

Ana Santos

Title: Chef

Location: Faro, Portugal

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Summary

Creative and passionate chef with 7 years of experience in Mediterranean and traditional Portuguese cuisine. Expert in menu development and kitchen management with a strong focus on seasonal ingredients.

Experience

Ocean Restaurant – Algarve

Head Chef

June 2022 – Present

- Managed kitchen operations and a team of 8 chefs.
- Developed seasonal menus focusing on local seafood.
- Implemented cost control measures reducing food waste by 15%.

Vila Joya Restaurant – Albufeira

Sous Chef

March 2019 – May 2022

- Assisted in daily kitchen operations for a Michelin-starred restaurant.
- Supervised preparation of dishes and plating.
- Trained junior kitchen staff.

Hotel Ritz – Lisbon

Line Cook

January 2017 – February 2019

- Prepared hot and cold appetizers for fine dining restaurant.
 - Assisted with inventory management and supplier relations.
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Education

Escola de Hotelaria e Turismo do Algarve – Faro

Advanced Diploma in Culinary Arts

2015 – 2017

Culinary Arts School – Lisbon

Professional Cooking Certificate

2014 – 2015

Skills

- Menu development, Kitchen management
- Food safety and hygiene standards
- Portuguese, Mediterranean, and French cuisine
- Portuguese (native), English (fluent), Spanish (conversational)
- Food costing and inventory management