

Albert Vallverdu. Professional Cook.

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PERSONAL SUMMARY

Experienced and capable professional cook seeking for a position in the culinary field.

Having a 'hands on' approach to all areas of the kitchen will integrate my culinary skills and kitchen management to accomplish the goals.

ACADEMIC QUALIFICATIONS

2013 Food Hygiene certificate (last refresh). Barcelona.

1999-2003 Cooking advance course at famous Mey's Hoffman School. Barcelona.

1998 Science bachelor. Barcelona.

KEY QUALIFICATIONS

- Strong command over classic and contemporary culinary methodology.
- Able to work efficiently without supervision.
- Service minded, organized and methodical.

CULINARY SKILLS

- Highly skilled in preparing, seasoning, and cooking a wide range of foods.
- Hands-on experience in baking, roasting, grilling, boiling, and frying all kind of ingredients.
- Knowledge in food preparation, rotation, conservation and handling.

WORK EXPERIENCE

2013-2014 (6 months) Chef at Local Hero, London.

2012-2013 Chef de partie at Ayre Hotels, Barcelona.

2012 (3 months) Chef at Mikasa, atypical Japanese restaurant, Barcelona.

2010-2012 Cook associated at "La Cuina de Galvany". Traditional catalonian/mediterranean recipes at a local famous market. Barcelona.

2006-2009 Self employed in a private catering business and shared with other activities related to telecommunications and web programming. Barcelona.

2004-2005 Cook at "Can Ventura". Traditional catalonian food. Llivia, France.

2003-2004 Cook at Premier Inn Hotel. Wilmslow, Manchester.

2002-2003 Kitchen assistant at Barcelona Princess hotel. Mediterranean and creative food.

2000-2002 Kitchen assistant at different restaurants in Barcelona while studying.