

BRUNO RAMIREZ DE MARTI

Nationality: Spanish
Date of birth: 05 Nov. 1994
Email: bruno.ramirezdemarti@gmail.com
Phone: +34 676 48 70 23
Languages: Spanish (native), Catalan (native)
English (fluent), Portuguese (Intermediate)
Location: Barcelona, Spain
License: International
Smoker/tattoos: No
Web: Brmkitchenlab.com



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 +80m, 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.

LICENCES AND CERTIFICATIONS

- STCW Exp. 28/07/2029
- ENG1 Exp. 27/07/2025
- 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

Chef / 6th of November 2024 - 22nd of November 2024

MY TRANQUILITY – 92M

Head Chef / 15th of March 2024 - 15th of April 2024

SY FORTUNA – 38M

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

PERMANET CONTRARCTS

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)

MY INFINITY (Y719) - 117M

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.

MY INFINITY (Y710) - 90M

OCT 2021 – MAY 2022

3rd Chef

Completed the last two trips on this vessel before the new build was launched.

MV INTREPID - 69M S.V FOR INFINITY

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.

HOBBIES

I enjoy all types of water sports specially waterskiing.

I also love spending time cycling, playing tennis and paddle-tennis.

MY BRAVO EUGENIA – 110M

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.

MY AVIVA – 98M

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.

REFERENCES

Anton Lindgren

MY Infinity
Head Chef
+ 46703957588
antonlindgren123@gmail. com

Nicholas Cohen

MY Infinity
Head Chef
+31683938330
nicholas.cohen90@gmail. com

XAVIER CORBERÓ STATE

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.

CHILA RESTAURANT

JAN 2019- FEB 2019

Stagier

Complete a stage in the restaurant for a month while working across the different sections; starters, mains and pastry.

Ilias Pastios

MY Aviva

Head Chef +44740085216
iliaspastios@gmail.com

JeanPaul Marat

Hofman
Executive Chef +34676804055
jpaul@hofmann-bcn.com

Midu Roca

Xavier Croberó
Owner
+34617408988
midu.rica2001@gmail.com

Nuria Zabala

Teasa S.L
Manager
+34610233340 n.zabala@teasa-azafatas.com

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 / 2nd 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 Dordelops calçotadas, and Guétharie Quicksilver Dinner. 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.

