

# JORGE ARMANDO ESCOBAR

## CONTACTS

📍 Nørrebrogade 51.,  
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## EDUCATION

### HIGH SCHOOL DIPLOMA

School Nuestra Señora De Las  
Mercedes, Madrid  
2010

## PERSONAL DETAILS

### Date Of Birth

15/02/1994

### Nationality

Colombian

### Visa Status

Passport European

## LANGUAGES

English

Danish

Spanish

## ABOUT ME

I am an enthusiastic and dedicated professional with a natural passion for the hospitality industry. With a strong background and experience in the sector, I aspire to contribute and grow in a dynamic and welcoming environment, providing exceptional service and ensuring every guest has an unforgettable experience.

## WORK EXPERIENCE

### TERRACE WAITER

Creps Barcelona Rambla, Barcelona

FEB - 2015

JAN - 2016

Welcoming guests warmly and promptly seating them in the terrace area. Taking food and beverage orders efficiently, offering recommendations, and providing insights into the menu offerings. Delivering orders accurately and promptly, ensuring the highest quality of service.

### CREPE CHEF

Creps Barcelona , Av Gaudi, Barcelona

JAN - 2016

AUG - 2018

Mastering the technique of crepe-making, ensuring the perfect texture and consistency for each crepe. Preparing and executing diverse crepe recipes, both sweet and savory, using high-quality ingredients to enhance flavors.

### COUNTER SERVICE ATTENDANT

Sound Garden, Amsterdam

DEC - 2018

APR - 2020

As a dedicated Counter Service Attendant at a bustling burger restaurant, I played a pivotal role in providing efficient and friendly service to customers. Working from behind the counter, I skillfully managed the ordering and payment process, ensuring that each guest received a delightful dining experience.

### KITCHEN COORDINATOR AND INVENTORY MANAGER

Burger Bar, Amsterdam

NOV - 2020

JUL - 2023

As a dedicated Kitchen Coordinator and Inventory Manager, I played a pivotal role in the efficient functioning of the kitchen, ensuring a seamless workflow and well-stocked inventory. With a keen eye for detail and strong organizational skills, I contributed to the smooth preparation of dishes and the overall success of the restaurant.