



# PEDRO TORRES

P R I V A T E C H E F

WWW.PEDROTT.COM

CONTACT@PEDROTT.COM

Fulfilling my dream of becoming a professional chef I graduate from the University of Inacap, Santiago de Chile. With over ten years of national and international experience in gastronomy and tourism I developed important skills. My vocation for hospitality helps me to always treat my guests with the greatest service. I am dedicated and independent, creative and being proactive. My great work ethic helps me to always pay extra attention to detail. Even though I enjoy teamwork, I am also able to work independently. I enjoy sharing my experiences and life stories with both the guests and co-workers. People usually describe me as a social person with a good sense of humor.

## WORK EXPERIENCE

**Head Chef & Host** 17Oct-01May/2013-14  
**Kaimata Retreat, New Zealand** 01Oct-01May/2012-13  
[www.kaimatanz.com](http://www.kaimatanz.com)

Kaimata Retreat is one of the top 10 luxury places in New Zealand, eco-friendly and organic. Working as a Head/Private Chef and Personal Host, I was in charge of creating, preparing and serving four course private dinners and breakfast for a maximum of six people, using fresh supplies from our farm-house, freshly caught blue cod, and clams collected from the coast, researching also about local foraging and using local product from the Otago region and the Peninsula.

Also, as a Host, my direct contact with the costumers was always charming and friendly, making them participate in foraging excursions, cooking classes or simply sharing a nice talk.

I have experience in creating, serving and explaining my own menu that manages to delight even the most sensitive palates of NZ.

*Contact:*

*Rachel Duell, Manager & Owner. +6434563443*

*info@kaimatanz.com*

12May-25Sept/2013 **Sub Chef**  
**Sal Salis Wild Bush Luxury, Australia**  
[www.salsalis.com.au](http://www.salsalis.com.au)

From a few meters of the "Ningaloo Reef" cooking in this Luxury Camp Called "Sal Salis" was an unforgettable experience. Learning how to maximize water and energy resources, recycling and reducing waste volumes while maintaining service level on the "luxury lodges Australia" was a real challenge.

As Sub Chef I developed and created a contemporary daily set three courses meal-menus, focused on seasonal, local produce, with hints of bush food and of course fresh fish. Taking between six and eighteen seatings per day.

*Contact:*

*Justin Syron, Manager. +61295716399.*

*lodge@salsalis.com.au*

**Chef** 01Nov-20April/2011-12  
**Te Whau Vineyard, New Zealand**  
[www.tewhau.com](http://www.tewhau.com)

Working at the multi award-winning restaurant "Te Whau Vineyard" with head chef Marcos Edwards.

This contributed to my work experience and enabled the shift towards working in the fine cuisine industry, where only high quality ingredients are used. My work was done on the grill, cooking local and regional produce from New Zealand, including salmon, fish, scallops, venison, tuna, beef, duck, and pork. I enjoyed creating high standard gourmet dishes, and working at the fast pace required in this busy restaurant.

*Contact:*

*Tony Forsyth, Owner / Marco Edwards, Head Chef +6493727191*

*info@tewhau.com*



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01Dic-31Oct/2010-12 **Head Chef**  
**Fenice/Viola Restaurant, NZ**  
[www.fenice.co.nz](http://www.fenice.co.nz)

In this role, I was in charge of operations including ordering, contacting suppliers, stocktaking, employee rosters, costing, menu design and overseeing the organisation of the kitchen and staff. As head chef, additional duties included lowering kitchen costs, implementing plans for clean up and making sure they meet hygiene standards. Working in this Italian restaurant I learnt to cook and create a variety of Italian foods, including homemade pasta, pizzas, bread, and risottos. In addition to cooking, this role required keeping a close eye on food and staff costs. Working everyday with different kinds of dough, different types of yeast, baking in a stone oven, and making different types of breads, helped to develop my understanding of the true taste of Italian food.

