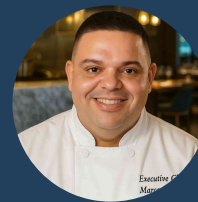


MARCOS VARGAS

Culinary Executive and Educator

+17879745015 @ Chef_pr@hotmail.com <https://marcosvargas.cv>
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 across all areas of service. **Managed budgets, planned menus,** and ensured full **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 and cost control. **Liaised with customers, employees, suppliers, and licensing authorities** to ensure smooth, professional, and fully compliant operations.

<https://maps.app.goo.gl/9kBVAtT8mQdvt7tP6>



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.**

<https://maps.app.goo.gl/Xb7sA2FipXzxccw79>



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.**

<https://maps.app.goo.gl/8sxBjL7Y9CZzCmbe7>



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.**

<https://maps.app.goo.gl/r29pLpbA7de89VFr7>

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 **ensuring health and safety compliance.** 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 drive 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 internships 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
Le Bistro is an exclusive fine dining restaurant reserved for club members of Las Casitas Village, featuring an elegant French menu, a world-class wine list, and curated selections from the renowned Golden Door Spa cuisine. Celebrated for its refined ambiance and exceptional service, Le Bistro offers a culinary experience that harmoniously blends classic French techniques with health-conscious sophistication.
-  **Garde Manger / Ice Sculptor** 1998 - 1999
Hilton Ponce Golf Ponce, Puerto Rico

EDUCATION

-  **Culinary Internship 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

- | | |
|--|--|
| Executive Chef Felix Lopez
(939) 265-3956 Cel | Executive Pastry Chef Pedro Alvarez
(706)490-0756 Cel |
| Food Service Director Linda Wynn
(850)417-2160 Cel | General Manager Trainer Anthony Bravo
(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
Held leadership position at **Las Casitas Village**, one of only two five-diamond resorts in the Caribbean.
-  **Chef Instructor – 10 Years of Mentorship**
Proud of my students and their achievements, many of whom have gone on to lead successful culinary careers.
-  **Bakery Manager at Shaw's Supermarket – Sales Record During Pandemic**
Led the bakery department through the peak of the COVID-19 pandemic, achieving **record-breaking sales** and receiving **two sales performance bonuses** for exceeding revenue targets under challenging conditions.