



CURRICULUM VITAE

Chef of International Cuisine, Chef de Cuisine, Chef de Partie,
Event Catering & Event Organisation, Lecturer of Cooking and
Gastronomy

PERSONAL INFORMATION

NAME:	Ignacio Martin Alegre
PLACE AND DATE OF BIRTH:	Place of birth Salta, Argentina, 20.01.1981
NATIONALITY:	Italian and Argentinian citizenship
CIVIL STATUS:	unmarried
INTERESTS:	Gastronomy, Food Styling, Foreign Cultures, Interior Design, New Challenges

WEBSITE & SOCIAL NETWORKS

WEBSITE:	martinalegrecatering.com
INSTAGRAM:	martin_alegre_chef
FACEBOOK:	facebook.com/MartinAlegrechef

SHORT PROFILE

PROFESSIONAL EXPERIENCE:	14 years in Gastronomy as Cook/Chef and owner of various Restaurants and Bars
MAIN FEATURES:	Planning and organisation of event catering, Preparation of international dishes, Specialization: Argentinian cuisine, sushi, balanced and creative nutrition, vegetarian cuisine

TRAININGS: Certified Chef de cuisine, IGA Instituto Gastronómico, Salta, Argentina

LANGUAGES: English, Italian, Spanish, German

WORK EXPERIENCE

- Since 2009 **Self-employed cook/chef freelance**
- Planning and organization of event catering
 - Preparation of international dishes
 - Specialization: Argentinian cuisine, sushi, balanced and creative nutrition, vegetarian cuisine
- 2020 - currently **Chef de Partie, Restaurant Dieci Rapperswil, Switzerland**
- Mise en place
 - Preparation of international dishes
- 2019 **Chef de Partie, Churrasco Steakhouse & Bar, Zurich, Switzerland**
- Mise en place
 - Preparation of international dishes
- 2019 **Head of the Sushi station, Winemaker Festival Hotel du Lac 5***
Vevey, Switzerland (temporary)
- Preparation of Sushi
 - Substitutional Chef
- 2019 **Chef de Partie Samigos Restaurant Zurich, Switzerland (temporary)**
- Mise en place
 - Preparation of international dishes
- 2018 **Event catering, Chef de Partie**
Catering Rapperswil Castle, Switzerland
- Planning and organization of event catering
 - Preparation of international dishes
- 2017 - 2018 **Cooking lecturer in the following social development and health programmes**
Ministry of Indigenous Development, Salta, Argentina
- Argentinian cuisine
 - Sushi
 - Balanced nutrition
 - Gluten-free and lactose-free diet
 - Pastas and sauces
 - Vegetarian cuisine
 - Conservation techniques
- 2016 - 2018 **Presentation of TV cooking shows in Salta, Argentina**
- Presentation of various gastronomic cooking shows on TV and radio. The resulting videos can be found on my Facebook fan page and on YouTube.
 - Creation of own recipes and publication in a gastronomic magazine "ABC
- 2016 - 2018 **Owner and manager of the Café Mitre Resto Bar in Salta, Argentina**
- 2015 - 2016 **Owner and Chef of the Restaurant Pacco Meralgo, in Salta, Argentina**

2014 - 2015	Chef de Partie at Hotel Maya Brick , Playa del Carmen, Mexico
2012 - 2013	Chef de Partie at Restaurant & Bistro Novecento Briel , Miami, USA
2010 - 2011	Owner of the Bar Infierno Grande in Salta, Argentina
2009 - 2010	Chef de Cuisine of Argentinean cuisine at Restaurant Chente in Salta, Argentina
2007 - 2008	kitchen help in an Italian restaurant in Torino, Italy
2005 - 2007	Kitchen help in the restaurant Fresco in Barcelona, Spain
2002 - 2005	Waiter at the Bar Arriba y Abajo in Barcelona, Spain

TRAINING AND FURTHER EDUCATION

2019	Training Ayurvedic Cuisine , PREM, vivir en Yoga (training centre), Salta, Argentina
2018	Certificate for Peruvian Cuisine , SISE Institute, Lima, Peru
2017	National Competition for Chef de cuisine , Gastronomic Hotel Association, Salta, Argentina
2015	Training for regional cuisine , Fundacion Roberto Romero (training centre), Salta, Argentina
2014	Training for Thai cuisine , Bangkok, Thailand
2013	Training for Indian Cuisine , Udaipur, India
2010	Training for creative cuisine , IGA, Gastronomic Institute Argentina Salta, Argentina
2010	Training for molecular cuisine , IGA, Gastronomic Institute Argentina, Salta, Argentina
2009 - 2010	Certified Chef de cuisine , IGA Gastronomic Institute, Salta, Argentina
1999	Training as Business Planner , Universidad Catolica de Salta, Cafayate, Argentina
2007	Tourism and Gastronomy , Universidad Catolica de Salta, Argentina

LANGUAGES

Spanish	Mother tongue
Italian	very good knowledge (written and spoken)
English	very good knowledge (written and spoken)
French	good knowledge (spoken)

PC KNOWLEDGE	Very good PC knowledge (common MS-Office programmes)
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REFERENCES	On request
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