*Contact:*  
*Rochelle Gallagher, Manager & Owner. +64220770516*  
*rochellegallagher@mac.com*  
*Andreas Lindberg, Executive Chef. +642102988268*  
*manager@fenice.co.nz*

**Head Chef/Manager** 01Aug09-30Sep2010  
**Hotel-Lodge Andino, Chile**  
[www.lodgeandino.cl](http://www.lodgeandino.cl)

As Head Chef, I was in charge of operations, the implementation of outdoor dining, supply and kitchen staff. I was in charge of overall planning regarding food and quality control. One of the responsibilities in this role was to create different dishes of "haute cuisine" and a varied menu of local products mixed with classic French techniques. My daily challenge was to delight guests with sophisticated dishes of my own creation.

*Contact;*  
*Magdalena Frugone, Owner +562 861 3176*  
*mfrugone@gmail.com*

20March-05Aug2009 **Instructor Chef**  
**ICEL Institute, Chile**  
[www.icel.cl](http://www.icel.cl)

Responsible for teaching different cooking techniques to students in gastronomy in the first half of 2009, and planning lessons as well as creating tests. I trained young people in practical classes. In order to provide optimal training, I engaged with the students to insure that they perfected their cooking skills and proper food handling.

*Contact;*  
*Patricia Torrejon, Jefa cocina internacional +5624399999*  
*info@icel.cl*

**SubChef** 01Jan-31Mar/2008-09  
**Roberto Galvez Banqueteria, Chile**  
[www.robortogalvez.cl](http://www.robortogalvez.cl)

Managing and running catering events for different concerts, weddings, festivals and outdoor activities. I started in this business as a Head/Manager Chef in a small gourmet restaurant, learning about fashion plating, "nouvelle cuisine" techniques, and also the concept of "good taste and nice presentation" culminating as a Producer/Head Chef of KISS ALIVE Tour 2009 in Chile.

*Contact;*  
*Roberto Galvez, owner +56981388213*  
*rgalvez@procaterring.com*



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14April-13Oct/2007

**Commis Chef**

La Cuisine d Alain, France  
[www.hotel-restaurant-orsay.com/](http://www.hotel-restaurant-orsay.com/)

Here, I was in charge of the preparation of food according to the instructions provided directly by the Chef (sauces, side dishes, meats, starches, vegetables, entrees assembly, main courses and deserts), as well as supervising the second and third cooks. I was responsible for the hotline section, where I quickly learnt about classic French techniques, traditional dishes and Mediterranean recipes, in a Classical food restaurant. This was one of my important work experiences.

*Contact;*  
*Nicole Blanc, Manageress +33563660666*  
*cuisinedalain@wanadoo.fr*

**Chef**

01May-3Jul/2005

**Hotel del Lago Resort & Casino, Enjoy. Chile**

[www.enjoy.cl/enjoy-pucon](http://www.enjoy.cl/enjoy-pucon)

I started working as a cook trainee, preparing soup bases, side dishes and some simple recipes, but over the months, I managed to join the staff in the hotel kitchen. It was here I learnt about the speed and methodology of professional kitchens.

*Contact;*  
*Pablo Galvez, Head Chef*  
*pgalvez@tb.cl*

## EXTRA INFO

### Education

Manager in Gastronomic production,  
Mention in International Food

2004-2007  
INACAP, Chile  
[www.inacap.cl](http://www.inacap.cl)

### Finalist

At the Monteith's Wild Food  
Challenge 2013, New  
Zealand

### Languages

Spanish (Native)  
English (Advanced)  
German (Basic)  
French (Basic)

### Keywords

Luxury Retreats and Lodges, Boutique  
Restaurants, Functions, Classic French  
cuisine, Mediterranean Food, Outdoor  
Catering

### Kindred Interest

Cooking classes, Hosting,  
tourist guide, Self  
Sustainability, organic  
culture, Free range, Game  
meats, Fair trade, Local  
Produce, Regional Food,  
foraging and harvester wild  
foods.

