

Personal Information

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@msanchezchef on Instagram

MAURICIO
SÁNCHEZ
Chef - Sommelier

Date of Birth: July 01, 1980

Place of Birth: Medellin, Colombia

Professional Profile

Great experience in the hospitality industry (Restaurants & catering). In the kitchen experience with developing and designing food menus based on seasonal produce and innovative ingredients. Event planning for small or big groups making always the operation as smooth as possible to obtain a great detailed dish with the right cost and the desired revenue.

In service and restaurant operation, management of staff, event organization, wine list development and wine pairings for any kind of wine and dish combination taking into account what's available in the market.

Great knowledge of products from Asian cuisine to Italian DOP cheeses, local foods and produce.

I continually strive to further my professional development in the areas of leadership, task development and being able to overcome any obstacle that comes into kitchen and restaurant operation.

Education

Escuela Argentina de Sommelier (EAS) – Escola Superior - Qualified Sommelier
D'Hostaleria De Barcelona (ESHOB) Double International Degree - Qualified Sommelier

Bogota, Colombia.

January 2008 – December 2010

- Wine, spirits, water, coffee, tea, beverages training
- Wine menu design

Art Institute of Fort Lauderdale - Culinary Arts Associate

Ft Lauderdale (Florida, U.S.)

January 2006 – December 2008

- Culinary techniques
- Service training

TAFE NSW - Diploma in Commercial Cookery

Sydney Australia

January 2003 – December 2004

- Culinary techniques
- Service training

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TAFE NSW - Diploma in Civil Engineering

Sydney, Australia 2002 - 2003

Complimentary Studies:

- Responsible Service of Alcohol (RSA). Sydney, Australia 2005.
- Multimedia (Information Technology) Certificate 2 y 3. Central College, Sydney, Australia 2004-2005.

Languages

- Spanish – First language
- English – Bilingual (second language)
- Italian – Medium level

Chef Judge

Challenge "Chef's Plate: 4" Baja California, Mexico.

July 2015

<https://chefsroll.com/chefs-plate-series/chefs-plate-4>

Work Experience:**Atlantic FS S.A.S (Medellin, Colombia)**

www.atlantic.la

Job: Corporate & Executive Chef Jun 2017– Feb 2019

- Commercial support
- Client Training
- Key accounts
- Product training
- Sales training
- Menu planning advice
- Corporate events responsible
- Italian Portfolio
- Product development

La Ravinia (Medellin, Colombia)**Job: Sommelier – Sales representative Key accounts**

July 2016 – March 2017

- Wine tastings
- Wine demonstration
- Key accounts
- Wine training
- Spirits sales
- Spirits training
- San Pellegrino distributor
- Event planning
- Wine menu advice – Wine events

We Wine Group (Medellin, Colombia)

Job: Co-Owner & Head Sommelier Jun 2013 – Aug 2016

- Head Sommelier
- Wine expert
- Wine selection
- Suppliers election
- Wine training
- Head of customer service
- Director of logistic and distribution
- General supervisor
- Commercial director

Industria de Alimentos Zenú (Medellin, Colombia)

Job: Demonstration Chef (Part time) Aug 2012 – Oct 2014

- Chef model
- Commercial campaigns
- Recipes design
- Recipes preparation
- Customer advice

Mauricio Sanchez Catering (Medellin, Colombia)

Job: Owner-Chef-Sommelier Jan 2012 – Dec 2017

- Event development, coordination and execution
- Menu design & presentation
- Event costing
- Wine advice
- Wine pairings
- Hands-on management during the event
- Tailoring event to client requirements.

Restaurante La Galite Gourmet Mediterranee (Medellin, Colombia)

Job: Owner – Head Chef – Sommelier Sep 2009 – Oct 2011

- Wine & Food menu design
- General Manager
- Event planning
- Staff training
- Product selection
- Restaurant was featured in local TV show that highlights new and upcoming restaurants in Medellin.

Fundación Escuela Taller De Bogotá (Bogotá, Colombia)

Escuela Argentina De Sommeliers (Bogotá, Colombia)

Job: Teacher Jan 2008 – Dec 2009

Central Cevicheria (Bogotá, Colombia)

Job: Head Chef Feb 2009 - May 2009

- General control and supervision of the kitchen.
- In charge of kitchen personnel and roster.
- In charge of requisitions and daily buys for the restaurant.
- Active member of service committee meeting weekly with owner, service captains, and manager to review all aspects of restaurant.
- Menu planning
- Event planning
- Wine pairing
- Kitchen management

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Ocean`s Gourmet Café (San Andrés Islas, Colombia)

Job: Chef Consultant and advisor Aug 2008 – Oct 2008

- Vegan menu development & design
- Restaurant location advice
- Staff training

Abasto Restaurant (Bogotá, Colombia)

Job: Head Chef Jul 2007 – Jul 2008

- Responsible for kitchen, cold ladder and brigade.
- Responsible for daily requisitions and supply orders.
- Menu planning
- Cost control
- Staff training & supervising
- Staff management
- Assistant to the executive chef and co-owner in coordination of restaurant management.

Le Bistró Restaurant (Light House Point, FL. U.S)

Job: Apprentice Cook Sep 2006 - May 2007

- Mise en place cook.
- Apprentice.
- Assistant to head chef.
- Table service.

Pilu at Freshwater Restaurant (Sydney, Australia)

Job: Cold ladder (Chef de Partie) – Head Waiter Aug 2004 – Apr 2005

- Mise en Place
- Daily requisition
- Menu planning
- Event planning
- Waiters captain
- Event planning and execution
- Wine stock & requisition

Cala Luna Restaurant (Sydney, Australia)

Job: Head Waiter - Chef Apprentice Feb 2001 – Oct 2004

- Cold ladder
- Mise en Place
- Daily requisition
- Menu Planning
- Wines and liquor stock.
- Customer service.
- Event planning

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Work References:

Pablo Salazar – Tomás Restrepo
Gerente de Abastecimiento – Gerente Comercial
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Luz Beatriz Velez
Executive Chef and Co-Owner Abasto Restaurant (Bogota, Colombia)
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Andrew Trousdale
Chef and owner - Le Bistro Restaurant (Light House Point, U.S) Tel: +1-954-9469240
www.lebistrorestaurant.com

Giovanni Pilu
Chef and owner – Pilu At Freshwater and Cala Luna Restaurant (Sydney, Australia)
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Personal References:

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Juan Pablo Arbelaez (Colombia)
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