

FACUNDO



EDUCATION

COCINA - Argentina

Plant Based Cuisine

CHEF SCHOOL - Argentina

Vegan Milk and Cheese Course

IIN INTEGRATIVE NUTRITION - USA

Health Coach

INSTITUTE

Professional Cook

CERTIFICATE

Miami Food Handler

PRIVATE CHEF REFERENCES

WORK EXPERIENCE

PRIVATE CHEF + EVENTS

Miami & New York

March 2020 - Present

Family-Centric Culinary Expertise:

- Tailored daily meals to suit individual family preferences, accommodating dietary restrictions and special requests.
- Developed and executed personalized weekly menus, incorporating a balance of nutrition and flavor.
- Budgeting.

Catering Events Management:

- Successfully orchestrated and catered various events, ranging from intimate family gatherings to large-scale celebrations.
- Demonstrated adaptability in designing menus to meet diverse event themes and dietary needs.

EXECUTIVE CHEF - [REDACTED]

Brooklyn, NY

Dec 2019 - March 2020

- New American Cuisine
- Head Chef of 3 locations

CHEF DE CUISINE - [REDACTED]

Brooklyn, NY

Jan 2018 - Nov 2019

- French Canadian

SOUS CHEF - [REDACTED]

Manhattan, NY

Nov 2016 - Nov 2017

- New Modern American

SOUS CHEF - [REDACTED]

Manhattan, NY

Sep 2015 - Nov 2016

- Italian Cuisine

HEAD LINE COOK - [REDACTED]

Manhattan, NY

April 2015 - Sep 2015

- New American Cuisine

LINE COOK - [REDACTED]

Manhattan, NY

April 2015 - Sep 2015

- American Cuisine