



SHLOMO KOREN

CHEF

PROFILE

I am seeking a chef position where I can utilize my culinary skills and passion for cooking to create unique dishes and deliver exceptional dining experiences.

I am a Cordon Blue graduate from the Paris branch with many years of experience

I am a Portuguese national, living in Barcelona, Spain.

WORK EXPERIENCE

Yahting Experience

2024

Sole chef on a 32m M/Y cooking for 7 crew and 6-12 guests

Catering Ballenas

2019- 2023

Dinner parties at private villas in the Azores Portugal

Head Chef & Owner

Seasons Restaurant Tamarindo

2003-2019

Executive chef managing and supervising a team of chefs, kitchen staff and waiters.

Designed and executed seasonal menus, incorporating locally sourced ingredients.

Maintained kitchen & bar inventory and ordered supplies as needed.

Ensure compliance with food safety regulations & maintain an organized kitchen.

Privet Chef

1995-2019

"Queen Latifa" and her entourage, family and friends

High profile families form Miami cooking **Kosher** food for 20 people and smaller groups

African delegation in Congo Managing the kitchen and cooking for a team of 40 soldiers of special forces training in a special training camp for African soldiers.

In charge of sourcing scarce provisions and purchasing of all ingredients

- DOB: 7/10/1967
- Nationality: Portugal
- STCW
- ENG1
- Food and Hygiene level 2
- B1 B2 VISA
- Non smoker, no tattoos

CONTACT

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SKILLS

- Fine dining, Mediterranean cuisine, Vegetarian & Vegan chef
- Ability to work well under pressure in a fast paced kitchen environment
- Menu creation
- Teamwork
- Time Management

LANGUAGES

- English (Native)
- Spanish (Fluent)
- French (Fluent)
- Hebrew (Native)