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In brief...

Culinary master with over twenty-three years of solid experience in Ultra-Luxury and Wellness Hospitality...

Acquired professional development and academic experience in the USA, Canada, Spain, and England, in addition to eight successful years working on esteemed luxury cruise ships, as well as experience at the three Michelin Star restaurant The Waterside Inn in Brie, England.

Employ a business-focused approach to effectively manage high-demand, multi-kitchen luxury resorts, demonstrating exceptional financial acumen and a proven track record, while consistently upholding outstanding service and food safety standards.

Out of this world creations* of diverse culinary concepts from around the world with a passion for healthy and plant-based cuisines, combined with a haute cuisine approach.

*Per Sir Richard Branson

My journey...

CULINARY DIRECTOR

| JUN 2022 - JUN 2023

HOTEL AZULIK

Master mind of the new culinary concepts, bringing a holistic approach to plant-based and wellness gastronomy.

OWNER CHEF

| FEB 2016 *-TO DATE

GASTROLUDICA EXPERIENCES

Conceptual gastronomic entrepreneurship with a range of successful concepts in the Riviera Maya such as Top Table Group a restaurant management company, Xquitelicious esquitieria, Plantiminati vegan foods retail, Ya'axche' Healthy School Canteens, "Auritum" Catering for Wellness Retreats, and "Xolo Taquerias" in Puerto Rico.

EXECUTIVE CHEF

| MAR 2019 - NOV 2021

PALMAÑA - THE HOUSE OF AÑA / Preferred L.V.X and Virtuoso Culinary concept creator of the very first luxury plant-based gifting resort.

Playa del Carmen, Quintana Roo, Mexico.

EXECUTIVE CHEF

| OCT 2016 - APR 2017

LE BLANC SPA RESORT / AAA Five Diamond property

Culinary consultant to enhance the already high-end gastronomic experience. Cancun, Quintana Roo, Mexico.

EXECUTIVE CHEF

| APR 2015 -JAN 2016

BELMOND MAROMA RESORT & SPA / Forbes 5 Star property

Forbes Five Star Resort, Playa Maroma, QRoo, Mexico.

CULINARY DIRECTOR

| OCT 2011 - APR 2015

HOTEL ROYAL HIDEAWAY / AAA Five Diamonds & Leading Hotels of the World.

Playa del Carmen, Mexico.

EXECUTIVE CHEF

| MAR 2010 -OCT 2011

HOTEL VILLA LA ESTANCIA, VILLA GROUP

AAA Four Diamonds. Nuevo Vallarta, Nayarit, Mexico.

EXECUTIVE CHEF

| MAY 2008-MAR 2010

HOTEL VALLARTA PALACE,

AAA Four Diamonds. Nayarit, Mexico.

CHEF DE CUISINE

| NOV 2006 - APR 2008

CELEBRITY CRUISES & AZAMARA CRUISES SPECIALTY RESTAURANTS

Miami, Florida, USA. celebrity.com

CHEF DE CUISINE

| JUN 2006 - NOV 2006

PRE-BOARDING TRAINEE FOR SPECIALTY RESTAURANTS

THE WATERSIDE INN, 3 Michelin Stars

Bray, England.

Possessing a charismatic, warm-hearted, and authentic personality, I create lasting connections with guests, resulting in long-lasting relationships and repeat business.

Exhibit an innovative and disruptive leadership style, excelling at fostering strong relationships with resort staff, as well as patrons, corporate staff, suppliers, vendors, and the local community, creating a synergy that benefits all.

Decisive professional with excellent leadership and human development skills, driven by resolute work ethics and uncompromising personal values and the ability to learn and unlearn, whenever the need arises.

Dynamic and strategic Chef who thrives in fast-paced, detail-oriented environments, with a capacity for developing and executing new and distinct challenges, equally professionally and personally.

Passionate, inspiring, compassionate, motivated and caring individual with a natural ability to inspire and uplift others, characterized by an easy-going attitude and a creative mindset towards the production of exceptional culinary experiences.

Awards & achievements

InMexico Magazine
Winner of category
"Best Chef" 2019

Best Chef of the Company
(Occidental Hotels)
2012, 2013, 2014

Co-writer, book "Cocina
Simbiótica", with Miguel Ángel
Almodovar, 2012

Chef Ambassador of Mexican
Cuisine in the Canary Islands,
Spain 2012

Interests

Wellnes gastronomy, trophology
and functional nutrition.

Holistic nutrition.

Plant-based, organic food,
alkaline foods, fermented foods
and super-foods.

Gastronomic innovation.

Sustainability in the food chain.

Farm-to-table food style.

Child nutrition.

Cooking classes and cooking
shows.

Study of personality theories:
enneagram of personalities, human
design, core energetics, body
psychology.

Music.

Traveling.

R&D.

Quality family time.

Professional & personal accreditations

Global Plant-Forward Culinary Summit CIA
Virtual Edition, Mar-Apr 2021

Luxury Service Standards Training CIA
The Future of Food & Beverage, virtual edition, Jun 2020

Certification in Food and Beverage Finances
Power People Academy, Cancun, México, May 2020

The Institute of Core Energetics, 2015-2016
Corporal Psychology Certification,
By Stuart Black, Tao Wellness Center, Mexico

Human Psychology and the Study of Personalities
Diploma "Development of the Soul" 2014-2016,
Playa del Carmen, QR

Women Wellness Conference 2014
David Wolfe and some of the world's most prestigious
health leaders. Anaheim, CA

Wine for Chefs Culinary Institute of America,
Napa Valley, CA. Aug 2013

Super Foods & Wellness
La Buena Vibra Wellness Center, Tepoztlán, Mexico.
David Wolfe, Oct 2012

Management Tools Development Diploma
La Salle University, Playa del Carmen, 2012

Raw Food Chef Certification
Thrive Wellness Center, Sedro Woolley, WA.
Master Chef Bruce Horowitz, Jun 2011

Unleash the Power Within
Empowering Seminar by Anthony Robbins
Long Beach, California USA Jul 2010

Waterside Inn (3 Michelin Stars Restaurant),
Chef de Cuisine Training
Bray, Berkshire, England, May 2006

Culinary Arts Diploma
Pacific Institute of Culinary Arts,
Vancouver BC, Canada 2005

Food and Beverage Administration Degree
Universidad Autónoma de Guadalajara,
UNICO 1997-1999



