**CHRISTIAN MARCELO SALA**

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**Place of birth: Buenos Aires, March 27th, 1974 ● Marital Status:** Single

**Language:** English and Spanish

**Education Qualification**

**●** Master degree in Food and Beverage management – European cuisine **- Escuela de Hoteleria y turismo de Valencia - Spain** – 2008

**●** Cook Certificate from the **BUE Trainers** (Gate Gourment Argentina, June 2006).

**●** Charcuterie, smokehouse & condiment workshop – **Culinary Institute Of America – CIA - New York –** May 2006

**●** Bachelor Degree in Publishing, Marketing and Public Relations

**●** Electro mechanic Certificate

**●** Computing Technical Certificate - **●** Photography Course **●** Video Editing Course

**Professional Experience**

* **Chef consulting - Worldwide** Since June 2011 (actual position)

Chef consulting, menus developing, new concept, training, coaching, for hotels and restaurants in USA, Argentina, India, Spain, New York City, Caribbean,

Some consulting:

**New York - Consulting for Conrad Gallagher** http://gallagherandassoc.com/who-we-are

Caribbean St Lucia **Ti Kaye – Luxury Boutique Hotel** http://www.tikaye.com/

India Restaurant Manhattan [www.manhattanrestrobar.com](http://www.manhattanrestrobar.com/)

Spain: Catering Bolet e Foc http://www.boletsifoc.com/

New Orlenas: Le Meritage restaurant.

* **Maison Dupuy Hotel – New Orleans** (Since Feb 2007 to May 2011)

**Position:** Head Chef / Chef de cuisine.

Take care of 2 restaurants & banquet (also, room service & breakfast - 212 rooms/25 suites)

Le Meritage Restaurant: Fine Dining, 60 seat, 110 covers per night in high season

Bistreaux: confort food & wine, 50 seat, all day opened.

Banquet: average of 150pp per event (up to 400pp) (buffet)

Inventory, line check (dairy) ordering (proteins and produce), costing, planning and set specials dishes, cooks training, create and standardizing recipes and process, start stocks and soups, meat account, check kitchen before and after service, call orders in the service time, finish the dish (setting in the plate or garnishing). Every day before service coordinate pre meal meet, where inform to the front of the house staff everything about the service of the day (specials, amouse bouche, etc), Also, work in banquet (up to 400pp) buffet style, and specials dinners. Responsibility of the food in FQWF (French Quarter Wine Festival) creating dessert and menus (with the executive chef) for that special event and for the regular menu too.

[www.lemeritage.com](http://www.lemeritage.com)

[www.maisondupuy.com](http://www.maisondupuy.com)

[www.frenchquarterfestival.com](http://www.frenchquarterfestival.com)

*Reason for leaving*: looking new challenges after almost 5 years in the same company

**In the meantime, in 2008 while I was working at Maison Dupuy Hotel, I took a Master degree in F&B in Spain. At the same time, I used to work in 2 different places in the city of Valencia, Spain:**

* **Bolets & Foc Catering – Valencia - Spain** (February 2008 to Ago 2008) (while getting a master degree)

**Position:** Sous Chef / pastry chef instructor

Responsibility and in charge of catering events (up to 250pp) , set orders of products (and give to the executive chef to place the orders), cook, set and taste everything before pack and transport in trucks the food and tools to do the service (this catering do not do catering in house, just outside of the property).

Take care of the service, and do inventory when it is over, to bring back all the stuff back to the catering offices. The catering also, have a cooking school (bolets I foc formacion) where I was the pastry chef in charge of the pastry class.

[**www.boletsifoc.com**](http://www.boletsifoc.com)

***Reason for leaving: finished my visa / work permit***

* **Las Arenas Hotel, (5+ star luxury hotel)** (February 2008 to Ago 2008) (while getting a master degree)

**Position:** Training banquet & pastry sector

Sous chef Training in Banquet and pastry sector (banquet up to 1500pp).

Take responsibility of a brigade de cuisine and do the operative of a catering, cooking, seting, and service) in pastry sector work like pastry cook, learning and improving knowledge in European pastry and frozen desserts.

