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Introduction

I have more than 25 years of experience in cooking, pastry and services, having held various positions from owner to executive chef, has allowed me to have an overview of the business, as well as extensive experience in the management and administration of personnel and resources.

I have studied cookery and pastry in various schools in Spain but my time in Espai Sucre (school with international prestige) was undoubtedly the one that gave me a different vision when it comes to creating dishes.

I completed my training through a master's degree in Food Event Design at the IED in Barcelona and a master's degree in food, culture and culinary creation through the Ferran Adrià chair at the Camilo José Cela University.

I am a specialist in menu engineering, concept development, kitchen planning, and design. I make sure the projects are commercially viable and meet the business objectives.

I specialized in Spanish cuisine, Fusion cuisine (Mediterranean + Japan), International cuisine, molecular gastronomy, European pastry, and chocolate works.

I have developed my career internationally in Spain, the United States, Brazil, the United Arab Emirates, and Japan. I working always with international teams regardless of the cultural, geographical and religious differences. And I have Pre-opening experience of restaurants and pastry shops in the Middle East and Spain.

I also have extensive experience as a staff trainer and my years as a rugby player has influenced me to be a person who believes strongly in teamwork that always should be supported and encouraged one another in pursuit of a common goal.

One of my greatest achievements was to open my own business in 2011, Doce with three pastry shops in Santiago de Compostela, where I was able to develop my creations. In just two years, we managed to become a leading Spanish pastry, obtaining an international profile and recognition.

In my last job, I was an Executive chef of Bubó, a famous pastry shop which is part of Relais Desserts that brings together the 80 best pastry shops in the world, I worked for more than 2 years in the UAE and Japan franchises. I was then promoted as a Corporate Chef in Barcelona but I decided to leave to continue looking for new experiences and in 2019 I have decided to take a break year in my career to go to the Philippines to improve my English.

Official trainings

- Diploma in Restaurant Pastry Chef- Espai Sucre (Barcelona, Spain)
- Professional training - Intermediate level Patisserie - E.S.H. (Soria, Spain)
- 2nd level professional training (cooking) - I.F.P. (Santiago de Compostela, Spain)
- 1st level professional training (services) - C.F.R. (Valladolid, Spain)

Professional experiences

Corporate Chef
Bubó - Pastry shop & Tapas Bar & Catering (Barcelona, Spain)
2018

Executive Chef
Bubó Japan - Pastry shop (Tokyo, Japan)
2017

Executive Chef - Opening
Bubó UAE- Pastry shop & Restaurant (Abu Dhabi & Dubai , UAE)
2015

Executive Chef - Opening
Me Too -Restaurant (Barcelona, Spain)
2014

Executive Chef
Beach House 33 -Restaurant (Barcelona, Spain)
2014

Executive Pastry & Bakery Chef
Grand Palladium Imbassaí - Resort 5 * (Salvador de Bahia, Brazil)
2013

Owner
Doce - Pastry Shop (Santiago de Compostela, Spain)
2011

Executive Chef - Opening
GastroLAB / Restaurant & Gastronomic Laboratory (Santiago de Compostela, Spain)
2010

Executive Pastry Chef
Gran Hotel Hesperia La Toja 5 * (Pontevedra, Spain)
2007

Head Chef - Opening
Vinzú - Restaurant & Lounge Bar (Cádiz, Spain)
2006

R + D Chef
Ramiro´s - Gastronomic Laboratory (Valladolid, Spain)
2004

Stager
Arranz - Pastry Shop (Valladolid, Spain)
2003

Stager
Azul Profundo of Andrés Madrigal -Restaurant (Madrid, Spain)
2003

Pastry teacher
Espluges Business Association (Barcelona, Spain)
2002

Sous Chef
La Venta- Restaurant (Menorca, Spain)
2001

Chef de partie (meats)
Marés- Restaurant 1* Michelin Star (Menorca, Spain)
2001

Chef de partie (dessert)
La Lluna- Restaurant (Barcelona, Spain)
2001

Chef de partie (dessert)
El Raco de la Cigonya - Restaurant (Barcelona, Spain)
2000

Bar manager
Casting Araganey Hotel 5 *- Discotheque,(Santiago de Compostela, Spain)
1999

Head chef
The Museum- Restaurant (Santiago de Compostela, Spain)
1998

Partner
One Pint S.L. - Pubs (Santiago de Compostela, Spain)
1996

Pastry work placement
NH El Toro - Hotel 5 * (Pamplona, Spain)
1996

Manager
Rugby 105 - Pub (Santiago de Compostela, Spain)
1993

Kitchen work placement
La Perla de Castilla - Restaurant (Valladolid, Spain)
1992

