

# EDUARDO A. CARBAJO

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## Areas of Expertise

- Dynamic, Results-Oriented, Positive and Team-Spirited.
  - Management experience for more than ten years.
  - Able to evolve and adapt according to the circumstances.
  - Showing leadership qualities and professionalism.
  - Fluent in English and Spanish, with strong German knowledge and Japanese kitchen terminology.
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## Professional Experience

### ***Pizza Rock Perú - Yoy Park, Lima – PERU***

*July 2019 – Present*

[www.facebook.com/pizzarockperu](http://www.facebook.com/pizzarockperu)

#### **SOUS CHEF**

- Support to the Head Chef at all time. In charge in his absence and with complete knowledge of the Line.
- Responsible for taking the daily inventory and placing orders and providing great customer experience

### ***Chain of Restaurant Los Rodriguez, Arequipa - PERU***

*November 2018 – May 2019*

#### **HEAD CHEF de cadena de restaurantes de comida criolla y regional**

- In charge of interviews and organization of kitchen crew teams in both locations
- Creating and costing old menu and the launching of the new one
- Responsible of weekly and daily specials, ordering and inventory

### ***Pizza Rock Perú, Lima – PERU***

*March 2018 – November 2018*

[www.facebook.com/pizzarockperu](http://www.facebook.com/pizzarockperu)

#### **KITCHEN ASSISTANT MANAGER**

- Support to the Kitchen Manager at all time. In charge of the area in his absence.
- Being the link between Management and Kitchen crew.
- Complete knowledge of the Line. Helping wherever it's needed during service hours and staff day's off.
- Responsible for taking the daily inventory and placing the daily orders.

### ***Panini inc., Lima – PERU***

*March 2017 – February 2019*

[www.instagram.com/panini.inc](http://www.instagram.com/panini.inc)

#### **PROJECT MANAGER / EXECUTIVE CHEF**

#### **General Manger / Cashier**

- In charge of creating, organizing, and training restaurant team in this new fresh made - fast food restaurant concept with healthy options for costumers with restricted diets.
- Responsible for daily openings and closings, cash register and credit card's POS shift balance.
- Direct contact with the clientele, providing courteous and friendly service.

***Meiji Sushi Bar & Teppan, Arequipa – PERU***

*March 2015 – March 2017*

[www.facebook.com/meijisushi](http://www.facebook.com/meijisushi)

**TEPPAN CHEF ADVISER / TEPPAN CHIEF CHEF**

FOH Manager / Cashier / Warehouse Manager / Head of Human Resources Department / Payroll Analyst / Community Manager

- Collaborating with the creation of the concept for the restaurant: Japanese-Peruvian Restaurant with strong focus on Ramen & Teppanyaki
- Successfully opened and closed the restaurant independently, managing cash and daily payments
- Community manager, responsible for the direct communication with our guests by our Social Networks
- As a Host my duties included to recognize regular guests and remember their likes and past orders
- Created weekly schedules, prioritizing the needs of the business
- Responsible for the elaboration of Payrolls and liquidation
- Part of my tasks were Purchasing, Ordering from providers
- Moonlighting as a server.
- In charge of payroll and hiring

***Paradisus Rio de Oro, Holguin – CUBA***

*February 2014 – March 2015*

[www.meliacuba.es/hoteles-en-cuba/hotel-paradisus-riodeoro](http://www.meliacuba.es/hoteles-en-cuba/hotel-paradisus-riodeoro)

**EXECUTIVE SOUS CHEF/ FOREIGNER CHEF ADVISER**

- Teaching, training and supervising Resort's kitchen personal over each of its seven outlets
- Responsible for the Culinary innovation in the Royal Service area, generating a positive feed back from the most demanding guests
- Creating and constantly adapting the menus according to supplies availability in the region and the Island
- Working closely with FOH team and management to fully satisfaction our guests

***Edo Sushi & Teppan, Lima – PERU***

*March 2012 – February 2014*

[www.edosushibar.com](http://www.edosushibar.com)

**TEPPAN CHEF**

- Collaborating with the well known Peruvian Sushi Bar chain: Edo, and its first store with Teppanyaki
- Adapting traditional Teppan dishes into the Edo format
- Performing live cooking for small groups right on their table
- As part of the Sushi bar, rolling makis; of the hot line and prep area

***Lucaffè, Munich – GERMANY***

*Sept. 2010 – Feb 2012*

**WEEKEND HEAD CHEF/CHEF HANDS ON**

- Planning, ordering, prepping and executing every aspect of the kitchen in a family owned Cafe.
- Introducing Peruvian dishes, adapting them to the local ingredients and taste

***Zax Restaurant & Bar, Austin, TX - USA***

*Oct. 2009 – March 2010*

[www.zaxaustin.com](http://www.zaxaustin.com)

**KITCHEN MANAGER**

- Chef for an American Bistro with Mediterranean influences restaurant
- Following the restaurant philosophy (From Farm to Table) ordering from local farmers
- Responsible for creating and planning daily specials
- In direct and constant dialogue with restaurant owners, planning menu changes, alternatives and events

