



PERSONAL INFO

NAME

Bruno Alexandre Jesus Ferreira

CONTACTS

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CITY

Porto, Portugal

LANGUAGES

Portuguese - Native

English - Advanced

French - Beginner

SKILLS

ORGANIZATION | MANAGEMENT

Good verbal and inter-diction with colleagues and superiors

DIGITAL SKILLS

In the user optics

MS Word | Excel | Powerpoint

COOKING RELATED SKILLS

Full domain / preparations:

Fish / Meat / Seafood

Italian, French & English cuisine

PERSONAL SKILLS

Able to handle all kinds of stress, anxiety and pressure

W WORK EXPERIENCE



2007 - 2012 | HOTEL TIARA PARK | PORTO

DEMICHEF

Perform a variety of functions such as organizing and plating gala dinner buffets, à la carte service, food preparation, and storage. Handle all tasks related to the role, including garde manger, buffets, à la carte dishes, and the preparation of hot and cold sauces



2012 - 2012 | EXTRA SERVICES | PORTO

CHEF DE PARTIE

Perform a variety of functions, including ordering and plating for gala dinner buffets, à la carte service, food preparation, and storage. Handle all tasks related to the role, such as garde manger, setting up buffets, preparing à la carte dishes, and making hot and cold sauces. Also, take responsibility for the trimming section when needed



2013 - 2015 | HOTEL CROWNE PLAZA | PORTO

CHEF DE PARTIE

Perform a variety of functions, including ordering and plating for gala dinner buffets, à la carte service, food preparation, and storage. Handle all tasks related to the role, such as garde manger, buffets, à la carte dishes, and hot and cold sauces. Additionally, take responsibility for the trimming section when needed



2015 - 2016 | HOTEL IPANEMA PARK | PORTO

CHEF DE PARTIE

Control and manage stove operations, including preparing and cutting fish, meat, and vegetables. Ensure the quality and taste of prepared dishes meet the required standards. Provide responsible service and, if necessary, assist in all kitchen sectors and functions



2016 - 2016 | HOTEL VILA GALÉ | PORTO

SOUS CHEF

Manage the kitchen team and stock, stepping in for the chef during their absence. Oversee à la carte and buffet services, and ensure harmony among employees by coordinating with DSIAE



2016 - 2017 | HOTEL INTERCONTINENTAL | PORTO

SOUS CHEF

Manage the kitchen team and stock, stepping in for the chef during their absence. Oversee à la carte and buffet services, and ensure harmony among employees by coordinating with DSIAE



2017 - 2022 | ALIBI BY YOURSPORTO | PORTO

CHEF

Manage the kitchen team and stock, stepping in for the chef during their absence. Oversee à la carte and buffet services, and ensure harmony among employees by coordinating with DSIAE



03.2022 - PRESENT | BARRICA BY YOURSPORTO | PORTO

CHEF

Manage the kitchen team and stock, stepping in for the chef during their absence. Oversee à la carte and buffet services, and ensure harmony among employees by coordinating with DSIAE

A ACADEMIC FORMATION



**2005 - 2007 | ESCOLA PROFISSIONAL ALTERNANCIA | MATOSINHOS
LEVEL 5 - CONCLUSION**