

Contato

+351 966069396 (Mobile)
raphael.malburg@gmail.com

www.linkedin.com/in/
raphaelmalburg (LinkedIn)

Principais competências

C#
.Net
TypeScript

Languages

English (Full Professional)
Espanhol (Professional Working)
Português (Native or Bilingual)

Certifications

Meta Front-End Developer
Specialization
HACCP
BootCamp .NET - Avanade

Raphael Correa Malburg

Software Development Student | TypeScript | React | NextJs |
Tailwind
Cork, Condado de Cork, Irlanda

Resumo

With over a decade in gastronomy, I've excelled in managerial roles, overseeing people and processes. Transitioning into technology, I've self-studied in Software Development, TypeScript, React, NextJs, Tailwind, and I am currently diving into C# and .NET. Eager to contribute my skills to the tech industry, I'm pursuing a degree in Software Development.

Experiência

The Elm Tree Glounthaune
Chef De Partie
outubro de 2023 - Present (6 meses)
Cork, County Cork, Ireland

A Cevicheria
Chef cozinha
fevereiro de 2023 - setembro de 2023 (8 meses)
Lisbon, Portugal

Kitchen daily prep and service.
Food cost, stocks and staff managing.

Almo Comporta
Head Chef
fevereiro de 2022 - fevereiro de 2023 (1 ano 1 mês)
Comporta, Portugal

Developing menu gathering biologic farm supplier and local products.
Kitchen daily prep and service.
Food cost, stocks and staff managing.
Hiring process.

Locanda Blu
Sous Chef
abril de 2021 - outubro de 2021 (7 meses)

Rovinj, Istria, Croatia

Fine dining restaurant with only set menus of 3, 5 or 8 courses. Using ingredients from local farmers and a totally adjustable menu to the season of the vegetables.

In charge of the production of all the sauces, side dishes, proteins and decorations.

Helping the Chef in the creative process of designing new dishes according to the available ingredients of the season.

Seasonal Job.

During the service I was in charge of finishing all the dishes for the hot section.

Josic Restaurant and Winery

Consultant

outubro de 2020 - novembro de 2020 (2 meses)

Osijek-Baranja, Croatia

The owner requested after seeing my portfolio that he wanted to improve his plating techniques and get a different view about some of his local products and food.

Had the chance to know more about the cooking process of the regional dishes and show him my way on see it.

All the dishes created had the recipe and preparation process described in a file.

Soul Cozinha de Festa

2 anos 3 meses

Operations Manager

setembro de 2018 - março de 2020 (1 ano 7 meses)

Itajaí e Região, Brasil

I was in charge of organizing a consultant in a Resort to improve the presentation, taste, organization, and cleanliness standard. Working directly with the Chef and the Hotel Manager.

Simultaneously I was organizing the opening of two restaurants for the company, a steakhouse, and a beach restaurant. Everything from developing the menu, to the kitchen layout, hiring employees, the training of kitchen staff as part of my daily routine.

As the company is in the catering business, I worked as a Chef in many of the most important events and weddings, dealing with a kitchen staff of 8 to 20 people.

Production Head Chef

janeiro de 2018 - setembro de 2018 (9 meses)

Balneário Camboriu

The company is one of the biggest in the catering business in the state, and I was in charge of the production of all the food for every event, since the buying process until the organization to send to each place.

Took care of cleaning maintenance, organized with a schedule.

I had a team of 7 working with me in the kitchen.

Also, when there was many events, or some that were bigger than usual, I did the role of Catering Chef serving food for 400-800 people.

Praia Do Estaleiro Eventos E Hospedagem

Head Chef

abril de 2014 - agosto de 2017 (3 anos 5 meses)

Balneário Camboriu

In charge of creating and implementing the gastronomic events together with the accommodation. Training trainee from the gastronomy university.

Controlling goods stock of the sector.

Developing menus for the restaurant and breakfast service, also catering events such as corporate and weddings. I also negotiated with the contractors.

Everything had a technical sheet with the cost and production process.

Took care of cleaning maintenance, organized with a schedule.

I had a team of 9 working with me in the kitchen.

Tapas Don Quixote Restaurante

Chef de cozinha

junho de 2013 - abril de 2014 (11 meses)

Balneário Camboriu

I started as a Sub-Chef and got promoted to Chef. It was a Spanish restaurant, mainly based on Tapas. I was in charge of handling the food orders, teamwork schedule, and cleaning maintenance.

Indaiá Restaurante

Sub Chef

novembro de 2012 - junho de 2013 (8 meses)

Balneário Camboriu

I was in charge of a part in the pre-preparation and finalization, also coordinating the cooks in my work station. I had received training and worked for a period in the sushi station.

Took care of cleaning maintenance, organized with a schedule.

The restaurant service was mainly a la carte.

Costa Crociere S.p.A.

3rd cook

novembro de 2010 - agosto de 2011 (10 meses)

Worldwide

Worked in several stations, such as Garde manger, rotisserie, vegetable pre-preparation, buffet, breakfast, and sauces.

In all the stations I prepared the food, finalized and cleaned.

During the service period, I used to stay in the line serving plates.

To enter this job I've done the HACCP course. The cleaning maintenance on board was at a very high standard.

The cruise did the South America shore and in Europe from Greece all the way to Saint Petersburg in Russia.

Formação acadêmica

Centro Universitário Internacional UNINTER

Bachelor's degree, Computer Systems Analysis · (julho de 2023 - janeiro de 2026)

Universidade do Vale do Itajaí | Univali

Bacharel, Artes Culinárias e Capacitação Gastronômica · (2010 - 2015)