

ALBERTO GARCÍA SERRANO

Executive Pastry Chef | Consultancy | Training

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SUMMARY

Experienced Pastry Chef from Michelin-starred kitchens, specializing in innovative desserts. Skilled in kitchen optimization, menu development, and staff training. Known for creative problem-solving and thriving in fast-paced environments. Committed to staying ahead of trends to enhance guest experiences.

EXPERIENCE

Executive Chef Manager - Boca Bistro

10/2024 - Present | Marbella, Spain

- Managed kitchen operations.
- Efficiently handled daily responsibilities.
- Praised for excellent customer service.
- Developed recipes and menus within budget constraints.

Executive Pastry Chef - Bulldozer Group

06/2024 | Estepona, Spain

- Collaborated with the executive chef to pair desserts with menu items.
- Managed pastry production, ensuring portion control and cost efficiency.
- Led a team of pastry chefs, ensuring high-quality dessert production.
- Planned dessert menus to complement savory entrees.

Head Pastry Chef - KAVA by Fernando Alcalá

03/2022 - 06/2024 | Marbella, Spain

- Measured, mixed, and prepped ingredients per recipes.
- Managed inventory and reordered pantry items as needed.
- Developed special menu items to enhance offerings.
- Developed and tested new pastry recipes for quality and satisfaction.

Head Pastry Chef - El Lago Restaurant

12/2021 - 03/2022 | Marbella, Spain

- Customized items for seasonal offerings and special events.
- Trained kitchen and pastry staff on techniques and safety protocols.
- Held staff meetings to improve operational efficiency.
- Used artistic skills to decorate cakes and pastries for enhanced presentation.

Executive Pastry Chef - Innovative Concepts Company Limited

10/2020 - 12/2021 | Jeddah, Saudi Arabia

- Led a team of pastry chefs, promoting collaboration and efficiency.
- Created innovative recipes for pastries, cakes, breads, and desserts.
- Incorporated global pastry trends to attract diverse clientele.
- Managed and replenished store displays.

Head Pastry Chef - Skina Restaurant

04/2017 - 10/2020 | Marbella, Spain

- Created unique recipes using various culinary techniques.
- Trained staff, led meetings, and developed menus.
- Supervised dining room staff to maintain service levels.
- Managed vendors, schedules, and inventory logistics.

EDUCATION

Bachelor of Arts in Culinary Arts - Kitchen and Management

Toledo School of Hospitality

04/2014 - 10/2017 | Toledo, Spain

Master's of Arts - Pastry Specialization

Le Cordon Bleu

01/2017 - 01/2018 | Madrid, Spain

KEY ACHIEVEMENTS

Achieved Michelin Recognition

Contributed to the restaurant receiving its second Michelin star while serving as Head Pastry Chef.

Menu Development Success

Created innovative menus with seasonal ingredients and customer feedback, enhancing the dining experience and strengthening the restaurant's identity.

Staff Training Excellence

Designed and led training programs on advanced techniques, food safety, and kitchen efficiency, boosting team performance and service quality.

CERTIFICATION

Master Class By Pastry Chef Miquel Guarro On Showcase Desserts: Pastry

Hofmann School of Hospitality

Master Class By Chef Amaury Guichon On Petit Gâteau, Travel Cakes And Showcase Desserts: Pastry

BCN Guild Pastry School

Masterclass by Antonio Bachour and Carles Mampel on cakes, chocolates, pastries and dessert: Pastry

Hotel School of The Community

Bachelor of Arts: Professional Practices As Head Pastry Chef

Bubo Barcelona

Master Class in Modern Vegan Pastry with Toni Rodríguez

Online Course

Master Class in Culinary Arts with Cédric Grolet

Online Course

Master Class on Plating Senses with Jordi Roca

Online Course

Master Class in Pastry Arts with Pierre Hermé

Online Course

Master Class in Formulations, Techniques, and Ingredients with Ramon Morató

Online Course

Master Class in Viennoiserie with Chef Johan Martin

Online Course

LANGUAGES

Spanish	Native
English	Proficient
French	Advanced
Arabic	Beginner