



JORGE SAMUEL Gil CASTILLO

EXECUTIVE CHEF

26-06-1989

EDUCATION

TOURISM SCHOOL

LA LAGUNA UNIVERSITY
2012 – 2014

CFGK KITCHEN MANAGMENT

ÍES VIRGEN DE LA CANDELARIA
2010 – 2012

CFGM CULINARY DEGREE

ÍES VIRGEN DE LAS NIEVES
2007 – 2009

CONTACT

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calle Punta de Anaga 6 / Santa Cruz de Tenerife

HOBBIES

CONTINUOUS STAFF
TRAINING MANAGEMENT

Creative, responsible and proactive chef. I am a team player, versatile, with creativity and initiative, excellent customer service and communication skills.

EXPERIENCE

EXECUTIVE CHEF

MARRIOT YEREVAN | MAY 2024 - Ongoing
opening of the hotel bringing new concept in Armenia

EXECUTIVE SOUS CHEF

ROYAL CARIBBEAN/ CELEBRITY CRUISES | January 2024 -
April 2024

Specialist and central galleys chef in charge of different outlets, in charge of food cost, crunch and hygiene controls (USPH)

EXECUTIVE CHEF

EL SOMNI DREAM HOTEL/IMPERIO PLAYA BY GRUPOTEL |
February 2023 - November 2023

Responsible for the management of 2 hotel with 300 rooms on the Ibiza island with a gastronomic market advised by Michelin star chef .

HEAD CHEF / SPECIALITY CHEF

MELIÁ HACIENDA DEL CONDE | March 2022 - March 2023
In charge of the rebranding of the collection brand by melia , specialized in fine dining and events within the hotel and the golf course.

HEAD CHEF

NOREFJELLHYTTA HOTEL | September 2021 - March 2022
Boutique hotel , only 8 rooms and a event center for catering , Scandinavian zero kilometer cuisine .

EXECUTIVE SOUS CHEF

IBEROSTAR GRAND HOTEL MENCEY | September 2018 -
August 2021

In charge together with the executive chef of the operations of 5 restaurants and events within the hotel , 300 rooms and heritage hotel , focused in a luxury and culture .

EXECUTIVE SOUS CHEF

MELIÁ CALA GALDANA | March 2018 - September 2018
Season on the Menorca island for the rebranding of the brand from Sol to Meliá , In charge of the thematic Restaurant and the Beach club .

SOUS CHEF

HARD ROCK HOTEL TENERIFE | March 2017 - March 2018
In charge of covering all chef's vacations, breakfast chef with 22 people in charge and The Beach Club restaurant and events .

SPECIALTY CHEF

MELIÁ LAS DUNAS | Febrero 2016 – Febrero 2017

Chef in charge of all the specialized restaurants (6) plus 2 pool snack , beer garden and beach parties , then I moved on to full management of the hotel .

CHEF DE PARTIE

MARE NOSTRUM HOTELS AND RESORT | January 2015 – January 2016

Chef in charge of the production kitchen of the 3 hotels of the complex, 2500 pax daily, elaboration, maintenance, traceability, of the products elaborated in the production kitchen.

CHEF DE PARTIE

IBEROSTAR GRAND HOTEL MENCEY | January 2014 – January 2015

Kitchen Manager of Los Menceyes Gourmet Restaurant.

1st COOK

HOTEL TIGAIGA | January 2011 – December 2013

Cook in 4 star hotel in charge of production and gourmet Restaurant Tinguardo.

1st COOK

LA GAVIOTA RESTAURANT | May 2017 – October 2010

Cook in charge of the restaurant on the La Palma Island , I was in charge of all hot and cold preparations, grilled fish, seafood and paellas .

SKILLS

BAKERY AND PASTRY	● ● ● ● ●
VACCUM KITCHEN/SOUS VIDE	● ● ● ● ●
PRODUCTION KITCHEN	● ● ● ● ●
CHEF F1 SAUDI ARABIA	● ● ● ● ●
JOSPER EXPERIENCE	● ● ● ● ●
ASÍAN CUISINE	● ● ● ● ●
PERUVIAN CUISINE	● ● ● ● ●
MEDITERRANEAN CUISINE	● ● ● ● ●
CHEF EXPO DUBÁI	● ● ● ● ●
CHEF AROSA CRUISE	● ● ● ● ●

CERTIFICATES

STRESS MANAGEMENT

ROYAL CARIBBEAN UNIVERSITY | 2024

F&B MANAGEMENT

ROYAL CARIBBEAN UNIVERSITY | 2024

SCTW CERTIFICATE

ESCUELA CANARIA DE NAVEGACIÓN | 2023

VISA C1/D

USA | 2024

VISA FOR CREW MEMBERS

5 STARS GUESTS ATENTION

PALLADIUM GROUP | 2018