

Juan 'Abel' Pineda
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Profile

A friendly, highly motivated and people oriented individual, who has a passion for good food and excellent service. I have extensive experience working within the hospitality field for over 28 years as Head Chef, Manager and Owner. I have demonstrated commitment and loyalty and have proven to have the ability to develop new skills as I take my profession to new levels.

Key Skills and Abilities

- Managerial experience in front of house and kitchen
 - Key controller of business activities both in my work and my services as a restaurant adviser
 - Ability to work well on my own initiative
 - Long term experience in training, mentoring and leading teams
 - Experienced in finding/comparing great local suppliers; stock control and ordering
 - Creativity to develop bespoke dishes to meet customer diet requirements, seasonal trends and local cuisine
 - Experienced in opening 8 successful restaurants from scratch
 - High standards for food hygiene as well as health & safety
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Awards/Accolades:

- Kettering Awards 2019: Food & Drink Business of the Year
- Kettering Awards 2018: Food & Drink Business of the Year
- Carlsberg: Eat Out, Eat Well, Gold winner 2017/18
- 5 stars food hygiene (HO) year on year running
- Featured on *Four In A Bed* 2017
- Featured on local papers on the Leicester Mercury
- Wrote an article on the morning advertiser magazines on Mexican food

Qualifications:

- Level 2 Healthier Food and Special Diets 2015
 - ICT Skills For Life, all 3 levels 2011
 - Personal Alcohol Licence holder since 2009
 - OCR level 2 Adult Numeracy and Literacy, 2007
 - Food Hygiene and safety level 2
 - Fire Marshal accredited (level 2 fire training 2019)
 - First aid course 2016, 2019
 - 2012; Caribbean Hospitality Training Institute 1997
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Restaurant consultancy

As well as being a head chef for many establishments I also provided a service to new restaurant owners to help set up kitchens, train staff, set up operational manuals, sourcing relevant suppliers, develop menus, advertising and advising the owners on day to day management of the restaurant.

List of restaurants I have opened and consulted for:

- Toro latino, Market Harborough 2007
- Toro Steak house, Rothwell 2010
- Chequers Inn 2014, Burbage 2014
- Tapas bar(The Ritz complex restaurant), Desborough 2015 to present (main Job)
- Consulting work
- Los Tres Angelos, Northampton 2018
- La Estrella, Rushden 2019

- 2 branches of: Oodlesnoodles, Birmingham and Coventry 2019
- Let's burrito Leicester 2021

The Ritz complex conference, hotel and restaurant & banquets 2015- present- Head Chef

I manage kitchen and deliver a service for 2 separate functions for The Ritz Inn: the back of the venue is for weddings(150 covers), conferences(30-200 covers). I use the down time to set up a banquet style event for taster nights and afternoon ensuring the smooth running of large events with a hands on approach as a manager and head chef. Front venue is the Tapas bar restaurant where I also manage and head chef. I am responsible for all daily operations, menu development, accounting for profit margins and stock accounting as well as being a key person in generating new business decisions/ ideas for kitchens in both tapas restaurant and banquet/conference hall.

Coach And Horses, Kibworth: January 2012 to January 2015- Head Chef

Jubilee street party catering. Theme nights Tapas, Chinese, Pie & pint, Curry, etc. High GP, low wastage, 5* food hygiene. Daily special, research food trends and planning menus. Responsible for stock and ordering.

Toro Latino Tapas Bar, Market Harborough: August 2008 to December 2011- Head Chef/Assistant manager

Day to day operation of the kitchen, supervision of brigade of 6. Catering from 600 – 1000 covers per week, £15-£20 per head. Hands-on service delivery, as well as menu development. Responsible for the new openings, recruitment of 30. Training of both Back and Front of House teams.

Rio Bravo, Market Harborough: March 2002 - June 2008 - Head Chef/Front of House Manager

Head Hunted to run this Mexican theme restaurant in the UK. Employed to promote sales and day to day operation of the restaurant. Stock control responsibility and ordering, menu development. Responsible for recruitment, training and supervision of a team of 20.

Burrito Gourmet, Acapulco, Mexico: Feb 2001 - Mar 2002 - Owner and Operator

Owner of a 40 cover café style restaurant. Redeveloped a retail shop to busy café. Complete responsibility of the business, from Sales to Profit.

Hobbies and Interests

I have done voluntary work for schools, and in the past set up classes on Spanish and Mexican cooking foods. I look for new opportunities to help business owners develop their restaurants and regularly return as a close friend. I love cooking for friends and family and enjoying spending time with my family.