

☎ 52 55 5454 6507
✉ chefmunoz@yahoo.com
📍 San Jose, CA. USA
👤 @ChefYerika
📷 Instagram [chefyerika](https://www.instagram.com/chefyerika)
🌐 <https://en.chefyerika.com>

A B O U T M E

I am a passionate woman in love with my Mexican roots and devoted to creating dishes to bring people together.

I have managed to develop concepts for different restaurants that have provided prestige and success to the businesses and partners.

In all the restaurants I have been part of, I have helped build a reputation and obtain good revenues.

Skills

10/10

Food creativity

10/10

Business management

10/10

Personnel training

10 / 10

Kitchen operations

10/10

Kitchen design & consulting

E D U C A T I O N

Postgraduate Degree Culture / History and Gastronomy of Mexican Cuisine

Escuela de Gastronomía Mexicana, Mexico City 2018

Certificate / Enology

Asociación Mexicana de Sommeliers, Mexico City 2017

Associate / Culinary Arts in Occ. Studies

Le Cordon Bleu, California School of Culinary Arts 2002

Tourism and Hotel Management

Instituto Tecnológico de Estudios Superiores Monterrey 1996 (75% of the program.)

E X P E R I E N C E

Management Consultant

Resmex Group (Zazil Cocina Mexicana) / San Jose, CA. / Oct. 2019 to present day.

- Develop COVID-19 operation menus (take-out and dine in.)
- Personnel recruitment, training, and cooking line organization.
- Kitchen cost and sales full responsibility.

Executive Chef

Zazil, El Jardín Tequila Bar, Suspiro, and Parranga.

- Menu development, recipes creation, personnel management, kitchen planning, and expenses management.
- Responsible for providing excellency in customer experience and service.

Resident Chef and Judge

Imagen TV, "Oye al Chef" Culinary TV show / Mexico City / Jul. 2017 to present day.

- *I am part of the show staff on this weekly TV show.*
- *Judge.*

Selected Feature Chef

Sanborns / Mexico City / Nov. 2017 to present day.

Sanborns is one of the biggest chain restaurants in Mexico, with 300 locations throughout the country.

- One of 12 top chefs from the country selected to participate in their Annual Gourmet Festival.
- Responsible of creating signature dishes that can be served in all the locations. This Festival brings attention and good revenues for the company.

General Manager and Executive Chef

Astrid y Gastón Restaurant / Mexico City / Aug. 2007 to Dec. 2018

International restaurant with branches in Europe and the Americas.

- Involved in every aspect of the opening, from the kitchen design, front-of-house staff recruitment and training, cooking line organization, food inventory, operations, food financial analysis and sales.

Chef

Crystal Cruises / Crystal Serenity Ship / Various locations May 2004 to Jul. 2007

I oversaw 3 casual dining restaurants out of 6 onboard.

- Create daily specials and menus for each restaurant based on the regional cuisine of the countries we were in.
- I managed a team of 20 cooks, as well as the quality in the kitchen.

Culinary Arts Program

Los Angeles Culinary Institute, Encino, CA.
1998 (the school closed due to bankruptcy.)

Course / Introduction to Culinary Arts

Letty Gordon Culinary Institute, Mexico City 1997

A W A R D S

Universal Excellence, Mexico City, Mexico 2014

C O N F E R E N C E S

GO3 Forum, Guanajuato, Mexico. Speaker at the panel of Successful Women and their Impact. Aug. 2019.

Morelia en Boca Festival, Spices and Sensations, Speaker, Morelia, Michoacan, Mexico. May 2015.

C E R T I F I C A T I O N S

First Aid, Secretaria de Proteccion Civil Mexico City, Mexico. 2009-2018.

Serve Safe Sanitation Certificate, USA.
Member of the American Culinary Federation (ACF.)

A C H I E V E M E N T S

Crystal Cruises, Guest Chef. Symphony Ship 2010 and Serenity Ship 2019.

Wine and Food Festival, Mexican Cooking Divas, Cancun, Mexico. March 2015.

Wine and Food Festival, Mexico City, Mexico.
Four hands with NY Betony's chef Bryce Schuman. September 2015.

International Gourmet Festival, Puerto Vallarta, Riviera Nayarit, Mexico. November 2015.

International Gourmet Festival, Puerto Vallarta, Riviera Nayarit, Mexico. November 2016.

L A N G U A G E S

Spanish (native.) Written and verbal.

English (near native.) written and verbal.

Founder and Executive Chef

Cantina Frida Restaurant / Beverly Hills, CA. / May 2002 to Jul. 2004

I was involved in developing the concept, building and operations.

- I managed personnel, training.
- Developed the menu. Some of my creations are still part of the menu.

Pastry Intern

The Peninsula Hotel / Beverly Hills, CA. / Oct. 2001 to Jan. 2002

I specialized in desserts such as cookies, cakes and others.

- I helped with the process of baking, presentation, cleanliness.
- I worked full time assisting pastry chef towards completion of 360 hours required for the Cordon Bleu Program.

Restaurant Rotation Student (Bakery Production)

California School of Culinary Arts / Pasadena, CA. / Aug 2001 to Sep. 2001

I worked closely with the head baker to fulfill daily duties including set-up and display cabinets at the school's cafe

- Worked on sweet breads, pastries, petit fours, laminated dough.

Line cook

Governors Ball at 73rd Annual Academy Awards / Los Angeles, CA. / Mar. 25, 2001.

California School of Culinary Arts team member supporting chef Wolfgang Puck.

Chef's Assistant

California School of Culinary Arts / Pasadena, CA. / Jan 2001

I helped teaching extension classes: Indian cuisine and mother sauces.

Summer Camp Cooking Class Instructor

Instituto Tecnologico de Estudios Superiores de Monterrey / State of Mexico / Summer 1994 and Summer 1995

I designed a culinary program for children between 6-15 years old.

- Menu creation. Monitored and managed a class of 25 kids.
- Published cookbook for class use.

C H A R I T Y

Collaborator in several non-profit organizations:

In Mexico:

- Fundacion Aqui Nadie se Rinde, Mexico City.
- Fundacion Rebeca de Alba, Mexico City. 2015-17.
- Fundacion Cancer de Mama (FUCAM) Mexico City. 2015-19.
- Fundacion Hogares, IAP, Mexico City.