

# Marco Antonio Paz del Alamo

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## EXECUTIVE CHEF

### Spanish Fine Cuisine and Continental Fine Dining

Signature Cuisine, Innovative Technics, Results-Oriented and Team-Spirited.

#### Overview

A proven track record with over eight years of professional cooking and kitchen management experience. A high impact contributor with outstanding international business and management skills, developed at *Autre Pied* \*Michelin-starred restaurant and *LaSarte* \*\*Michelin star. Head Chef of *Passion* owned by world's finest Master Chef Martin Berasategui, winner of 7 Michelin stars. Marco's culinary experience lets him fuse French, Japanese, Italian and Spanish Cuisines with a unique take on Mediterranean cooking. Connoisseur of innovative cookery methods and specialist in menu creation, combining traditional flavors with a twist of contemporary techniques. Excellent team qualities and professionalism.

#### Areas of Expertise

- **Executive Chef experience with international upscale establishments.**
- **Signature Cuisine menu creation and exceptional plating design.**
- **Training and development specialist.**
- **Excellent managing and scheduling kitchen staff.**
- **Successful catering experience (2000+ people).**
- **Maximizing kitchen productivity and staff performance.**

#### Career Highlights

**EXECUTIVE CHEF** Hotel TORTUGA BAY and LA YOLA (Punta Cana Resort And Club) - JUL 2014  
Competences  
40pax lead a team of two restaurants  
Responsible of all internal processes of the department of A & B menu changes  
Satisfaction of customers ...  
Awards and Recognition  
5 diamond hotel Leading Hotels of the World, Ltd.  
AAA 4 diamond restaurant in bamboo Punta Cana  
AAA 3 Diamond Restaurant La Yola  
- Crystal Award 2014 Award for maintaining the highest standards with a higher average 90puntos  
- Ashonaores recognition for the quality of the Bamboo Restaurant and Yola well as being the only hotel in Dominican Republic in the category of 5 diamonds and Cristal Award winner 2014

JULY-2013 - APRIL 2014

**EXECUTIVE CHEF** MYMOON RESTAURANT NEW YORK  
BROOKLYN (NEW YORK. USA)

Executive Chef experience designation in upscale restaurants.

- Proficient in plating design and menu creation.
- Experienced overseeing food product timely rotation.
- Training and development specialist.
- Excellent managing and scheduling kitchen staff.
- Successful catering experience (1,200+ people).
- Maximizing kitchen productivity and staff performance

OCT 2010 - JAN 2013

**HEAD CHEF**

Executive Chef at the newest restaurant by famed Master Chef Martin Berasategui, serving a culinary experience in the prestigious Caribbean enclave of Riviera Maya.

- Developing new menus. Manage menu preparation and pricing.
- Assure quality control and minimize waste.
- Hire, train, and direct seven cooks.

LASARTE by Master Chef Martin Berasategui (Barcelona, Spain)

**JUNIOR SOUS-CHEF**

Sous-Chef designation at two Michelin-starred restaurant Spanish Haute Cuisine with a exclusive capacity and producing \$3 million annually.

- Perform new cooking techniques in a 12 kitchen staff.
- Supervise six chefs positions and management back house operations.
- Estimate food and labor costs.

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DEC 2009 - OCT 2010

L' AUTRE PIED by Maser Chef Marcus Eaves (London, UK)

**CHEF DE PARTIE**

Line Cook performing at one Michelin star restaurant in London's West End, specializing in high-end French Cuisine with capacity for over a hundred seats.

- Manage several cook assistants in the station department.
- Maintain and monitor high standards of cooking and presentation.

MAR - DEC 2009

ZUMA RESTAURANT (London, UK)

**CHEF DE PARTIE**

Station Chef at this \$40 million upscale establishment with 142 employees, #63 Top 100 Restaurants in the World, specializing in Japanese Cuisine.

- Manage and supervise four chefs positions.

**Professional  
Experience**

**SOUS CHEF**

Sous-Chef designation in a trendy restaurant specializing in Mediterranean Cuisine.

- Supervise and scheduling five kitchen staff.
- Menu planning, inventory and managing of supplies.

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OCT 2007 - MAR 2008

SAN MARCO RESTAURANT (Sevilla, Spain)

**SOUS CHEF**

Posting to Head Chef in high-volume restaurant with 300 capacity specializing in Italian Cuisine.

- Manage and scheduling twelve kitchen positions.
  - Expediting and relaying orders to the line cooks.
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MAY - OCT 2007

**TRASMALLO (Cadiz, Spain)**

**CHEF DE PARTIE**

Line Cook performing in fine dining restaurant of Spanish Cuisine.

- To assist the Head Chef to check the completeness of all supplies.

NOV 2006 - MAR 2007

**TICOLET RESTAURANT (Baqueira, Spain)**

**DEMI CHEF DE PARTIE**

Station Chef at fine dining restaurant of Spanish Cuisine.

- Carrying out the head chef's directives and conducting line checks.

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**HOTEL RESTAURANT \*\*\*\*\* MARRIES OF CARMONA (Sevilla, Spain)**

DEC 2005 - MAR 2006

**CHEF DE PARTIE**

- Monitor high standards of cooking and presentation.
- Ensuring quality controls in unit kitchen.

JULY - DEC 2005

**TICOLET RESTAURANT (Baqueira, Spain)**

**DEMI CHEF DE PARTIE**

- Accountable for stock levels of fresh produce.
- Assist in succession planning for Kitchen Porters/ Trainee Chefs.

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**Education & Qualifications**

Hospitality School (Sevilla, Spain)  
**Technician in Culinary Arts**

2003 - 2005

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**Training Internship**

SAN MARCO RESTAURANT (Sevilla, Spain)  
**COMISS**

DEC 2004 - JULY 2005

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HACIENDA LOS ALFARES (Carmona, Spain)  
**COMISS**

JUN - SEPT 2003

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**SIERRA MAYOR RESTAURANT (Carmona, Spain)**  
**COMISS**

MAR - APR 2003

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**References & Supporting Documentation**

- Letter of Recommendation by Master Chef Martin Berasategui.
- Letter of Recommendation by Executive Chef Elias del Toro.
- Press release at *Dominicana Gourmet* (food industry magazine)
- Academic certificates documentation.