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| mauricio velarde martinez  |  | | --- | |  | | traytermau@gmail.com | |  | | 5563169668 | |  | | Mauricio velarde martinez | |  | | goal   To look professional development in parallel with the goals of the enterprise, that reflex in me the quality and level of life. Increase my knowledge and practical skills to create new tastes. Know new techniques to be able to teach. | | SKILLS   I’m a fast learning person, I always look for practice processes that maximized the resources and make the task efficient. | |  | |  | | --- | | EXPERIENCECORPORATIVO CMR “BISTRÓ CHAPULTEPEC”May 2015-October 2019 I started working as a Sous Chef in this restaurant, then I get until being the Manager and Chef, I had 56 people under my supervision. I was in charge of the costs, recipes, maintenance, etc. HOTEL ROYAL DEL PEDREGALMarch 2014-November2014 I worked as a banquets Sous Chef, in charge of the soups preps and the garnish, having 6 people under my supervision. I was the chef in charge to do caterings outside the hotel.  **HOTEL PRESIDENTE INTERCONTINENTAL “AU PIED DE COCHON”**  October 2010-November 2013  In this hotel I started as a cook “B”, working at salad station, I get until being a Chef de Partie at grill station, having 5 people in my team.  **FOUR SEASONS HOTEL AUSTIN TX**  August 2009-August 2010  I did a Visa to work in this hotel, I worked as a cook in all the stations and through all the schedules. | | educationDIPLOMADO EN ALTA COCINA MAYO 2005 Centro Culinario Ambrosia (from May 2004 to May 2005)  High Cuisine Diploma  CECOLAB (Labour Competition Certificate) “Certificate” |  | |  | |