

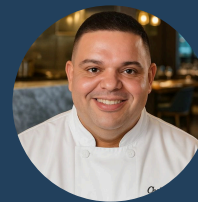
# MARCOS VARGAS

## Culinary Executive and Educator

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URB LAS DELICIAS, 2434 CALLE VIVAS VALDIVIESO, PONCE PR 00728



## EXPERIENCE



### Chef and Restaurant Owner

08/2020 - 12/2024

#### Belgica by Chef Vargas

Ponce, Puerto Rico

Recruited, trained, and supervised staff to uphold high operational standards. Managed budgets, planned menus, and ensured compliance with licensing, hygiene, and health and safety regulations. Promoted and marketed the business to enhance visibility and drive customer engagement. Oversaw inventory levels, streamlined supply orders, and optimized staff schedules for maximum efficiency. Liaised with customers, employees, suppliers, and licensing authorities to ensure smooth and compliant operations.

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### Bakery Manager

2019 - 2020

#### Shaw's Supermarket

Merrimack, New Hampshire

Supervised daily bakery operations, upholding high standards of product quality and customer service. Trained and managed staff to maximize productivity and ensure compliance with established guidelines. Oversaw inventory management, implementing accurate forecasting techniques to reduce waste. Developed and executed merchandising strategies to increase sales and drive profitability. Maintained strict adherence to health, safety, and sanitation regulations.

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### Kitchen Manager & Head Chef

2017 - 2018

#### Consulate Health Care

Pensacola, Florida

Addressed resident complaints and ensured exceptional service for 120 residents by supervising food standards, managing cost control, and overseeing staff schedules. Ensured compliance with licensing, union regulations, and hygiene, health, and safety guidelines. Led back-of-house operations, motivating the team during heavy shifts, resolving conflicts, and ensuring smooth workflow. Managed work schedules, shipments, cleaning protocols, and temperature logs to maintain operational efficiency. Supervised a team of 9 employees, demonstrating strong leadership and problem-solving skills in a dynamic environment.

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### Assistant Manager

2016 - 2017

#### Ihop

Merrimack, New Hampshire


Managed an annual sales volume of \$1.4 million and maintained one of the organization's lowest food costs at 16% by implementing intelligent inventory practices, forecasting weekly volumes, and minimizing waste. Achieved a record single-week sales volume of \$35,000 during the "Boston Calling" concert series, driving peak performance at the Cambridge IHOP location. Successfully supervised and led a team of 45 crew members, ensuring operational excellence and high customer satisfaction.

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## SUMMARY

**Experienced Culinary Executive and Educator** with over 29 years of expertise in culinary arts, restaurant management, and catering services. Renowned for blending tradition with innovation to create exceptional dining experiences and drive operational excellence. Recognized for achievements in ice carving and mastery in pastry arts and garde manger, showcasing artistry alongside culinary expertise. Adept at integrating modern technology into culinary operations, optimizing efficiency, and maintaining compliance with health and safety standards. Passionate about mentoring aspiring chefs and fostering a culture of excellence in high-pressure environments.

## SPECIAL SKILLS

 Fruits and Vegetable Carving

 Ice Carving

## SKILLS





POS & Order Management ·  
Microsoft Office Suite ·  
Inventory Management Systems ·  
Scheduling Software ·  
Recipe Costing Software ·  
Nutritional Analysis Tools ·  
Inventory Software ·  
Sales Tracking Reporting Tools ·  
Forecasting & Budgeting Tools ·  
Digital Temperature Logs ·  
ServSafe Online Systems ·  
Food Delivery Platforms

## CERTIFICATION

Food Safety Manager Certified

Chef to Chef Conference 2025

## EXPERIENCE

-  **Manager & Owner** 2011 - 2016  
**Doña Ana & Doña Lidy Catering Service** Ponce, Puerto Rico  
Responsible for recruiting, training, and supervising staff, managing budgets, planning menus, and ensuring compliance with licensing, hygiene, and health and safety regulations. Oversee stock levels, supply orders, staff schedules, and customer service, including handling inquiries and complaints. Skilled in promoting and marketing the business, maintaining financial records, assessing profitability, and implementing improvements. Liaise with customers, employees, suppliers, and authorities to ensure seamless operations and business growth.
-  **Chef Instructor** 2001 - 2011  
**School of Hotel Administration** Guanica, Puerto Rico  
Offer culinary instruction and demonstrate techniques in areas such as Food Safety, Culinary Fundamentals, Nutrition, Garde Manger, and Baking and Pastry. Specialized in advanced topics like À la Carte Cooking, High-Volume Production, Menu Development, and Hospitality Management. Skilled in supervising externships and guiding up to 30 students, fostering hands-on learning and practical skill application.
-  **Sous Chef** 1999 - 2000  
**Le Bistro Five Diamond Restaurant** Fajardo, Puerto Rico  
*A private restaurant exclusively for Las Casitas guests, Le Bistro, features an elegant French menu and a world-class wine list along with the renowned Golden Door Spa cuisine.*
-  **Garde Manger / Ice Sculptor** 1998 - 1999  
**Hilton Ponce Golf** Ponce, Puerto Rico

## EDUCATION

-  **Culinary Externship Program** 1998  
**El Conquistador Resort** Fajardo, Puerto Rico
-  **Ice Carving** 1997  
**Culinary Institute of America** Hyde Park, New York
-  **Culinary Arts** 1996  
**New England Culinary Institute** Montpelier, Vermont
-  **Pastry** 1992  
**Sugar Arts Institute** Rio Piedras, Puerto Rico

## REFERENCES

- |                                                              |                                                                    |
|--------------------------------------------------------------|--------------------------------------------------------------------|
| <b>Executive Chef Felix Lopez</b><br>(939) 265-3956 Cel      | <b>Executive Pastry Chef Pedro Alvarez</b><br>(706)490-0756 Cel    |
| <b>Food Service Director Linda Wynn</b><br>(850)417-2160 Cel | <b>General Manager Trainer Anthony Bravo</b><br>(603)-315-5236 Cel |

## TRAINING / COURSES




### Internships

El Conquistador Resort Country Club  
1997  
Hilton Ponce Golf & Casino Resort  
1996





## LANGUAGES

Spanish	Native	●●●●●
English	Proficient	●●●●●

## AWARDS

-  **Community Service**  
**POLICIA DE PR**
-  **Ice Carving**  
**Ponce Art Museum**
-  **Student Retention**  
**IBC Institute**
-  **Hotel and Tourism Studies**  
**Puerto Rico Scholarship Recipient**

## KEY ACHIEVEMENTS

-  **Organized First Future Chef Competition**  
Instituto de Banca y Comercio
-  **FIVE DIAMOND AWARD GALA DINNER**  
2000 People plated dinner
-  **Sous Chef five-diamond resorts**  
In one of two five-diamond resorts in the Caribbean. Las Casitas Village
-  **Worked as Chef Instructor for 10 years.**  
Proud of my students and their achievements.