

MARÍA CECILIA AVILA

Professional Pastry Chef | Pastry & Culinary Production

CONTACT INFORMATION

Phone: +382 68 453 752

Email: ceciliacecilia@gmail.com

Current Location: Kotor, Montenegro

Availability: Open to relocation within Europe

Work Permit: Available for employers willing to sponsor a work permit

KEY SKILLS

Artisan pastry production

Buffet dessert production

Cake assembly and decoration

Gluten-free and vegan pastry

Dessert production for restaurant service

Cold Kitchen / Garde Manger

Bakery and baked goods production

High-volume culinary production

Production planning and organization

Stock and inventory control

Food hygiene and safety

HACCP standards

Working in multicultural teams

PROFESSIONAL EXPERIENCE

Mandolina Restaurant – Huma Kotor Bay Hotel & Villas

Kotor, Montenegro

April 2026 – Present

Cook – Cold Kitchen / Garde Manger Station

Daily production at the cold kitchen station for restaurant service.

Preparation of salads and sandwiches.

Pizza preparation and production.

Preparation of grilled vegetables and other items for service.

Compliance with food hygiene, safety and kitchen organization standards.

Green Village Resort

Albania

May 2025 – December 2025

Pastry Chef

Responsible for the resort's daily pastry production.

Organized production to ensure product availability throughout service.

Doda – Board Game Café

Argentina

April 2024 – December 2024

Pastry Chef / Production

Daily production of desserts and pastry products.

Stock and inventory control.

Del Fino Dulce – Production Kitchen

Argentina

October 2023 – March 2024

Pastry Chef

Cake assembly and decoration.

Artisan pastry production.

Production organization and order preparation.

Boulangerie Bakery

Argentina

July 2023 – September 2023

Cook / Bakery

Bread production and baking.

Preparation of fillings and toppings.

Hortaleza Café

Argentina

February 2023 – May 2023

Pastry Chef

Specialized production of vegan and gluten-free pastries.

Production preparation and organization.

Handling and preparation of products following food hygiene and safety procedures.

Compass Group

Argentina

February 2014 – February 2023

Culinary Production / Pastry

Production of desserts for high-volume corporate food services.

Stock and inventory control.

Organization of raw materials and products.

Customer service in a corporate catering environment.

Working according to food hygiene and safety procedures.

EDUCATION

Professional Pastry Arts

Instituto Gastronómico Argentino (IGA)

March 2013 – December 2013

Culinary Management

Gato Dumas

August 2019 – June 2020

LANGUAGES

Spanish: Native

English: Basic level – currently improving. Functional communication skills in a professional kitchen environment.