

Antonio Riquelme

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EXPERIENCE:

Giraldas Brazilian Grill, Midtown, Miami Dade.— Sub-Chef

JAN/ 2021 - DEC/2021 **PM SCHEDULE**

IN CHARGE OF PURCHASING THE RESTAURANT'S SUPPLIES FROM THE COMPANY'S TRUSTED SUPPLIERS, REVIEWING THE FOOD RECIPES, MAINTAINING THE COLD LINE AT THE CORRECT TEMPERATURE, GIVING CORRECT TRAINING TO NEW HIRES, CHECKING THAT THE DISHES WERE IN THEIR CORRECT PRESENTATION AND THE EXTRA DRESSINGS ARE IN GOOD CONDITION AND FRESH.

EST.33 Thai Craft Brewery & Kitchen, BRICKELL CITY CENTRE—Cook/Busser

DEC/2021 - AUG/2022 **PM SCHEDULE - AM SCHEDULE**

COOK: help in the kitchen in the preparation of sauces and meals, also help the chef in complementing the kitchen line for when the hours of greatest demand were, organized the foods according to their origin and date label, dated the foods and discontinued the that were about to expire.

Busser: In this activity I replaced some co-workers when I finished my shifts in the kitchen, I did it for 4 months and it was a beneficial experience, because I showed myself the different points of a restaurant, from the production line to the final satisfaction of a client

Barton G. The Restaurant Miami Beach, FLORIDA — COOK

SEP/2022 - APR/2024 **PM SCHEDULE**

COOK: as a cook at Barton G Miami Beach, I was able to better understand the development of the meticulous organization of food, its classification and its correct storage, also the hygiene behaviors within the kitchen and the appropriate clothing policy, since Barton is a haute cuisine restaurant, our clients maintained a high expectation in the presentation of the dishes and also in their flavors, also understanding that a visit to a haute cuisine restaurant can be considered a gastronomic experience. and meticulous care must be maintained.

SKILLS:

- Proactive
- Charismatic
- Punctual
- Responsible

LANGUAGES:

ESPAÑOL :NATIVE

PORTUGUES
(BRAZILIAN):NATIVE

INGLES: MEDIUM

Baia Beach Club Miami, Miami Beach, FLORIDA — COOK

OCT/2023 - APR/2024 **AM SCHEDULE**

IN BAIA MY STEP WAS BRIEF, because Miami was already seeming more of the same to me, I always want to learn and grow, discover new places and different points of view, and that is why I decided to move to NEW YORK because I want to practice my English, move my mind towards new horizons makes me push my mind, body and soul to the limit and I think that is something important for a chef.

PLANTA QUEEN NoMAD, MANHATTAN, NEW YORK — COOK

APR/2024 - OCT/2024 **PM SCHEDULE**

FIRST RESTAURANT THAT I WORKED IN NEW YORK SINCE I ARRIVED IN THIS CITY 7 months ago, I learned a lot about vegan food and its fundamentals, it is a good place as a school to start, but it did not reach my growth expectations, we always had new restaurants, but We use the same cooking techniques due to the fact that it is vegan food, the cooking field is limited, but in the field of customer service I will have a new knowledge, that of allergies, always paying attention to the clients' requirements and their demands, PLANTA QUEEN will undoubtedly be a gastronomic school for me in New York

EDUCACIÓN:

DuocUC, Sede Antonio Varas (Providencia), Santiago, CHILE —
International Gastronomy.

MACH/ 2016 - SEP/2018

works in companies linked to the sector

gastronomic, public and private, both national and international.

I can choose to develop professionally, in

any type of gastronomic project, within the channel

HORECA (Hotels, Restaurants and Cafes): restaurants;

hotels; pastry shops and/or bakeries, creperies; banquette;

café; food production company; chain

gastronomic; resort; lodges; bars; services

collective feeding; event centers, centers

vineyard events and any other company or organization in the

gastronomic sector, as well as own ventures.

PROJECTS:

Gastronomic Tourism— *market study*

For me, tourism and gastronomy are linked, for example if we visit a city, a town or a village, we will always remember that place if we had a gastronomic experience, such as smells, flavors and experiences, if I generate a tourism company that I can do a gastronomic city tour and be able to develop alliances with restaurants that can provide me with certain facilities to be able to fulfill that dream. Obviously, I will work on that project with more breadth and dedication. I am currently developing ideas and studying the market.