



**Aitor Perurena Liceaga** (San Sebastián, Guipúzcoa, País Vasco) is a dynamic and experienced chef, with great recognition in the Province of Málaga, specifically in Marbella.

## #Current Status



### 1870 Restaurante

#### Executive Chef and Owner

- Design and creation of the gastronomic proposal
- Warehouse control
- Cost control
- Personnel management
- Purchasing management



### Estudio Gastronómico

#### Executive Chef, General Manager and Owner

- Catering for private events
- Gastronomic experience and Team building
- Cooking courses for professionals
- Cooking courses for enthusiasts



### Escuela de Hostelería Bellamar

#### Teacher

- Operational in Restaurants
- Ministerio de Empleo y Seguridad Social



### Neff Appliances

#### Image in Málaga

- Love Cooking Point
- Cooking school
- Thematic cooking workshops



### La Sala in the Sky

#### Adviser

- Design and creation of the gastronomic proposal



### Marbella All Stars

#### Founding Partner

- Association of Friends of High Gastronomy of Marbella
- Make Marbella a gastronomic destination

## #Career

Finished his studies as a Hospitality and Tourism Specialist Technician at Escuela Hostelería de San Sebastian (Hospitality School of San Sebastian), Aitor Perurena held a Course of Direction and Management of Companies at Escuela Hostelería de Sevilla (Hospitality School of Seville) and two stages: one in Lasarte by Martin Berasategui (Guipúzcoa, 3 Michelin Stars) and another in Le Chapón Fine (Bordeaux, 2 Michelin Stars). In addition, he participated in Gastronomic Days with the Instituto de Comercio Exterior ICEX (Foreign Trade Institute) in Mexico City and Buenos Aires.

Already settled in Marbella, his career took place in three top companies of the Costa del Sol:

#### Goizeko Dallis, Marbella

- Head Chef with Jesus Santos

#### Alabardero Resort, Marbella

- Head Chef

#### Catering Lepanto, Málaga

- Head Chef / Production
- Head of Training of the External Service Teams



## #Skills

The leadership and skills of Aitor Perurena are not enclosed in the walls of a kitchen. Aitor constantly participates with other chefs at charities events and culinary meetings, where he publicly expose his gastronomic skills.

Communication ■■■■■■■■

Leadership ■■■■■■

Empathy ■■■■■■■■

Social networks ■■■■■■

Public Recognition ■■■■■■■■

Teaching ■■■■■■■■

Organization ■■■■■■

Computing ■■■■■■

Marketing ■■■■■■

Languages ■■■■

Culinary Technique ■■■■■■■■