

# BRUNO RAMIREZ DE MARTI

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Languages: Spanish (native), Catalan (native)  
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Location: Barcelona, Spain  
License: International  
Smoker/tattoos: No  
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## PERSONAL PROFILE

I would define myself as a very outgoing person, who likes to relate and share. I love to travel and learn about different cultures, people and foods. In that way, I love working in the kitchen and being able to work as a team and continue learning every day to improve my skills. I'm very organized, creative, and a problem solver.

I am looking for a permanent position but I also accept temporary works. My preferences are motor yacht +90m, I want to keep growing and developing my work in the yachting industry.

My favorite cooking styles are Spanish, French and Mediterranean, but I have good skills in Asiatic, Japanese, Peruvian, Middle Eastern and American. Also I have been trained to work in specific diets such; vegetarian, vegan, gluten-free, sugar-free, dairy-free or religious restrictions.

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## LICENCES AND CERTIFICATIONS

- STCW Exp. 28/07/2029
- ENG1 Exp. 29/06/2027
- B1/B2. Exp. 04/11/2029
- Culinary trained (Hofmann School)
- Cayman Ship's Cook
- Certificate Level 3 Hygiene & Safety
- PDSD

## PROFESSIONAL EXPERIENCE

### TEMPORARY CONTRACTS

#### **MY ODESSA II -73M**

Head Chef / 6<sup>th</sup> of November 2024 - 22<sup>nd</sup> of November 2024  
Head Chef / 12<sup>th</sup> May 2025 - 18<sup>th</sup> May 2025 (Cannes Film Festival)  
Head Chef / 25<sup>th</sup> July 2025 - 11<sup>th</sup> August 2025

#### **MY TRANQUILITY – 92M**

Head Chef / 15<sup>th</sup> of March 2024 - 15<sup>th</sup> of April 2024

#### **SY FORTUNA – 38M**

Private Chef / 1<sup>st</sup> of July 2017 – 3<sup>rd</sup> august 2017

## EDUCATION

- **Culinary Training**  
Hofmann Cooking School  
(2015)
- **Ferment Training**  
LOV Ferment (2021)
- **Water Ski Instructor**  
Xavi Mill Esqui Nautic (2016)
- **Finance Training**  
Rasameel Financial (2014)
- **Protocol Training**  
Teasa S.L. (2012)

## HOBBIES

I enjoy all types of water sports specially waterskiing.  
I also love spending time cycling, playing tennis and paddle-tennis.

## REFERENCES

**Anton Lindgren**  
MY Infinity  
Head Chef  
+ 46703957588  
antonlindgren123@gmail. com

**Nicholas Cohen**  
MY Infinity  
Head Chef  
+31683938330  
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**Ilias Pastios**  
MY Aviva

## PERMANET CONTRARCTS

<b>MY INFINITY (Y719) - 117M</b>	MAY 2022 - JAN 2024
Sous Chef Part of the galley team responsible for setting up the boat prior to its launch. I joined straight from the previous yacht (see below) and have since been promoted to Sous Chef in the last year. Currently I am in charge of managing and organizing under the direction of the Head Chef. Further I am responsible for guest food and running the pass during service.	
<b>MY INFINITY (Y710) - 90M</b>	OCT 2021 – MAY 2022
3 <sup>rd</sup> Chef Completed the last two trips on this vessel before the new build was launched.	
<b>MV INTREPID - 69M S.V FOR INFINITY</b>	OCT 2021 – MAY 2022
Chef During my time on Infinity I was in charge of overseeing Intrepid galley operations, managing the ordering, budgets and training new chefs for the role.	
<b>MY BRAVO EUGENIA – 110M</b>	APR 2021 – OCT 2021
Pastry / Jr. Chef Joined as Pastry and Jr. Sous Chef working alongside with Sous Chef and Head Chef preparing guest meals and, running pastry section. Also assisted Crew Chef with meals when required.	
<b>MY AVIVA – 98M</b>	NOV 2019 – JAN 2021
Sous / Chef Joined Aviva as a Crew Chef. After a month working onboard I was promoted to Sous Chef. I held this position for over a year alongside the Head Chef. Owners of Aviva lived onboard. I covered the Head Chef's leave and worked the last two rotations as Head Chef when he resigned. Responsible for provisioning (crew and guest), budgeting, stock take, maintenance of galley areas, crew and guest menus, suppliers list etc.	
<b>XAVIER CORBERÓ STATE</b>	FEB 2019 – OCT 2019
Private Chef Family based in Barcelona. I was food and event manager for the in-house events such us; Louis Vuitton commercial, Audi showcase, Arts Exhibition.	
<b>CHILA RESTAURANT</b>	JAN 2019- FEB 2019
Stagier Complete a stage in the restaurant for a month while working across the different sections; starters, mains and pastry.	

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**CLANDESTINO RESTAURANT** DEC 2018 – JAN 2019  
Chef de Partie  
Joined the team of Clandestino Restaurant as Chef de Partie for a period, to help cover a sick leave.

**D.O.M RESTAURANT 2\*** NOV 2018 – DEC 2018  
Stagier  
I did a stage in the restaurant for a month working across the different sections; starters, mains & Pastry with the renowned Chef Alex Atala.

**LO MAM RESTAURANT** JUN 2018 - OCT 2018  
Chef de Partie  
Completed one summer season. Joined the team as Chef de Partie in Starters and Pastry to prepare the summer menu. Later obtained the sous chef role prior opening doors until the end of the season when I decided to fly to Brazil.

**CELLER DE CAN ROCA 3\*** DEC 2017 – MAY 2018  
Chef de Partie / Junior Sous  
Began as Stagier in Starters section for 2 weeks, followed by Fish for 1 month, and one month in Pastry. After this period they offered me a position as Chef de Partie in fish section where I worked for a month and received a position as junior sous where I stayed for 2 months.

**HOFMANN RESTAURANT 1\*** SEP 2015 – OCT 2017  
Chef de Partie / 2<sup>nd</sup> Pastry Chef  
During the time in the school we work in it's own restaurant where I got an amazing foundation that I sharp with the years as a chef. I was an intense well balance training to become a cook. During a 2 year training where a total of 6-7 months in starters, 7-8 months were completed in meats section followed by 8-9 month in fish section. On top of that you could include training in pastry where after graduation I began as 2nd Pastry chef for 4 months.

**BRM KitchenLab** FEB 2017 – PRESENT  
Events Planner / Private Chef  
Opened my own company for events planning and private chef services. Services included CM&A century anniversary, Granja de Doldellos calçotadas, and Guétharie Quicksilver Dinner. [Brmkitchenlab.com](http://Brmkitchenlab.com)

**TEASA S.L. / TOTÉ VIGNAU / SIBARIS CATERING S.L.** JUN 2011 – SEP 2017  
Coordinator / Event Host / Waiter / Bartender  
Host and waiter for several event in Barcelona City Hall. After a year promoted to coordinator for different events including; Mobile World Congress of Barcelona, Planeta Awards and Gaudi Awards. And work for the company executing business events, weddings and private dinners.

