell of Ramsbury (United Kingdom) August 2013 – May 2014
Commis Cook - Gran Hotel Mirador del Duque – 5 Stars (Tenerife) April 2013 – May 2013
Commis Cook - Restaurante Compostelana Plaza (Tenerife) August 2012 – May 2013
Cook - Cafeteria Cosamuy (Tenerife) September 2011 – June 2012
Cook - Restaurante Piscolabis (Barcelona) June 2010 – November 2010
Commis Cook - Hotel Luabay (Tenerife) October 2008 – May 2010