***Twisted Fork, Milwaukee, WI – USA***

*August 2003 – Sept. 2009*

**KITCHEN MANAGER/CHEF HANDS ON**

- Executive Chef for Award Winning New American Cuisine Restaurant (Milwaukee's Best 2007/08). Constantly promoted until gaining control of the area
- Training and directing kitchen staff
- Improving quality control, implementing procedures to warranty the appropriate supplies' rotation and freshness and at the same time reducing waste
- Responsible for reducing food cost to under 25%
- Planning menus, events and weekly specials
- Rigorous HACCP following
- In charge of BOH interviews
- Promoting a philosophy of camaraderie and respect, resulting in a very low staff turnover

***McCormick & Schmick's Mayfair, Wauwatosa, WI – USA***

*March 2008 – Sept. 2008*

**[www.mccormickandschmicks.com](http://www.mccormickandschmicks.com)**

**CHEF DE PARTIE**

- Educated on McCormick & Schmick's philosophy
- Perform cooking in the most important area in the line kitchen.
- Helping on the opening of their first location on Wisconsin.

***Gracious Events – Catering, Wauwatosa, WI – USA***

*Dec 2005 – Oct. 2006*

**[www.gracious-events.com](http://www.gracious-events.com)**

**STATION & PREP COOK**

- Successful catering experience (1500+ people) in high end catering Company
- From Preparing food in their production kitchen to interacting with customers during the events, working the side stations while providing a the best customers service.

From their website: "Gracious Events is a boutique catering and full-service event design company specializing in bringing you a unique customized event.

Creating foods that are both delicious and visually stunning is the focus of our culinary team. From modern interpretations of the classics to fun and funky ethnic or theme parties, you can be sure our chefs will create a stimulating menu that will leave you and your guests raving."

***Applebee's, Milwaukee, WI – USA***

*May 2003 – Sept. 2004*

**[www.applebees.com](http://www.applebees.com)**

**BROIL LINE COOK**

- Trained as part of the Milwaukee downtown opening team
- Responsible for the busier station of the line
- Successfully attending 250+ orders per hour lunch's rushes

***Benihana, Milwaukee, WI – USA***

*March 2001 – April 2003*

**[www.benihana.com](http://www.benihana.com)**

**TEPPAN CHEF**

- Part of the Opening Team at the first and only local in the city (Milwaukee, WI)
- Responsible for the supervision of the correct use of the recipe's book, preparation and cooking table protocols
- Perform live cooking right on the table for small groups

***Benihana, Lima – PERU***

*Nov. 1999 – Feb. 2001*

**TEPPAN CHEF**

- Responsible for the opening of the first store in the country (Perú)
- Part of the training Team for the Lima crew.
- Entertain and make customers feel right at home

**Quepay Hotel Resort & Convenciones, Arequipa – PERU**

*June 1998 – January 1999*

**SPECIAL EVENTS HEAD CHEF**

- Working with the management team to plan events and provide creative ideas for menu development and custom events.
- Managing daily kitchen operations.
- Overseeing kitchen labor and food costs to meet budgetary requirements.

**Marketing Online – Telemarketing Company, Lima – PERU**

*Feb. 1996 – May 1998*

**TELEMARKETER**

- Successfully finished their Training Program.
- Pioneer in the first telemarketing company in the country.
- Guide, inform and persuade in different service offered for the clients.
- Daily duties included:
  - data entry, data update, elaborating and printing reports,
  - training new teams, using of computer as a tool

**San Ignacio de Loyola University, Arequipa – PERU August 2016 – January 2017**

[www.usil.edu.pe](http://www.usil.edu.pe)

Program: A.A.S Degree in Business Management for Hotels and Restaurants

**Deutsch Akademie für Ausländer an der Universität, München Sept. 2010 – Feb. 2012**

<http://www.dkfa.de/>

Intense German Course.

**Milwaukee Area Technical College, Milwaukee, WI 2003**

Program: A.A.S Degree in Photography

[www.matc.edu](http://www.matc.edu)

Organizing and planning photography projects. Provide quality customer service.  
Getting training for my life long hobby.

**Benihana, Miami, FL – USA Feb. 1999/Oct. 1999**

[www.benihana.com/miamibeach](http://www.benihana.com/miamibeach)

Teppan Chef Trainee

Successfully concluding Hands-On Training on their Biscayne Ave. local.

**Le Cordon Bleu Peru, Lima – Peru Grad. 1998**

[www.lecordobleu.com/lima](http://www.lecordobleu.com/lima)

Graduate: Diploma in Kitchen Technician/Chef

Train in Culinary Arts in the First School Restaurant in the country.

**Universidad Mayor de San Marcos, Lima – Peru 1995**

[www.unmsm.edu.pe](http://www.unmsm.edu.pe)

Department of Physics

Studying Practical Physics, Informatics and Programming

**Education &  
Qualifications**