

# Manuel Santos

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**Title:** Chef  
**Location:** Porto, Portugal  
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## Summary

Creative Chef with 10+ years of experience in fine dining restaurants. Specialized in traditional Portuguese cuisine with modern techniques. Passionate about seasonal ingredients and sustainable cooking practices.

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## Experience

**Belcanto – Lisbon**

*Sous Chef*  
*February 2019 – Present*

- Created seasonal menu items alongside Executive Chef.
- Managed kitchen staff of 12 during service.
- Implemented new inventory management system.

**The Yeatman Hotel – Vila Nova de Gaia**

*Chef de Partie*  
*March 2016 – January 2019*

- Responsible for fish station in Michelin-starred restaurant.
  - Trained junior kitchen staff.
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## Education

**Culinary Arts School – Porto**

*Advanced Culinary Diploma*  
*2014 – 2016*

**Hospitality Management School – Estoril**

*BSc in Hospitality Management*  
*2011 – 2014*

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## Skills

- Menu development, Kitchen management
- Food safety, Cost control
- French and Mediterranean cuisines

- Portuguese (native), English (fluent), Spanish (intermediate)