

**Bryan
Gómez Cerda**



Professional Objective: My professional objective is to grow in knowledge and learn more about different culinary techniques, diversity in dishes, cultures and giving a flawless service. In the future, I would love to have the opportunity to work at some of the best restaurants or/and Hotels in the world, like “Osteria Francescana” or “NOMA”. Of Course I would like to have my own restaurant later in my life. Food transmits sensations to people, and my goal is to make the best out of it, and give exceptional food and service to customers, making new and amazing experiences.

Perfil Profesional.

Bachelor of gastronomy and administration.

Education:

University: Instituto Culinario de México. (ICUM) **Monterrey, México.**

Bachelor: Gastronomy - Chef

Languages: Spanish/English/French

High School: Colegio Regiomontano Contry 2008-2014

Monterrey, México.

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Practices and Professional experience:

-1 month working in a hot kitchen (Basic) in an Italian Restaurant (Vice Bistro) in the Hotel “Camino Real”, Monterrey Mexico. Mostly worked on mise en place in a traditional Italian/mexican buffet, and preparation of fresh pasta and dough, baking in a stone oven.

- 8 months cooking at the moment in a hot and cold kitchen in the area “Chef 's connection” (HEB Valle Oriente). Practiced cooking at the moment in an area where customers can buy groceries and we cook it for them, any type of protein, using a grill, skillet and oven. Every week-end there was a buffet available for customers also.

-1 month practicing traditional “Oaxacan” cuisine (hot kitchen), in the restaurant “Catedral”, situated in the center of Oaxaca. Practiced more efficient techniques for the preparation of mise en place and different Oaxacan recipes

- 2 months in hot kitchen at the restaurant “El rincón del padrino” in Monterrey, N.L México; cooking dishes of traditional mexican cuisine for 3 different industrial dining rooms and opening the restaurant to the public on week-ends.

- 1 month as a runner in the cocktail-bar “Maverick”, Monterrey N.L. Making preparations for the cocktails, learning techniques and helping some days in the kitchen of the bar.

-1 year working at “The Broadmoor” resort in CO.Springs, in which 6 month worked at banquets kitchen, cooking and preparing food for events for more than 1500 pax on time. After that, worked 3 months in “main kitchen” for breakfast service and room service (for main restaurant), and then worked at the cafeteria kitchen (in main kitchen), being in charge of the preparation for the food for the workers at the resort.

Basic utilization of Excel, Word and Powerpoint.
