

Name Miguel Gil Muñoz

Date of birth 19/08/1975

Nationality Spanish

Marital Status Single

Phone +971 528 965 074  
UAE

Skype miguelgildoce

Email miguel@miguelgil.com

Website www.miguelgil.com

Current time zone GMT + 2

Best time to call To be set up by e-mail

Current home address UAE



**Introduction** I am currently Executive Chef of Bubó in the United Arab Emirates, where I supervise the day-to-day operation of the kitchens in Abu Dhabi and Dubai as well as the central pastry. I am lucky enough to work with the great master pastry chef Carles Mampel and I am responsible for creating all Bubó's savoury dishes.

One of the great achievements of my career was to open my own business in September 2011 – the doce patisserie, with three shops in Santiago de Compostela, where I could develop my own creations. In just two years, we managed to become a leading Spanish patisserie, obtaining an international profile and recognition.

I have studied cookery and patisserie at different schools in Spain and my time at Espai Sucre was undoubtedly the one that gave me a different vision when it came to creating dishes. I completed my training by doing 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 have more than 25 years' experience in cookery, patisserie and services, having held various posts from owner to executive chef, allowing me to have an overall view of the business as well as giving me broad experience in the management and administration of staff and resources. I also have broad experience as a trainer and I am the author of articles on cookery and patisserie, as well as a regular speaker at events.

I have developed my career at international level, working in Spain, the USA, Brazil and the United Arab Emirates.

**Official training** **Diploma in Restaurant Patisserie** - Espai Sucre (Barcelona)

**Professional training - Intermediate level Patisserie** - E.S.H. (Soria)

**2nd level professional training (cookery)** - I.F.P. (Santiago de Compostela)

**1st level professional training (services)** - C.F.R. (Valladolid)

## Professional experience

- Current **Bubó patisserie & restaurant Bubó(UAE)**  
Executive Chef - Opening
- 2014 **Me Too & Latitud 194 restaurants (Barcelona)**  
Executive Chef - Opening
- 2014 **Beach House 33 restaurant (Barcelona)**  
Head Chef - Opening
- 2013 **Grand Palladium Imbassaí hotel resort (Brazil)**  
Pastry and bakery Chef
- 2011 **Doce patisserie (Santiago de Compostela)**  
Owner
- 2010 **Cenador de Amos restaurant (Cantabria) 1 Michelin Star**  
Pastry consultant
- 2010 **Beagle Consulting (consultancy)**  
Owner
- 2010 **GastroLAB / Factoría Compostela (Santiago de Compostela)**  
Executive Chef - Opening
- 2007 **Gran Hotel Hesperia La Toja (Pontevedra)**  
Pastry chef
- 2006 **Asociación de Maestros de Cocina de Castilla y León**  
Gastronomic consultant
- 2005 **Restaurant Vinzú / Pub Mizuoto (Cádiz)**  
Head of Kitchen/ Manager - Opening
- 2004 **Restaurant Le Boeuf à la Mode (New York)**  
Gastronomic consultant
- 2004 **Ramiro's gastronomic taller (Valladolid)**  
Technical director
- 2003 **Arranz patisserie (Valladolid)**  
Stager
- 2003 **Azul Profundo of Andrés Madrigal restaurant (Madrid)**  
Stager
- 2002 **Espluges Business Association (Barcelona)**  
Patisserie teacher
- 2001 **La Venta restaurant (Menorca)**  
Sous Chef
- 2001 **Marés restaurant (Menorca)**  
Chef de partie (meats)
- 2000 **La Lluna restaurant (Barcelona)**  
Chef de partie (dessert)
- 2000 **El Raco de la Cigonya restaurant (Barcelona)**  
Chef de partie (dessert)
- 1999 **Casting discotheque, Melia Araguaney Hotel (Santiago de Compostela)**  
Bar manager
- 1998 **The Museum restaurant (Santiago de Compostela)**  
Head chef
- 1996 **One Pint S.L. (Santiago de Compostela)**  
Owner
- 1996 **NH El Toro hotel (Pamplona)**  
Patisserie work placement
- 1993 **Rugby 105 café/pub (Santiago de Compostela)**  
Manager
- 1992 **La Perla de Castilla restaurant (Valladolid)**  
Kitchen work placement
- 1990 **Husa El Montico hotel (Valladolid)**  
Kitchen work placement

Specialist training

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

Other training

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

- 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
  - 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 patisserie 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 taller representative
  - Madrid Fusión 2004 – Castile regional government catering manager
  - International gastronomic seminars at El Yugo de Castilla - Beagle Consulting representative
- 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 & Ambibu – 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 Santiago City Council Open Commercial Competition - Winner of the innovation category  
 Vichy Catalan New Spanish Cuisine Competition 2007 – Winner  
 Olive Oil international Competition 2004 / Lo Mejor de la Gastronomía Congress (San Sebastián) – Winner  
 Obidos (Portugal) International Chocolate Recipe Competition 2004 (Portugal) – Winner  
 Cook of the Year Competition 2009 (Santiago de Compostela) - Finalist  
 10th Galician Cookery Championship 2009 (Santiago de Compostela) - Finalist  
 National Olive Oil Cuisine Competition 2008 (Jaén) – Finalist  
 National Tapas Competition 2008 (Valladolid) - Finalist  
 9th Galician Cookery Championship 2008 (Santiago de Compostela) - Finalist  
 National Tapas Competition 2007 (Valladolid) - Finalist  
 FACYRE National Cookery Competition 2004 - Finalist  
 Torta de Casar Dessert Competition 2003 (Cáceres) - Finalist  
 Castilla y León Cookery Competition 1996 – Finalist

