

JAIME TORREGROSA CORREA

jaimetorregrosa1983@hotmail.com

Languages Spoken: English and Spanish

US / WhatsApp: +1 408-663-7740 | Colombia: +57 319-738-2946

PROFESSIONAL EXPERIENCE

**August 2021 -
Present**

Owner / Chef
Humo Negro Restaurant
Bogota, Colombia

**November 2018 -
December 2020**

Head Chef - Restaurante El Chato
Colombian Cuisine
Bogota, Colombia

**April 2018 -
September 2018**

Head Chef - Hotel & Restaurant Beniali
Spanish Cuisine
Aín, Castellón, Spain

**February 2016 -
August 2017**

Sous Chef - Cucina Paradiso
Italian Cuisine
Payson, Arizona, USA

**July 2014 -
January 2016**

Head Chef - Hult's
New American Cuisine with Swedish Influence
Los Gatos, California

**January 2014 -
June 2014**

Commis Chef - Manresa ❀❀❀
French, Japanese, and Spanish Fusion
Los Gatos, California

**October 2013 -
December 2013**

Commis Chef - Acquerello ❀❀
Italian Cuisine
San Francisco, California

**August 2012 -
June 2013**

Chef de Partie - Erre de Ramon Freixa
Spanish Cuisine
Cartagena, Colombia

**February 2012 -
May 2012**

Commis Chef - Tayta Inti
Peruvian Cuisine and Novo-Andina
Cusco, Peru

**August 2010 -
August 2011**

Chef de Partie - Restaurante 8-18
Caribbean and Mediterranean Fusion
Cartagena, Colombia

**April 2009 -
April 2010**

Commis Chef - Bintang Restaurant
Thai, Vietnamese Fusion
London, England

EDUCATION & STAGE

September 2018

Ca Sento ❁❁❁
Short-term Stage
Kobe, Japan

March 2018

Basque Culinary Center
Master in Cocina: Técnica, Producto y Creatividad
San Sebastián, Spain

November 2014

Fäviken ❁❁
3 Month Stage
Järpen, Sweden

September 2013

Atelier Crenn Restaurant ❁❁❁
Short-term Stage
San Francisco, USA

July 2013

Grace Restaurant ❁❁❁
Short-term Stage
Chicago, USA

December 2008

Diploma of International Culinary Arts
Instituto Superior Mariana Moreno - Colegio Superior de Gastronomía
Buenos Aires, Argentina