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| JIMENA PEÑA | [jimenapenader99@gmail.com](mailto:jimenapenader99@gmail.com)  Mobile - +52 81 1077 3467  <https://www.linkedin.com/in/jimenapenader/> |

Education

**ITESM (Monterrey Tech) Monterrey, Mexico**

*Bachelor of Science, Business & Technology Expected Graduation: December 2022*

**Collective Academy Mexico City, Mexico**

*Collective Compass (professional gap year)*   2020-2021

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

**Mediterrean Culinary Center Valencia, Spain**

Culinary Student 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.