Languages Spanish – Mother tongue  
 English – Intermediate  
 Portuguese / Gallician - Basic

Computing Advanced level  
 Kitchen management, Microsoft Office suite, Internet, blogs  
 Basic level  
 Photoshop, CorelDraw

Travel availability Full

Marital status Single

Date available Immediately

Areas of interest Caribbean/ South America / Indonesia

Hobbies Surfing / Rugby / Computers / Internet

References Carles Mampel, owner & pastry chef, Bubó, carles@bubo.es  
 Kiko Muñoz, owner, Bubó, kiko@bubo.es  
 Jordi Butron, owner & teacher, Espai Sucre, escuela@espaisucre.com  
 Quico Sosa, CEO, Sosa Ingredients, quico@sosa.cat  
 Alfonso Aranda, owner, Me Too & executive chef Ikibana group, aranda@ikibana.com  
 Enrique Martínez, Executive Chef, Hesperia La Toja resort chef@granhotelhesperia-latoja.com  
 Benigno Garrido, gastronomy manager, Castile and Leon regional government, garmarbe@jcy.l.es  
 Francisco Merayo, manager, Maestres de Cocina, fmerayow@hotmail.com  
 Antonio Cervera, managing director, Factoría Compostela, antonio@factoriacompostela.com

20011/13



Queimada's Bonbon

Christmas cake AKAI  
(White chocolate mousse with vanilla and strawberry gel)

Truffled nougat white wine



Easter egg

Easter eggs

Irish Coffee glass  
(Chocolate and whiskey mousse with caramel coffee)



Chocolate Marshmallow

Cakes

Mundaka Cake  
(Sponge cake of hazelnut with chocolate mousse and tonka gel)

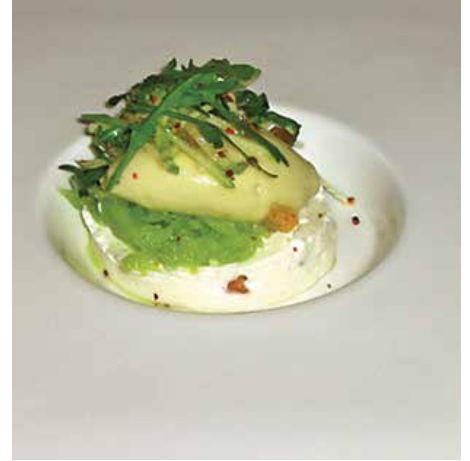
2008/10



Olive oil flavour



Rocket sorbet with granita white wine and green apple



Sweet salad grapefruit with yogurt and fennel



Desserts Buffet



Desserts Buffet



Desserts Buffet



Desserts Buffet



Desserts Buffet



Desserts Buffet

2007



Red wine flavour



Chocolat's compact with croissant ice cream



Coffee sponge cake of with ice cream summer truffle and cocoa consommé

2006



Octopus in fondue



Smoked sturgeon to Havana snuff



Bloody Mary granita with cockles

2004



Sardine with apple in textures and green asparagus



Prawn flavored with mustard and tea consommé



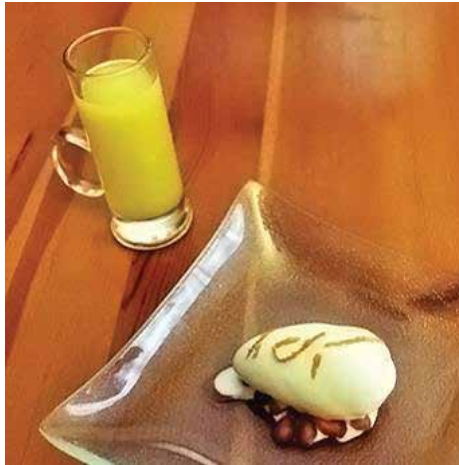
Sweet salad with white chocolate sorbet



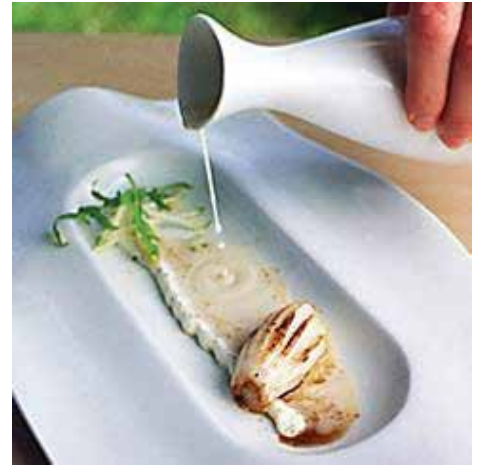
2003



Cuba bonbon



Tequila Sunrise '03



Osushiya with soy milk and wasabi

2002



Sea spaghetti with squid and seaweed broth



Queimada's bonbon



White chocolate ice cream with fried milk rum and corn