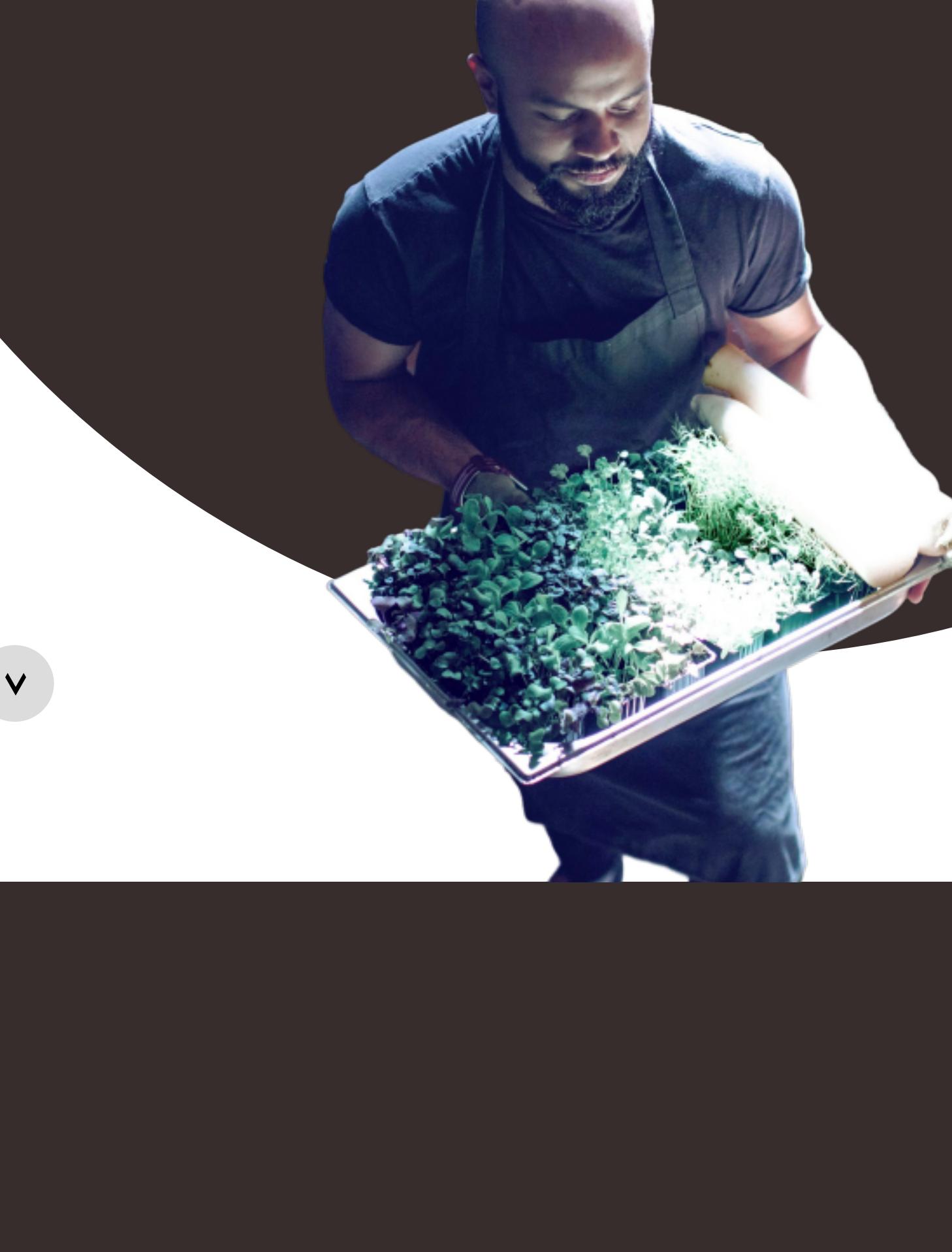
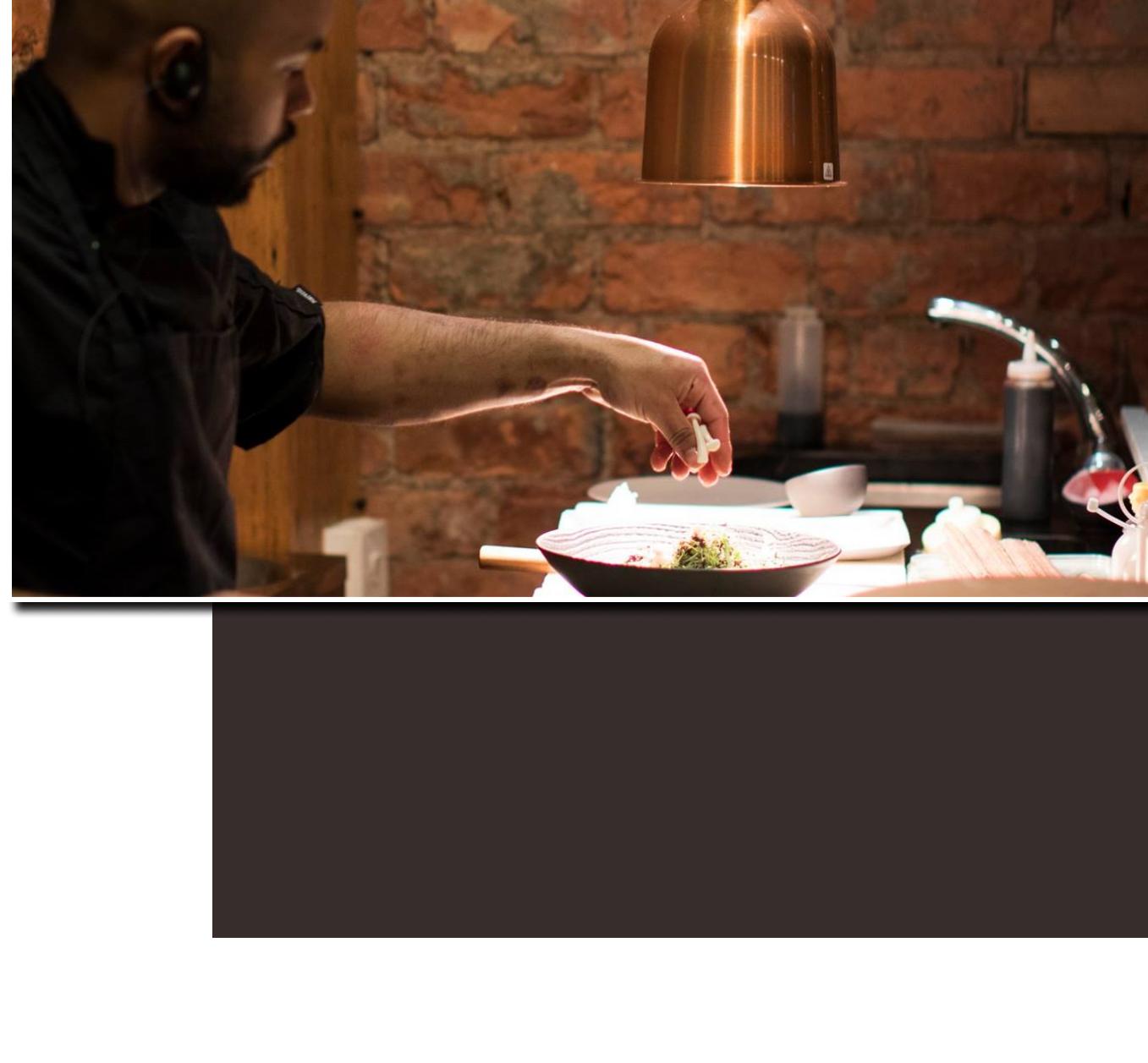




Hi, I am Jose Silva Chef of Cuisine



About Me



I am Jose Silva,

Experience Chef de Partie, Pastry and Sushi Chef with 10 years experience in both teaching and preparing/presenting food in Ireland and Brazil. My last position was as Pastry Chef in Rustic by Dylan McGrath and now I am looking to expand my skill set in Dublin

[Download my CV](#)

Work & Education

• Pastry Chef - Taste By Dylan McGrath

Nov-2019 / Mar-2020

Pastry chef responsible for bread section baking sourdough bread, focaccia, bao bun, burger bun and flatbreads and dessert as all kind of financiers, glaze cakes, puddings, soft serve ice creams, mousses, cheesecakes, temper dark, white and milk chocolates.

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[See more](#)

• Japanese Cuisine Course - Sushi Club

Nov-2011 / Nov-2012

A Immersive course of japanese culinary and culture. learning tecnicas of sushi, nigiris, gohan, sashimi, tempura, wasabi, etc

• Food on the Edge - Galway Event

Aug -2019

An International Symposium of chefs coming together to discuss the future of food.

My Work & gallery

