**GABRIELA POSADA DUQUE- Professional Gastronomic**

2432 Rue Coleraine 514-549-6248 – gabrielasan@msn.com

Montreal, Quebec H3K 1S4 English, French, Spanish, Italian

Currently studying Food and Service Management at LaSalle College.

Education and Training

**DEC in Food Service Management 2016-2018**

LaSalle College

Montréal, Canada.

**Pofessional Gastronomy 2011**

Instituto Argentino de Gastronomía

Buenos Aires, Argentina.

**Technical Diploma in Basic Gastronomy I 2010**

Escuela de Gastronomía Superior Mariano Moreno

Bogotá, Colombia

**Middle and High School 2000-2010**

Scuola Italiana Leonardo da Vinci

Bogotá, Colombia

Others

**Prix de la relève AQFORTH 2017**

Gagnant dans le DEC Techniques de gestion d’un établissement de restauration
Quebec, Canada.

Work Experience

*Cook*

Tapas 24; Montreal, Canada/**2017**

* Plancha station preparation and mise en place
* Clean and organize after service
* Ensure appropriate levels of higiene, health and safety.

*Cook*

Parreira Traiteur; Montreal, Canada/ **2016-2017**

* Catering cook- Events from 30pax to 600pax.
* Mise en place and food service.

*Cook*

Au Petit Extra INC; Montreal, Canada/ **2016**

* Brunch preparation and mise en place.
* Ensure appropriate levels of hygiene, health and safety.
* Clean and organize after service.

*Executive Chef*

Panadería Árbol del Pan; Colombia/ **2014-2015**

* Preparation and Mise en Place.
* Developed new recipes, presentation designs and styles.
* Took inventory and placed orders.
* Supervision of food service and kitchen staff.
* Ensure appropriate levels of hygiene, health and safety.
* Clean and organize after service

*Cook*

Restaurante Casa Bizarra; Colombia/ **2013-2014**

* Preparation and Mise en Place.
* Assist on developed new recipes, presentation designs and styles.
* Took inventory and control stock rotation.
* Ensure appropriate levels of hygiene, health and safety.
* Clean and organize after service.

*Garde Manger*

Restaurante Mercado; Colombia /**2012**

* Preparation of cold dishes in the restaurant menu, mise and place and service.
* Support with food suppliers.
* Took inventory and placed orders.
* Developed new recipes, presentation designs and styles.
* Ensure appropriate levels of hygiene, health and safety.
* Clean and organize after service.

*Pastry cook and Assistant cook*

Restaurante Leo, Cocina y Cava-Alpina Event (3 days); Colombia/ **2012**

* Food preparation and serving for 300 people dinner.
* Preparation of desserts for 3 days event.
* Buying and supplying food.

Internships/ Volunteering

*Sous-chef*

Montreal Celtic Society event (200 guests); Montreal/ **2016**

* Preparation, Mise en Place and serving.
* Clean and organize after service

*Cook*

Restaurante Leo, Cocina y Cava; Colombia/ **2012**

* Preparation and Mise en Place.
* Clean and organize after service

*Cook*

Restaurante Emilia Romagna; Colombia/ **2012**

* Preparation and Mise en Place.
* Line-cook.
* Events support.
* Clean and organize after service

Computer Skills

Microsoft office tools, Blogs, Maître D.

Hobbies

Yoga, Swimming, Bicycle, Jogging

Cooking, Tea

Reading, Movies, Music, Travel

References upon request