

# 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
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English	Proficient
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French	Advanced
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Arabic	Beginner
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