**JORGE LUIS FERIS GUERRA.**

Contact: Ability Towers, 7 Macclesfield Rd, London EC1V 8AT

**Tel: +44 (0)7400332975 e-mail: jorgel205@hotmail.com**

* Graduated in Gastronomy and restaurant management
* Full EU passport.
* 6 years’ experience in the gastronomic sector in different kitchen positions.
* Looking for work as a cook in a kitchen in London.

**Qualifications and Training**

08/15 - **General English – Intermediate,** EF School, London.

04/15 - 07/15 **General English – Intermediate,** EF School, Malta.

07/14 - 11/14 **Traditional, regional and modern peruvian Cuisine.**

Le Cordon Bleu, Lima, Peru.

01/11 - 12/13 **Gastronomy and restaurant management.**

La Salle International College, Bogota, Colombia.

02/09 - 04/09 **Course in Bakery and Accountancy.**

Sena, Sincelejo, Colombia.

01/08 - 12/08 **Technician in Gastronomy.**

Sena, Bogota, Colombia.

**Employment History**

02/10 – 06/14 **Chef and co-owner:** Aja Camello restaurant, Bogota, Colombia

(Colombian and Lebanese Cuisines.)

*As co-owner and chef, I was responsible for the kitchen and shared administrative responsibilities.*

07/09 - 12/09 **Sous-Chef:**Beit Quessep Restaurant, Barranquilla, Colombia.

*Responsible for assisting the chef, scheduling the kitchen staff, or substituting when the head chef was off-duty. Mediterranean / Lebanese cuisine.*

01/09 - 06/09 **Chef de partie:** Sincelejo Club Corporation, Sincelejo, Colombia.

*Grill and fish chef. Responsible for 6 cooks and 2 assistants.*

### Interests and skills: In 2008 I began to work in a project to grow and harvest organic herbs in my hometown, selling my specialist fresh herbs to local and national supermarkets and restaurant chains. I am a creative, agile hard worker and dedicated person.

**Languages:** English, Spanish