



XCHEL RICARDO TÉLLEZ HERNÁNDEZ

EDUCATION

2012 - 2016

UNIVERSIDAD BANCARIA DE MÉXICO

GASTRONOMY STUDIES

IDENTIFICATION CARD: 10660668

2009 - 2012

UNIVERSIDAD BANCARIA DE MÉXICO

TOURISM STUDIES

PUBLIC EDUCATION QR OF MEXICO CITY
REGISTRATION NUMBER : 10660668



LANGUAGES

SPANISH: NATIVE

ENGLISH: CONVERSATIONAL

FRENCH: BASIC

CREATIVE AND ACCOMPLISHED CHEF

Since 2011, I have been developing my craft in kitchens around the world. I've gained expertise in culinary areas such as food chemistry, nutrition, oenology, ice carving, hygiene, and both classic and modern cuisine. I also have a keen understanding of human resource management, budget optimization and marketing tactics. I aim to use my talents, skills, and ethics to help an organization maximize its brand and its profits.



HDA Los pinos condominio 337 MZ 27 LT 18 Int 291
fraccionamiento hacienda Cuautitlán 54803 México



Mobile: (1) 805-755-9376 / Home: + (52) 555-460-8332



ricardo8699@hotmail.com

INTERNATIONAL EXPERIENCE



I have traveled around the world to places such as Italy, Spain, Croatia, France, Greece, London, Ireland, Canada, U.S.A., Caribbean islands and South America. I've visited 33 countries and 86 cities. My travels have allowed me to learn best practices in culinary production processes for items such as homemade cheese, wine, bread, charcuterie, pasta, and many more.

PROFESSIONAL POSITIONS

CORDEVALLE - San Martin, Calif.

OCTOBER 2023 - OCTOBER 2024

Chef de cuisine

Cordevalle, once part of the Auberge Resort Collection and Rosewood Hotels, is one of the premier golfing resorts in California. As chef de cuisine, I was responsible for consistent meal quality in tight time frames, menu development, wine selection, procuring supplies, managing food costs, fine dining service, banquet support, staff scheduling and training, and planning for new projects. I was also committed to mentoring more junior kitchen staff. Dining outlets included:

- The One Iron Bar: the resort's main restaurant with three meal periods, seasonal menu changes, about 100 covers on a busy day; it also supported meals for poolside guests and in-room dining.
- Il Vigneto: the resort's fine-dining venue for guests and members, serving Italian and California style cuisine; we made detailed changes to the menu every three months and introduced exclusive items.

ROSEWOOD MIRAMAR BEACH

Sous chef - OCTOBER 2022 – SEPTEMBER 2023

Responsible for menu consistency, meal delivery in a fast-moving kitchen, health regulation, food safety, ordering food, recipe development, staff scheduling. Additional duties: support for multi-course, fine-dining wine dinners, private dinners, and special events in collaboration with top California wineries. Dining outlets included:

- The Revere Room: three-meal period restaurant with breakfast and brunch, casual coastal cuisine for lunch, and fine dining dinner service. It also supported in-room dining as well as food service for the pool, the beach, and the bar.
- Caruso's: 2 Michelin star restaurant (one green and one red); I worked on the preparation line with a team to assist the chef de cuisine with meal quality, consistency and presentation.

COMMODORE PERRY ESTATE

Sous chef - NOVEMBER 2021- SEPTEMBER 2022

Assisted the chef de cuisine and executive sous chef in preparing multi-course, fine-dining dinners for private guests, customized menus, and the chef table experience. Additional duties: Helped manage food costs, food waste, and menu consistency based on company standards.

CASA FERNANDA

Sous chef - OCTOBER 2020 – OCTOBER 2021

Responsible for menu consistency, health regulation, food safety, ordering food, recipe development, staff performance, and scheduling at one of the 120 best Latin American restaurants in a St Pellegrino. In this role, I also collaborated with Mexican chefs at other highly rated St Pellegrino who share my high standards for food quality and presentation.

GAYLORD TEXAN (BY MARRIOTT)

Chef de partie - JUNE 2019 – MARCH 2020

Prepared cuisine including breakfast dishes, buffet offerings, appetizers, sautéed or grilled items, and salads. I was entrusted with opportunities to create Mexican cuisine items for dinners and lead the other kitchen staff. The executive chef saw my skills and potential, and gave me training opportunities in the steak house, on the pastry crew, and in banquets so I could apply my knowledge and experience in the restaurant.

PRINCESS CRUISES

First commi - JUNE 2017 – MARCH 2019

Prepared a variety of cuisine (American, Italian, Mexican, Asian, etc.) in the VIP kitchen (where I supervised other commi) on a cruise ship that accommodated about 5,000 guests every day. I also prepared food for the buffet and in the galley during my time on the ship. I earned high scores on my final appraisal.

HOBBIES

- TRAVELING TO MEET NEW PEOPLE IN OTHER CULTURES TO LEARN OF THEIR CUISINE PREFERENCES
- READING BIOGRAPHIES OF GREAT CHEFS AND STUDYING COOKBOOKS
- WATCHING COOKING SHOWS ON TV
- VISITING RESTAURANTS TO GAIN EXPOSURE TO WORK OF OTHER CHEFS
- HOSTING PARTIES TO GET FEEDBACK ON RECIPES
- GARDENING RESEARCH TO LEARN BEST PRACTICES IN PRODUCE
- EXERCISING TO MAINTAIN STAMINA IN FAST-PACED KITCHENS
- GRAPHIC DESIGN TO ADVISE ON THE PREPARATION OF MENUS
- LEARNING LANGUAGES TO BETTER COMMUNICATE WITH PEERS OF DIFFERENT ETHNICITIES

VALUES

- CONSISTENCY
- ACCOUNTABILITY
- FAIRNESS
- PERSISTENCE
- TOLERANCE
- HONESTY
- RESPECT
- RESPONSIBILITY
- TEAMWORK

SKILLS

- COLLABORATION
- FOOD HYGIENICS
- CREATIVITY
- EFFICIENCY
- INGENUITY
- INNOVATION

ANATOL EN LAS ALCOBAS (STARWOOD AND MARRIOT COMPAÑY)

Cook 1 - APRIL 2014 – MAY 2017

- Flatbread station: Performed butcher duties; prepared both classic and modern meals
- Hot appetizers station: Prepared dishes based on special recipes; supported the sous chefs.
- Garde manger: Made charcuterie plates including, cold cuts, pickles, marmalade, cured meat, infusions, etc.

KRISTAL SATELITE MARIA BARBARA, (SHERATON COMPANY)

Cook 1 & 2 - OCTOBER 2011 – FEBRUARY 2012

Worked in garde manger, the hot appetizer station, the desserts station and the food storage and costs area; served as chef's assistant for events; preparing food for coffee breaks and breakfasts.

TRAINING EXPERIENCE

COMPLEJO GRAND PALLADIUM RIVIERA MAYA RESORT & SPA

Kitchen assistant - 2011

Worked in breakfast station, in buffet station, and in the food storage and costs area.

[**See examples of prepared dishes>>>>**](#)