

# JIMENA PEÑA

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## Education

### **ITESM (Monterrey Tech)**

*Bachelor of Science, Business & Technology*

**Monterrey, Mexico**

*Expected Graduation: December 2022*

### **Collective Academy**

*Collective Compass (professional gap year)*

**Mexico City, Mexico**

2020-2021

- Selected as one of Latin America's top 20 youth for the program's Founding Class.

### **Mediterranean Culinary Center**

*Culinary Student*

**Valencia, Spain**

June - July 2018

- Certificates in *Cocina Española, Arroces y Paellas, Cocina Mediterránea, Repostería y Pasteles*.

## Work Experience

Monterrey, Mexico

### **España en Casa**

*Founder & Head Chef*

2019 - Present

- Imparting authentic Spanish flavor in every dish from pintxos, tapas to paella. Every 6 months, a new dish is added to this menu
- In the past 4 months, sales increased by 80%, with 3+ paella and tapas orders every week.
- Manage all financials and inventory.
- Participated in "Festival de la Paella" of "Deportivo San Agustín".

### **Cenas Amarillas**

Monterrey, Mexico

*Sous-chef*

2018-2019

- Named "Staff Member of the year" by owners.
- Improved by 75% the process of preparing, decorating and serving the food.

## Technical Skills

- Culinary skills: Time manager and group leadership, Cleanliness, Peeling vegetables, Kneading dough, Folding ingredients, Simmering, Boiling, Creaming, among others.
- Leadership skills: Willingness to learn, Ability to skillfully multitask, Attention to detail, Creativity, Business acumen, Organization, Team player, Communication, Innovative, Strategic thinking and decision making, Time management, among others.
- Programming Languages: C++ (basic), Python (basic)

## Interests

- Languages: 100% Trilingual in Spanish, English and French.
- Interested in combining technology with gastronomy.