

DAHIANA GREEN

C H E F

I am a qualified chef , private and corporate and the founder of Green Carbon Queen, which has been consistent at being a conscious, Wellness-Focus company, coupling nutrition and Spiritual alignment practices all over the globe.

I Have a qualified expertise in serving nutritious raw , plant based , cuisine.



Education

Diploma in Gastronomy, Nutrition & Food Trends , Cordon Bleu, Paris (2016)

Diploma in Raw Culinary Art, Sunfired Institute, Panama (2021)

Skills

- skilled in vegetarian and vegan cooking technique
- Beautiful presentation of food
- Blending nutritional background , conscious eating & Food combination.
- Strong attention to safe food handling procedures.
- Effective Planner
- Hospitality and service industry background
- Meal Prepping & catering background
- Speaks 4 languages: French, English, Italian and Spanish.

Experience

Private Event Chef

Birthday party, Panama, November 2021

Supervise and ensure timely delivery of food to customers.

Verified proper portion sizes and consistently attained high food quality standard.

Developed Menus, pricing, and special food offerings to increase contractor satisfaction.

Professional Summary

Energetic culinary professional, with a blend of creativity, passion for food and nutrition, and exceptional cooking skills.

Works well as a dynamic leader in high pressure settings.

Contact



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greencarbonqueen@protonmail.com



www.greencarbonqueen.com

Assistant Executive Chef

Sunfired Institute, Panama, Jul-Aug 2021

prepare food items consistently and in compliance with recipes, portioning cooking and waste control guideline,

Maintain smooth and timely operation in preparation and delivery of meals and kitchen sanitation.

Actively Involved in cost control, menu development and catering.

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Experience

Private Chef

The Hunn Family, The Gallery, Playa del carmen 2021

Meal prepping nutritious plant based meal for the father of the family whose goal was to loose weight and transitioned into veganism.

Cooked and served nutritious meals in accordance with planned menus, diet plans, recipe and portions, temperature control procedures.

Retreat Chef

Wombman retreat ,Bacalar 6-14th July 2021

- planning creative, mostly vegetarian menus that highlight seasonal produce in our local area
- sourcing food from local farms, farmer's markets and food stores with the goal of having the majority of our food be locally grown
- preparing and presenting delicious & nutritious plant based menus
- catering to special diets, including gluten-free, paleo, vegan, and others
- managing volunteers in the kitchen
- keeping meals on time according to the schedule, and planning portions to be sure there is enough food for each group
- keeping detailed budgets and managing spending wisely

Owner / Personal Chef

Green Carbon Queen , Worldwide since 2016

own and Operate a personal chef business for clients visiting Playa del Carmen.

develop menus,pricings and special food offerings to increase revenu & customer satisfaction

practice safe food handling procedures at all time

from menu selecting, to budget managing , shopping, to handling the kitchen staff.



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To whom it may concern

As a professional chef specializing in plant based, vegan and raw cuisines, I know I could bring a new twist on taste to your endeavor.

My experience working as a chef includes successfully running the kitchen at various private homes, yachts, retreat centers and eatery around the globe. I am a proud graduate of Le Cordon Bleu , Paris, and Sunfired Institute , Panama , Both trail blazing Culinary Academy and I have five years of post-graduate experience directing a kitchen in my capacity as a chef.

I design all menus and change offerings frequently to keep the dining experience fresh. The menus does continue to have a few signature dishes but the other items change at least monthly.

This keeps guests coming back to try the latest dishes I create with my staff and keep me on my toes, always looking for new tastes and perfect food combination.

Being a great chef involves more than being able to cook. I successfully supervise all kitchen staff, ensuring they work well together to prep food stations and assist me in preparing dishes and appetizers. My kitchen is well-run and we consistently deliver high-quality meals in a timely manner to keep guests satisfied.

I would love to head the kitchen at your facility and display our menu and knowledge of nutrition and food paring.

I have enclosed my resume and will wait for your call. I would like to schedule my cooking demonstration interview with you at your convenience.

Sincerely,

Dahiana Green

THE UNDERSIGNED