



JORGE SAMUEL Gil CASTILLO

EXECUTIVE CHEF

26-06-1989

EDUCATION

TOURISM SCHOOL

LA LAGUNA UNIVERSITY
2012 - 2014

CFGS KITCHEN MANAGMENT

ÍES VÍRGEN 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
TRAINING

STAFF
MANAGEMENT

Creative, responsible and proactive chef. I am a team player, versatile, with creativity and initiative, excelent customer service abd comunication 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 - abril 2024
Specialitu and central galleys chef in charge of differents 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 th 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 - Febero 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 Tinguaro.

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 FI 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