

MICHEL AURIEMMA

HOSPITALITY PROFESSIONAL



PROFILE

I'm an honest, smart, efficient and creative person, very experienced executive Chef. Specialized in luxury operations, fine dining, hotels and resorts, culinary arts & food photographer. Cooking is my passion, I enjoy cooking from Michelin Star sophisticated dishes with great looks, involving fancy techniques to simple and delicious homemade food

COMMUNICATION

Fluent in French, Spanish & English

BIO

51 years old
French
Lives in playa del Carmen (Selvamar)
Married and father of two daughters (18, 13)
Permanent resident visa (Mexico)
Graduated in classic cuisine, France 1986

WORK EXPERIENCE

Acting General Manager

Azul Sensatori by Karisma | 2019 (Three months)

- Successfully oversaw all hotel daily operations for 444 rooms & 700 employees
 - Forecasted daily, weekly and monthly accomplish budgeted revenues
 - Established significant training programs for each department resulting in increased guest satisfaction
 - Personally handled all arrangements for high profile guests
 - Establishing specific strategies for targeted tour operator (TUI)
 - Directed and coordinated the food & beverage operations for twelve outlets: restaurants, bars and special events
 - Oversaw room division, refurbishment, maintenance and overbooking situations
 - Offer personal guests assistance whenever required
 - Created and established a successful action plan to manage the seaweed problem on beach
- Successfully ended General Manager training

Executive Chef

Azul Sensatori by Karisma | 2017 - 2019

Azul Sensatori Resort by Karisma, Four Diamonds AAA, 444 hundred rooms, seven restaurants, weddings and specials events, fine dining, food display and casual cuisine, Cancun, Mexico.

- In charge of all kitchen operations
 - Responsible for hiring, training and scheduling kitchen staff of 80 + chefs
 - Consistently, kept a clean and safe environment by adhering to all international and local sanitation and safety requirements
 - Following all Karisma Gourmet Inclusive standards
 - Matching and exceeded all quality indicators & guest satisfaction surveys
 - Collaborated closely with Food & Beverage manager to conduct staff meeting and resolve any service, product or personal issues
 - Developed menu items to reflect current trends and local taste for all restaurants and banquet
 - Strong team leader skills
 - Demonstrated of culinary techniques to staff to ensure proper preparation, presentation and quality of cuisine
 - Elaboration of yearly CAPEX
- Best score food quality world wide Tui Sensatori 2018
- Montenegro Task Force - August 2019

CONTACT ME

Mail : michel.gchef@gmail.com
Phone : +52 1 (984) 116 4408
Web Page : www.michel-auriemma.com

MICHEL AURIEMMA

HOSPITALITY PROFESSIONAL

PERSONAL REFERENCES

Ignacio Jauregui

Hotel General Manager
nachoarjon@gmail.com
+52 1 (322) 131 8876

Jonathan Elmer

TUI Sensatori Delevery Manager
jonathan.elmer@tui.com
+52 1 (988) 100 2777

Thomas Quenet

Executive Chef
tquenet@yahoo.fr
+52 1 (998) 141 9415

WORK EXPERIENCE

Executive Chef

Freelance | 2009 - 2017

-Cooking fine dining cuisine for high profile clients through America, France & Spain.
Chef aboard luxury Private & Charter Mega Yachts.
Chef Teacher at "Le Cordon Bleu" culinary institute.
Culinary Arts & consulting on food styling & food photography for Marriott International, Hyatt, Hilton & Culinary magazines.
General Chef consulting for local and foreign prestigious restaurants and resorts.

Executive Chef

Gran Bahia Principe Clubs & Resorts, Akumal | 2004 - 2009

Bahia Principe is a huge and beautiful hotel complex, golf and luxury residences in the Riviera Maya, 3000 rooms and high standard suites divided in 4 resorts on site, in charge of all kitchen operations, managing 4 Executive Chefs and a total kitchen staff of 300+ cooks. Kitchen design, menu creation, new openings, annual budgets, cost control, guest satisfaction, and all kitchen related. Certified HACCP.
Founder of Bahia Gourmet organization, publisher of Bahia Gourmet Magazine & bahía Gourmet TV channel.

Executive Chef & Food and Beverage

Avalon Resorts, Cancun | 2000 - 2004

Responsible for all Food & Beverage operations, four hotels

Executive Chef

Puerto Isla Mujeres | 1997 - 2000
Small Luxury Resort & Marina

Executive Chef

Eurest International, Compass Group | 1995 - 1997

Responsible for several executive restaurants, mostly banks & high profile companies, cooking for high ranked executives

BEFORE

Made my way up from cook, chef de partie, sous chef, traveling between Europe and strengthening my cooking skills.