

LEONARDO BOHORQUEZ R.

Tel: 043 072 4567 **Email:** chefleoreina@hotmail.com

Address: 1 / 40 Talbot Avenue, Balwyn. VIC 3103

LinkedIn: [linkedin.com/in/leonardobohorquez](https://www.linkedin.com/in/leonardobohorquez)

CAREER PROFILE

I am a third year Bachelor of Food and Nutrition Sciences student and a professional chef with more than 10 years of experience currently looking for a part-time job in the food industry. I am a passionate and creative individual winner of the 2019 Australian Institute of Food Science and Technology (AIFST) Student Product Development Competition and the 2018 Australian Macadamia Society Product Innovation Challenge. My extensive experience in the hospitality industry has allowed me to develop many skills, such as effective time management, ability to work independently and as part of a team, ability to work in a fast-paced environment and attention for detail. The main roles I executed throughout my career were planning and executing successful projects, developing attractive cost-effective seasonal menus (savory and sweet). As well, I developed a strong knowledge and understanding of ingredients/flavours, fresh produce and final food products. I am an active member of the AIFST, the Royal Australian Chemical Institute (RACI) and the Golden Key International Honour Society.

PROFESSIONAL EXPERIENCE

Deakin University, Melbourne

Apr 2019 - Present

Research Intern at Centre for Advanced Sensory Science (CASS)

- Roles:
- Co-write and contribute to research papers intended for publishing.
 - Coordinate and conduct an in the field consumer science test.
 - Apply basic and advanced sensory methodologies, consumer science and data analysis.
 - Critically analyse scientific papers in the areas of consumer and sensory science.

Santoni Pizza & Bar, Melbourne

Sep 2016 – Jun 2019

Senior Chef

- Roles:
- Produce high-quality dishes and well-presented under set strict timings.
 - Work with the head chef to produce diversified menus (savory and sweet) in accordance with the restaurant's policy and vision
 - Maintain restaurant's hygiene and food safety standards at all stages of food preparation.
 - Understand, maintain and educate staff to adhere to allergen established protocols.
 - Ensure that all staff members adhere to high culinary and food safety standards.

Mick Adams, Melbourne

Jun 2015 - Nov 2016

Head Chef

- Roles:
- Oversee the daily operations of the staff and kitchen.
 - Produce diversified menus (savory and sweet) in accordance with the restaurant's policy and vision.
 - Responsible for ordering ingredients and maintaining the necessary inventory.
 - Enforce food safety regulations.
 - Maintain the quality standards of the final food products.
 - Foster a climate of cooperation and respect between staff.

Caffe E Cucina, Melbourne

Jun 2013 - Feb 2015

Head Chef

- Roles: Same as above

Mama Baba (*George Calombaris' restaurant*), Melbourne Aug 2012 - Jun 2013
Junior Sous Chef
Roles: -Support the head chef and sous chef in the general running of the kitchen.
 -Work with the head chef to produce diversified menus (savory and sweet) in accordance with the restaurant's policy and vision.
 -Produce high-quality dishes under set strict timings.
 -Work within specified budgets.
 -Ensure all staff members adhere to culinary and high food safety standards.
 -Order supplies and negotiate with suppliers.

St Katherine's (*George Calombaris' restaurant*), Melbourne Dec 2011 – Aug 2012
Function Chef
Roles: -Produce high-quality dishes under set strict timings.
 -Order supplies while working within a specified budget.
 -Maintain high food safety standards.

Colombos Restaurant, Melbourne Jul 2009 – Aug 2011
Chef de Partie
Roles: - Organise and maintain a specific section of the kitchen.
 - Produce high-quality dishes under set strict timings.
 - Understand, maintain and adhere to allergen established protocols.

Hotel Bogotá Royal. Bogotá, Colombia Apr 2008 - Jun 2009
Chef de Partie
Roles: Same as above

EDUCATION

Deakin University, Burwood Campus June 2017 – Current
 Bachelor of Food and Nutrition Sciences
 • Current WAM: 90

Australian College of Sport and Fitness, Melbourne June 2015 – January 2017
 Certificate IV in Fitness

Box Hill TAFE, Melbourne July 2009 – June 2011
 Diploma in Hospitality Management (Commercial Cookery)

SENA (*Tafe academy*) Bogotá, Colombia February 2006 - December 2008
 Diploma in Technical and Professional Cookery

Colegio San Carlos, Bogotá, Colombia February 1994 - June 2006
 Bilingual primary and high school:

COURSES AND CERTIFICATIONS

Centre for Advanced Sensory Science Academy, Deakin University 2019 - Current
Principles of HACCP, Quality Associates Training 2018
Provide First Aid (*Level2 Workplace First Aid/CPR*), CPR First Aid 2016

AWARDS AND OTHER EXPERIENCE

Product Development Competitions

- Australian Institute of Food Science and Technology (*AIFST*)
Winner of the Student Product Development Competition 2019
- Australian Macadamia Society
Winner of the Macadamia Product Innovation Challenge 2018

Produce Marketing Association (PMA) A-NZ Career Pathways Scholarship 2019

A program designed to connect Australia's brightest talented students with leading Fresh produce industry businesses.

Volunteer Experiences

Australian Institute of Food Science and Technology Convention volunteer 2018 and 2019

PROFESSIONAL MEMBERSHIPS

Golden Key International Honour Society, Deakin University Chapter 2019 - Current

The Royal Australian Chemical Institute (RACI), Student representative member 2018 - Current

Australian Institute of Food Science and Technology (AIFST), Student member 2017 - Current

ADDITIONAL INFORMATION

Extra-Curricular Activities

Advanced Open Water PADI Certificate 2016
(*Professional Association of Diving*), Academy of Scuba

Current visa Status:

Australian citizen

Languages

English (*Advanced professional*)

Spanish (*Native*)

PROFESSIONAL REFERENCE

Referees available on request