

Florencia Sanchez Marcó

Sous Chef

Personal Info
(54) 2646612826
florenciasachez1@gmail.com

WORK EXPERIENCE

S’algar Catering , Menorca — *Line Cook*

May 2024 - nov 2024

- Maintained a clean and organized work station, including the storing and rotation of food items.
- Prepared high quality dishes and food items based on recipes, following food safety and sanitation regulations.
- Collaborated with team members to ensure that all orders were promptly and accurately fulfilled.
- Performed daily maintenance and cleaning duties of kitchen equipment and utensils.
- Followed recipe instructions and presentation specifications to ensure meals were served correctly.

Carema Beach, Menorca— *Lead Cook*

May 2024 - Nov 2024

- Demonstrated advanced knowledge of food preparation techniques and food safety regulations.
- Established and maintained effective working relationships with kitchen staff and management.
- Coordinated daily production schedules to ensure timely and accurate food preparation.
- Trained new employees in food preparation, customer service, and food safety practices.
- Developed and implemented cost-effective strategies to maximize profits.

Lo de Tomasa, San Juan — *Sous Chef*

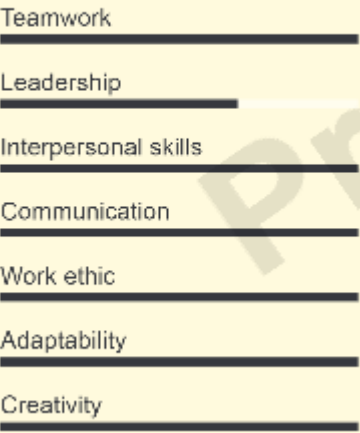
April 2022 - March 2023

- Utilized traditional cooking techniques and methods to create high-end dishes for customers.
- Maintained a clean kitchen environment in compliance with all safety and sanitation regulations.
- Skilled in menu creation and presentation, as well as food costing and budgeting.
- Developed new recipes and techniques to improve the existing menu and increase customer satisfaction.

Education

- **Diplomatura universitaria en Gastronomía y alta cocina**
IGA Internacional
Apr 2021 - Dec 2022
- **Licenciatura en Marketing**
Universidad de Congreso
Mar 2005 - Mar 2010

Skills



Languages