Kitchen work placement
Husa El Montico - Hotel 4* (Valladolid, Spain)
1990

Consultancy

- Croquettes shop Boqueat (Spain)
- Restaurant Cenador de Amos 2* Michelin Star (Desserts Consultant) (Spain)
- Asociación de Maestres de Cocina de Castilla y León (Spain)
- Restaurant Le Boeuf à la Mode (New York)

Specialist trainings

- Techniques for new machinery Rational, Oms y Viñas (Barcelona, Spain)
- Wild fermentation vegetables, Rooftop Smokehouse (Barcelona, Spain)
- Microvegetables by Annette Abstoss, GastroLAB (Santiago de Compostela, Spain)
- Restaurant desserts by Santi Ribes, GastroLAB (Santiago de Compostela, Spain)
- Japanese pastry by Takashi Ochiai, Sakura-ya (Barcelona, Spain)
- Pastry for Tea ceremony by Takashi Ochiai, Sakura-ya (Barcelona, Spain)
- Italian pastry by Linda Parenzan - Hesperia Tower (Barcelona, Spain)
- Japanese cuisine by Takajine Tanaka - Grupo Hesperia (Pontevedra, Spain)
- Japanese-Galician fusion cuisine by Javier Olleros - Grupo Hesperia (Pontevedra, Spain)
- Oil tasting, by D.O. Baena - Fundación Candido (Segovia, Spain)
- Cookery course by Alberto Chicote - Ramiro's (Valladolid, Spain)
- Italian cuisine by Flavio Morgandi - Ramiro's (Valladolid, Spain)
- Cookery course by Paco Roncero - Ramiro's (Valladolid, Spain)
- Cookery course by Pepe Rodríguez - Ramiro's (Valladolid, Spain)
- Cookery course by Manolo de la Osa - Ramiro's (Valladolid, Spain)
- Techniques & New products by Quico Sosa - Espai Sucre (Barcelona, Spain)
- Restaurant desserts by Francisco Torreblanca - Distribuciones J. Gil y Villergas (Valladolid, Spain)
- Pastry by Francisco Torreblanca - Distribuciones J. Gil y Villergas (Valladolid, Spain)
- Christmas specialities by Yann Duytche - Centro Tecnológico de Panadería y Pastelería (Palencia, Spain)
- Sorbets and ice-creams by Quico Sosa - Espai Sucre (Barcelona, Spain)
- New techniques by Albert Adria - Espai Sucre (Barcelona, Spain)
- Chocolate and sweets by Enric Rovira - Espai Sucre (Barcelona, Spain)
- Desserts at El Bullí by Albert Adria - Espai Sucre (Barcelona, Spain)
- Desserts and sweets by Oriol Balaguer - Espai Sucre (Barcelona, Spain)
- Cookery course by Andrés Madrigal - Espai Sucre (Barcelona, Spain)
- Semi-frozen cakes and tarts by Oriol Balaguer - Frutas Guzmán (Barcelona, Spain)
- Restaurant desserts for special dates by Albert Adria - Espai Sucre (Barcelona, Spain)
- Restaurant bread by Xano Sauer - Espai Sucre (Barcelona, Spain)
- Crunchy toppings in restaurant desserts, by Jordi Butrón - Espai Sucre (Barcelona, Spain)
- Pastry in restaurant desserts, by Albert Adria - Espai Sucre (Barcelona, Spain)
- Creating restaurant desserts by Jordi Butrón - Espai Sucre (Barcelona, Spain)

Other trainings

- General and Business English - Genius Academy (Cebu, Philippines)
- Food Event Design - European Institute of Design (Barcelona, Spain)
- Food Hygiene Management in Food Establishments HAPPC- Grupo Elfos (Barcelona, Spain)
- Course in customer service, the path to excellence - Grupo Hesperia (Pontevedra, Spain)
- Food, culture and gastronomic creation, given by Ferran Adriá - Camilo José Cela University (Online)
- Course on public-speaking techniques - Grupo Liria (Madrid, Spain)