[**http://www.hotelvalencialasarenas.com/**](http://www.hotelvalencialasarenas.com/)

***Reason for leaving: finished my visa / work permit***

Before Spain, at Maison Dupuy hotel, in New Orleans, I was Banquet Sous Chef / Chef tournant:

* **Dominiques Restaurante – Maison Dupuy Hotel - New Orleans USA** (Feb 2007 to January 2008)

**Position:** Sous Chef Banquet / Chef tournant

Starting like chef de party, take over all the stations of the restaurant (pantry/pastry, Grill and sateuse), and finishing like Sous Chef banquet / breakfast.

Open the kitchen every morning setting breakfast for the hotel, and setting for banquet.

Organize prep list, and cooking for the banquet service. Also, Carving, pasta or Oyster station (attendant) interactive with the guests.

[www.dominiquesonmag.com](http://www.dominiquesonmag.com)

*Reason for leaving: got a Scholarship to get a master degree in Spain, I been to Spain and after it, came back to the same company, Maison Dupuy Hotel, but with different restaurant named*

* **Design & Suites hotel Calafate (opening this 5 star hotel)** (augost 2006 to january 2007)

**Position:** Sous Chef

Responsible of Fine Dining and lunch service, 60 rooms.

4+ start hotel, Opening, Inventory, line check (dairy) ordering (proteins and produce), costing, participate and create menu and specials dishes, take care of one station (grill), check kitchen before and after service, finishing plates. Every day before service coordinate pre meal meet, where inform to the front of the house staff everything about the service of the day, etc., supervising breakfast and take care of the restaurant of the hotel (lunch and dinner).

<http://www.designsuites.com/hoteles/calafate/>

*Reason for leaving: got a offer in the USA*

* **NH Jousten Bs As – Argentina - 4 star Hotel** (since 2005 to july 2006)

**Position:** Cook

Responsibility of the MEP for the restaurant and dinner service, Spanish restaurant with modern techniques (foams, caviars and more molecular gastronomique) specializing in fishes and seafood.

<http://www.nh-hoteles.es/nh/es/hoteles/argentina/buenos-aires/nh-jousten.html>

*Reason for leaving: got a position as sous chef in the Patagonian, in a hotel opening*

**Gate Gourmet Argentina** Air Catering /culinary school (January 2004 to December 2004)

**Position:** Chef assistance **(NPD)**

Assistence of the chef instructor and chef new products **(NPD)**, setting all MEP for culinary class and demonstrations.

<http://www.thebuetrainers.com.ar/>

[www.ega-gastronomia.com.ar](http://www.ega-gastronomia.com.ar)

[www.gategourmet.com](http://www.gategourmet.com)

http://gategourmet.gategroupmember.com/gategourmet/index.php?option=com\_content&view=article&id=291&Itemid=96

*Reason for leaving: got a position as cook at an international chain hotel (NH)*

Before work in the culinary field, I was consulting in communication / organization.

**Culinary Mentions, Awards & books participation**

* Second position in the “Cucharón de Oro” (Golden Ladle) international culinary contest (August 2005).
* Preeliminar round Bocouse d Oro 2009 - Argentina
* Preeliminar round Gorro de Oro 2006 – Argentina
* Participation in book “Dominique's Tropical Latitudes” Dominique Maquet – USA 2007
* Participation in Book “The BUE Trainers Libro Aniversario” – Argentina 2009
* University of New Orleans – Direction of Project: “ Molecular New Orleans Flavors” 2009
* Chef invite (with chef Michael Farrell) at Lumiere Festival Montreal – Canada - February 2010
* Chef invite (with chef Michael Farrell) at James Bear Fundation – New York – March 2010

More links to check:

<http://www.infobrand.com.ar/notas/7570-La-cocina-de-la-publicidad>

<http://cmsala.spaces.live.com/>

<http://www.hostnews.com.ar/2005/prin/ago/020210.htm>

http://gallagherandassoc.com/who-we-are