


Sandra María Romero Conde

 Marbella, Spain

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Professional Summary

Experienced and passionate Chef with an extensive background in high-end gastronomy, having worked in Michelin-starred restaurants, 5-star hotels, and internationally recognized establishments. Strong leadership and business management skills developed through years of managing kitchens and, more recently, founding and running my own culinary business. Creative, organized, and customer-focused, with a deep understanding of Mediterranean, tapas, sushi, and BBQ cuisines, as well as bespoke gastronomic experiences.

Professional Experience

2021 – Present | CEO & Head Chef – Mery Rose Mery – Tailor Made Gastronomy | Marbella

Founder and owner of **Mery Rose Mery**, a bespoke gastronomic experience company offering private chef services, catering, and exclusive culinary events.

Key Responsibilities:

- Full business creation and development: branding, marketing, service design, and client portfolio building.
 - Direct management of all operations: from menu development to sourcing suppliers and managing budgets.
 - Customer relationship management: personalized attention to clients, from private dinners to large-scale events.
 - Event planning and execution: weddings, corporate events, private parties, pop-ups, and cooking workshops.
 - Team leadership: recruitment, training, scheduling, and management of temporary and permanent kitchen and service staff.
 - Financial control: pricing, cost analysis, and profitability tracking.
 - Creative direction: menu design tailored to client needs, dietary restrictions, and thematic events.
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2018 – 2021 | Hotel Fuerte Marbella | Marbella

Head Chef (2020 – 2021)

Sous Chef (2018 – 2020)

- Team management of over 50 kitchen staff across several outlets within the hotel.
 - Menu engineering for both à la carte and buffet services.
 - Coordination with purchasing and service departments.
 - Implementation of HACCP and food safety protocols.
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2016 – 2017 | Pepa Tomate Group | Barcelona

Head Chef

- Oversaw daily kitchen operations across multiple restaurant locations.
 - Supervised staff, developed menus, and ensured quality standards.
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2015 – 2017 | Aula Canela Fina | Barcelona

Event & Workshop Chef (Freelance)

- Led gastronomic workshops and private events.
 - Managed culinary tours and cooking classes for groups.
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2016 – 2017 | Restaurante La Bellvitja | Barcelona

Sous Chef → Head Chef (last 3 months)

- Responsible for kitchen leadership, team training, and menu updates.
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2015 – 2016 | *Hotel Mandarin Oriental 5 | Barcelona**

Chef de Partie

- Worked across multiple outlets: Terrace (Grill & Sushi), Room Service, Banker's Bar, and Bistro.
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2013 – 2014 | *Ritz Carlton Abama 5 Grand Luxury | Tenerife**

Chef de Partie

- Managed key stations at Pampa (Argentine Grill), Verona (Italian), Banquets, and Wine Bar.
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2011 – 2013 | Mandarin Oriental, Dinner by Heston Blumenthal | London

Chef de Partie – 2 Michelin Stars

- Worked directly with world-renowned chefs at one of the UK's top restaurants.
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2009 – 2011 | Casa Brindisa | London

Chef de Partie

- Specialized in authentic Spanish tapas for the London market.
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2008 – 2009 | Guggenheim Museum Restaurant | Bilbao

Stagiaire – 1 Michelin Star

2007 – 2008 | Hotel Cala de Mijas 4 | Málaga*

Cook

2007 | Restaurant Gravelier | Bordeaux, France

Cook – Stagiaire (4 months)

2006 | Hotel Montarto 4 | Baqueira-Beret*

Cook (3 months)

2006 | Catering Gran Gala Lucena | Spain

Cook (Freelance / Extras)

Education

- 2007 – 2008 | Master in Food & Beverage Management
Tourism School of CIO MIJAS, Málaga, Spain
 - 2005 – 2007 | Medium Degree in Cooking and Gastronomy
Tourism School Juan de Aréjula, Lucena, Spain
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Skills

- Business Management & Entrepreneurship
- High-Volume Kitchen Operations
- Menu Development & Costing
- Event Planning & Catering Services

- Team Leadership & Staff Training
- Customer Relationship Management
- Spanish, Mediterranean, Tapas, Sushi, BBQ, and Fusion Cuisine
- HACCP & Food Safety