

RESUME

CHEF JOSE RODRIGUEZ JUAN VASQUEZ:

Some of the curriculum: I grew up in the U.S. and working in major companies and hotels from 13 years in companies like OLIVE GARDEN ITALIAN FOOD, TGI FRIDAY, ZIN BISTRO, City Grill, Chilis, ON THE BORDER, Mimis Cafe (Tucson east), Mimis Cafe (Tucson Mall), Mimis Cafe (Phoenix), Mimis Cafe (Las Vegas, NV), Mimis Cafe (Denver, CO), PF Chang, CHINA BISTRO (Tucson), CHINA BISTRO (Las Vegas, NV) and CONCEPTS FOR FOX Restorant.

My arrival in Mexico to have worked for companies like FIESTA AMERICANA, PARADISO RESORT (San Carlos, before CLUB MED), owner of COUSINE GASTROACADEMIA ART, ART COUSINE owner events and banquets, TRATTORIA LUSSO partner, a culinary program in Telemax, collaboration in the newspaper El Impartial, UVM trainer chef, chef instructor UTH.

Currently we are creating a new company called BUILDING CONCEPTS, which is precisely the creation of restaurants and consultancies to create them, besides being the owner and creator BISTRO school classes Haute Cuisine, Santa Ana and one in Caborca, and today I am teaching at the Technological University of Puerto Peñasco.

soon I will also get the menu and other things that occupies

thank you very much