

# 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

### General Manager - Interim II Executive Chef

*Azul Sensatori by Karisma | 2019 / 2020*

- 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 - 2020*

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

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## PERSONAL REFERENCES

### **Ignacio Jauregui**

Hotel General Manager  
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### **Jonathan Elmer**

TUI Sensatori Delevery Manager  
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### **Thomas Quenet**

Executive Chef  
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### **Jeroen Hanlo**

VP Food & Beverage  
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## 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.