



FELIPE SERNA

CHEF

PROFESSIONAL SUMMARY

I'm a young profesional Mexican Chef.
I am a charismatic, responsible and committed young man.
have worked in a specialty restaurant with Michelline stars.
My kitchen eatolo is simple, elegant and balanced.
I like to experiment with the different techniques of the kitchens of the world.

CONTACT

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facebook: felipe serna gonzalez
cel: +52 (786) 143-1147
Mexico

COURSES

- STCW 10.
- PBIP 13.3 .
- ENG 1 .
- VISA B1/B2.
- Sea men's book A.
- English B2 Cambridge.
- course Peruvian food.
- course pastry.

REFERENCE

- Mauricio Izak Reyes Franco.
Chef
+52 (443)-111 -4128
- Dante Landyn
Marinero
+52 (229) -266 3638

WORK EXPREIENCE

PRIVATE CHEF M/Y 90 ft

MAY2022-DIC 2022

BAHAMAS.

- cook for 5 crew and 10 guests.
- make balanced menus and exceed the expectations of the guests.

PRIVATE CHEF

MAY2022-DIC2022

MEXICO.

- Home chef, making menus every day for 15 people. Creation of balanced international menus, vegan menus, keto menus.

PRIVATE CHEF M/Y 75ft

JUN2021-MAY2022

BAHAMAS

- cook for 5 crew and 10 guests.
- make balanced menus and exceed the expectations of the guests.

SOUS CHEF (Spain Food.)

AGU2018-JUL2019

MEXICO

- personnel management, inventories, menus for events.

PARTIE CHEF (1 michelline star) FRONTERA IN

JAN2018-JUL2018

CHICAGO, USA

- I work in a restaurant with Eatrella Michelline, highly demanding work.

LINE COOK (1 michelline star) MEXIQUE

JAN 2018-JUL2018

CHICAGO, USA

- work in a restaurant with Eatrella Michelline, highly demanding work.

EDUCATION

Escuela Culinaria Internacional 2018-2019

SPECIALTY IN FOOD BUSINESS ADMINISTRATION

Universidad vasco de Quiroga. 2014-2017

GRADUATE IN INTERNATIONAL GASTRONOMY