

+ Liz C.Espina

+ Private Chef

+ Consultant



MIAMI- FL



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LIZ C. ESPINA

+ CERTIFICATIONS



BARISTA SKILLS & ROASTING COFFEE-2017  
NEUROGASTRONOMY - 2021

+ WORK EXPERIENCE

**LA STREGA CUCINA ITALIANA MIA.**

MAY 2022 - CURRENTLY

**Chef Consultant**

**PRIVATE CHEF FL.**

MAY 2021 - CURRENTLY

Personal Chef for High profile clients. create daily menus for the family and other private events.

**POP UP THE BLUE PLATE RESTAURANT BOCA RATON FL.**

AUGUST 2020 - MAY 2021

**Founder - Executive Chef.**

The first digital pop up concept (Ghost kitchen) based on healthy, vegetarian and vegan food with Middle Eastern inspiration. I was involved in the creative process 100% from the idea, creation of the menu, photos, graphic design, advertising, social media and contact with the delivery providers

**COPPER BLUES & IMPROV COMEDY MIAMI**

NOV 2018 - DEC 2019.

**Executive Chef.**

This is a restaurant and a theater that hosts more than 1000 people per day, in the kitchen I have a staff of more than 20 people, my functions are delegate, control schedules, inventory, purchases, creation of new dishes and more.

**DE MARIA NYC**

MAY - AUGUST 2018

**Chef line Cook, Pantry, grill and prep.**

Organize all the mise en place of the kitchen daily, make inventory and orders, coordinate the day's activities, include new menu and special dishes.

**THE HOXTON HOTEL WILLIAMSBURG**

AUGUST - OCTOBER 2018

**Server - Bartender of restaurants.**

The culture of the hotel was to have access to work in all the restaurant areas, from how to set up a table to attend the bar. I learned a lot about hospitality in this job.

**FOUNDER AMANDA COOKIES VENEZUELA & ARGENTINA**

2015 - DEC 2019

Creator of a new concept of cookie franchise in Venezuela and Argentina, develop the identity of the brand, interior design and recipes manual, like cookies, coffees, cakes brownies and milkshakes.

+ PROFILE

I am very creative, I really like consumer psychology and trends, I am highly intuitive and organized, I am highly skill in developing plans from inception to implementation, I experience and analyze everything from a positive point of view, I am empathetic and a good communicator.

+ LANGUAGES



SPANISH + ENGLISH

+ EDUCATION



2014 - 2016

**MARIANO MORENO CULINARY INSTITUTE**

**Cook, Baker and Pastry Chef.**

**Caracas - Venezuela.**



2002 - 2007

**UNIVERSITY CATOLICA ANDRES BELLO**

**Bachelor of science in communication major marketing.**

**Caracas - Venezuela.**

## + FOOD & BEVERAGE SKILLS

COOK	● ● ● ●
PASTRY & BAKERY	● ● ● ●
BARISTA	● ● ● ●

## + KITCHEN MANAGMENT

- Kitchen stations
- Prep
- Orders
- Inventory
- Invoices
- Schedule & Staff
- Costs
- Procedures manual
- Menu design
- Ghost Kitchen

## + MARKETING SKILLS + HISTORY

SOCIAL MEDIA	● ● ●
CREATIVITY & STRATEGY	● ● ● ● ●
DESIGN	● ● ●
STORYTELLING	● ● ● ●
BRANDING	● ● ● ● ●
FOOD PHOTOGRAPHY & STYLING	● ● ● ● ●

I was CEO of Dopamina Advertising Agency in Venezuela for 5 years working in campaigns with international brands such as Church's Chicken, Subway, Santiago Premium among others, in Latin America. In 2014 I began culinary studies at the Mariano Moreno Gastronomic Institute in Caracas. In 2016 I decided to create a franchise-style brand starting with two branches, Amanda Cookies Venezuela.

The services I offer include, but not limited too; marketing consultation, content creation, corporate culture programs and brand strategies.

I am very passionate digital media as it allows us to express ourselves in various ways. I create content for social media and websites.

For me, social media has been a way to apply ideas creatively from different perspectives.

Liz C. Espina

PRIVATE CHEF





SAMPLE

## First Course

Variety of cheeses, ciabatta and prosciutto.

## Second Course

Flor de Jamaica Ceviche,  
leche de tigre with cashews  
and sunflower seeds.

## Third course

Slow cook short ribs tacos in  
cauliflower crust with pickled  
onions and green sauce

## Fourth Course

Greek Lamb chop with crash  
potatoes, smoked red pepper aioli;  
labneh spicy jam and crispy bacon

## Dessert

Almond Key lime & chocolate passion fruit, salty  
raspberries with vanilla ice cream.

Liz C. Espina  
PRIVATE CHEF