



Alfredo Marcos Hidalgo Durán

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Professional Summary

Experienced and versatile **Kitchen Manager / Sous Chef** with more than 17 years in high-end culinary operations. Proven expertise in **menu development, event catering, purchasing, inventory control, and staff management**. Solid background working in **5-star hotels and fine dining establishments**, including Michelin-starred restaurants. Strong leadership skills and a hands-on approach to daily kitchen operations, currently contributing to the success and growth of **Mery Rose Mery** in Marbella.

Professional Experience

2022 – Present | Head Chef & Sous Chef – Mery Rose Mery – Tailor Made Gastronomy | Marbella

Key part of the leadership team at **Mery Rose Mery**, a bespoke gastronomy company led by CEO Sandra Romero Conde.

Key Responsibilities:

- Co-leading daily kitchen operations, from preparation to event execution.
 - Menu design in coordination with the CEO and according to client needs and event profiles.
 - Management and supervision of food purchasing and supplier relationships.
 - Planning and organization of logistics for private dinners, events, and large-scale catering.
 - Staff coordination: scheduling, on-site leadership, and performance monitoring.
 - Ensuring quality control and food safety standards (HACCP).
 - Support in customer service and execution of tailor-made experiences.
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2018 – 2021 | Hotel Meliá Don Pepe 5 | Marbella*

Sous Chef – Restaurant ERRE URRECHU

- Managed the **ERRE URRECHU** restaurant kitchen team and daily operations.
 - Oversaw menu execution, stock control, and supplier management.
 - Coordination of service for high-profile guests and special events.
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*2015 – 2017 | Hotel W Barcelona 5 | Barcelona**

Chef de Partie

- **Wave Restaurant** (2016 – 2017): Focus on Mediterranean and international cuisine.
 - **Banquets / Cold Larder** (2015 – 2016): Managed cold section for large-scale banquet events.
 - **Salt & Salt Beach Restaurant** (Early 2015): Specializing in grilled and coastal cuisine.
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*2010 – 2014 | Hotel Sheraton La Caleta 5 | Costa Adeje, Tenerife**

Chef de Partie

- **Restaurant Vivace**: Mediterranean fine dining.
 - **Restaurant El Parador**: Buffet and live cooking.
 - **Cold Larder Section**: Responsible for cold preparations and mise en place.
 - **Restaurant La Venta**: Spanish cuisine.
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*2008 – 2009 | Sheraton La Caleta 5 | Tenerife**

Stagiaire / Cook

- Rotated through various outlets, gaining experience in both hot and cold sections.
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2008 | Mugaritz (Martín Berasategui Group) | San Sebastián

Stagiaire – 3 Michelin Stars

- Worked in one of Spain's most innovative and prestigious kitchens, focusing on avant-garde techniques and fine dining service.
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*2007 – 2008 | Hotel La Cala Mijas 4 | Málaga**

Cook – El Jardín de la Cala Restaurant

Education

- **2008 | F&B Management Certification**
CIO Mijas, Málaga – 2150 hours.
- **2007 | Bachillerato (High School Diploma)**
IES Rodríguez Delgado, Ronda, Málaga.

Languages

- Spanish (Native)
- English (Intermediate)
- French (Basic)

Skills

- Kitchen and Staff Management
- Menu Planning & Development
- Purchasing & Supplier Negotiation
- Event Catering and Logistics
- HACCP & Food Safety Compliance
- Inventory & Cost Control
- Customer Service Focus
- Team Leadership & Training