Demonstrations

- Doce's universe - Escuela El Carnaval de Iria Castro
- Wines and the senses - Forum Gastronomico Santiago 2012
- Tapas with cheese - Stand Lactalis Madrid Fusión 2012
- Restaurant desserts -Aula Jesús Sánchez "Cenador de Amos"
- Tapas with cheese - Stand Lactalis Madrid Fusión 2011
- Albariño wine & tinned food - Villagarcia de Arosa international fair
- Cooking with nitrogen - Government of Castile and Leon pavilion at INTUR and FITUR
- Special bread and doughs - Asociación de Artesanos Pasteleros de Castilla y León
- Creams and sponge cakes - Asociación de Artesanos Pasteleros de Castilla y León
- Sweets and chocolate desserts - Asociación de Artesanos Pasteleros de Castilla y León
- Restaurant desserts - Escuela de Hostelería de Soria
- Modern creations with duck- Escuela de Hostelería de Soria
- Restaurant desserts - Government of Castile and Leon teacher training courses
- The past, present and future of pastry in Valladolid – 70th Feria de Muestras de Valladolid
- New kitchen techniques - Government of Castile and Leon training courses
- Restaurant desserts - Government of Castile and Leon training courses
- Diabetic desserts - 1st Cookery Conference at the University of Valladolid

Day conferences

- Entrepreneurial motivation - Santiago City Council
- The cheese of Arzua - Gran Hotel Hesperia La Toja representative
- Cuisine from the vegetable gardens of Bodegas Matarromera - Ramiro's representative
- Madrid Fusión 2004 - Castile regional government catering manager
- International gastronomic seminars at El Yugo de Castilla

Congress

- Madrid Fusión 2012 congress – Attendee
- Madrid Fusión 2011 congress – Attendee
- Lo Mejor de la Gastronomía 2004 congress – Attendee
- BCN Vanguardia 2004 congress – Attendee
- Madrid Fusión 2003 congress – Attendee

Publications

- Revista Dulcypass - Several collaborations
- Passion Holds Impressions - Creation of two recipes
- Nueva Cocina Española, published by Buffet & Ambigu – Creation of two recipes
- Sabores y Paisajes de Castilla y León, published by Barrera – Creation of three recipes
- Culinary supplement, El Mundo newspaper – Creation of weekly recipe
- Pinchos de Valladolid, published by ASEHVA - Technical glossary of machinery and techniques

Competitions

- Winner of the innovation category - Santiago City Council Open Commercial Competition 2012
- Winner - Vichy Catalan New Spanish Cuisine Competition 2007
- Winner - Olive Oil International Competition 2004 (San Sebastián, Spain)
- Winner - International Chocolate Recipe Competition 2004 (Obidos, Portugal)
- Finalist - Cook of the Year Competition 2009 (Santiago de Compostela, Spain)
- Finalist - 10th Galician Cookery Championship 2009 (Santiago de Compostela, Spain)
- Finalist - National Olive Oil Cuisine Competition 2008 (Jaén, Spain)
- Finalist - National Tapas Competition 2008 (Valladolid, Spain)
- Finalist - 9th Galician Cookery Championship 2008 (Santiago de Compostela, Spain)
- Finalist - National Tapas Competition 2007 (Valladolid, Spain)
- Finalist - FACYRE National Cookery Competition 2004 (Madrid, Spain)
- Finalist - Torta de Casar Dessert Competition 2003 (Cáceres, Spain)
- Finalist - Castilla y León Cookery Competition 1996 (Valladolid, Spain)

Languages

- Spanish - Mother tongue
- English- Intermediate / B2
- Portuguese - Basic

Computing

- Kitchen management
- Microsoft Office suite
- Internet
- Blogs
- Photoshop
- CorelDraw

Travel availability

- Full

Marital status

- Single

Available

- One month's notice

Areas of interest

- GCC
- Asia
- Caribbean

Hobbies

- Rugby
- Surfing

References

- Kiko Muñoz, Owner Bubó Barcelona kiko@bubo.es + 34 654 537515 (Speak English)
- Ernest Ameller, Owner Bubó Barcelona ernestameller@gmail.com + 34 605 282115
- Ibrahim Almosa, Owner Bubó UAE ibrahim.almosa@gmail.com
- Mohamed Juma, Owner Bubó UAE mjm_dxb@yahoo.com
- 曾根 邦夫 Sone San, Owner Bubó Japan k-sone@cpnic.co.jp
- Alfonso Aranda, Owner Me Too alfonsoarandabcn@gmail.com
- Jesús Sanchez, Owner Cenador de Amos, jesus@cenadordeamos.com
- Jordi Butron, Owner & teacher Espai Sucre jordi@espaisucre.com
- Quico Sosa, CEO Sosa Ingredients quico@sosa.cat
- Enrique Martínez, Executive chef Hesperia La Toja chef@granhotelhesperia-latoja.com