

Robin Villarreal Monserrate

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I am highly tolerant and goal oriented individual with ample experience in the fields of culinary education, menu costing and development, product development and semi industrial food production.

Education and Qualifications

- Ecole Lenôte
 - Professional Training Course Certificate
- Royal Thai School of Culinary Arts
 - Diploma (with high Distinction)
- Le Cordon Bleu, Mexico City
 - Le Grand Diplôme (with high Distinction)
- Royal Melbourne Institute of Technology
 - Associate degree in Airline Pilot (AUS/UK – ATPL)

Work experience

August 2014 – Present

- Co-Founder / Partner
 - Planets Pride Balkans, Sofia, Bulgaria
 - Part of Planet Pride Group which is distribution company dealing with the sales of frozen seafood in the Scandinavian region. My role in this partnership is to:
 - Select, develop and present new products for the Bulgarian and Balkan Markets
 - Manage the companies, P&L, investment budget and cash flow

October 2017 – Present

- Ambassador / Head of Strategic Culinary Projects
 - Varna University of Management
 - Main responsibilities
 - Culinary exchange programs with VUM and other international university
 - Head of new Culinary facility development
 - Organization and participation of CAI/VUM in national and international Culinary competitions
 - Support CAI/VUM with curriculum development under the VUM Academic and Program Director

November 2017 – October 2018

- Program Director/Head Chef
 - Culinary Arts Institute at Varna University of Management
 - Main responsibilities
 - Educational Curriculum development and implementation
 - Budget and Financial Management
 - Scheduling of Academia
- Visiting Chef Instructor/Member of the Academic Board
 - HRC Culinary Academy, Sofia, Bulgaria

- Part time activity, most of the time is devoted to Menu development and costing classes. Other activities include culinary demonstrations, visiting chef activities and evaluation of final assessments/exams.
- Freelance consultant
 - Various companies
 - Services provided: recipe development and costing for different food services business ranging from chain type restaurant, fast food concept, catering and “a la carte” restaurants.

August 2007 – August 2014

- Director/Head Chef Instructor
 - HRC Culinary Academy
 - I was hired to build and establish the HRC Culinary Academy. Overall as director, I had to manage equipment selection, budgeting, payroll, bookkeeping and curriculum development during the construction stage of the project. Once the project was built, I took over a more instructor role but still had to manage with director responsibilities. Some key roles as head Chef Instructor are: curriculum development, EU projects management, promotional demonstrations and culinary lectures and laboratory classes.

January 2005 – February 2007

- Executive Chef
 - Glion Institute of Higher Education
 - Escuela UVM/Glion, Universidad del Valle de México, Tlalpan
 - I was member of the founding and academic committee for this project. I was directly involved in curriculum development, regional and country marketing demonstrations and overall operations of the culinary department at the University.

Personal Skills

Languages:

- Spanish, English

Awards and Certificates:

- Educational Curriculum Accredited by the American Culinary Federation
- 1st place Team Competition Bulgarian National Culinary Cup 2014

Computer Skills:

- Good command of Office Package (Word, Excel, PowerPoint)