



## PERSONAL

NATIONALITY | Portuguese

DATE OF BIRTH | 14.06.1990

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## LANGUAGES

PORTUGUESE | Mother tongue

ENGLISH | C1

SPANISH | B1

GERMAN | A1

## PERSONAL SKILLS

Team work ● ● ● ● ●

Creativity ● ● ● ● ●

Responsibility ● ● ● ● ●

Dynamism ● ● ● ● ●

Professionalism ● ● ● ● ●

# JOÃO BORGES MENDONÇA

COOK

## WORK EXPERIENCE

ALEXANDER RESTAURAN. PÄDASTE MÖIS | 2016

Internship under Chef Matthias Diether guidance

✿ 5-CINCO BY PACO PÉREZ | 2017-2019

Chef Miquel Villacrosa and Chef Federico di Domenica

Commi | Meat, Fish, Rice and Garde Manger Section

Chef de Partie | Rice and Garde Manger Section



CELL RESTAURANT | 2019-2020

Chef Liam Valentine

Chef de Partie | Pastry, Cold, Garnish, Saucier, Meat and Fish section



THE NONAME | 2020-On Going

Chef Enzo Broszio

Chef de Partie | Meat and Fish, Garnish and Pastry Section

## EDUCATION

VISUAL ARTS COURSE | 2005-2009

ESAC - Escola Secundária Antero de Quental, Açores

GRADUATION IN ARCHITECTURE | 2009-2014

UAC - Universidade dos Açores, Ponta Delgada

ISCTE - Instituto Universitário de Lisboa, Lisboa

KITCHEN MANAGEMENT AND PRODUCTION | 2015-2016

EHTL - Hospitality and Tourism School of Lisbon

MARKETING INTRODUCTION | 2020

University of Pennsylvania

INSPIRING AND MOTIVATING INDIVIDUALS | 2021

University of Michigan



Michelin Star



Gault & Millau