

## Vanessa Franco

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### Experience

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Head pastry chef Máximo Bistrot Local & Havre 77 – Mexico City, Mexico <b>Chef: Eduardo García Guzmán</b>	2018 to Current
Pastry chef Pastelería Saint Michel – Guadalajara, Mexico <b>Chef: Paul Bentley</b>	Nov 2016 to Feb 2017
Pastry aidee La Postrería – Guadalajara, Mexico <b>Chef: Fernanda Covarrubias</b>	Jan 2015 to Jan 2016
Chief of pastry Restuarante Nolita – Bogotá D.C., Colombia <b>Chef: Paul Launois</b>	2012 to 2014
Chief of pastry Restaurante Mombó – Maracaibo, Venezuela	2009 to 2012
Pastry aidee Restaurante Arándano – Maracaibo, Venezuela	2006 to 2009

### Education

Mao Montiel chocolate making workshop	2017
Cooking and pastry course <b>Mariano Moreno Gastronomy Institute. Bogotá, D.C., Colombia.</b>	2011
International pastry course <b>Maussi Sebes Institute. Buenos Aires, Argentina</b>	2009
Chocolate making workshop <b>Chef Jose Ramón Castillo. Maracaibo, Venezuela.</b>	2009
International cook career. 4 modules. <b>Ziteresa Institute. Maracaibo, Venezuela.</b>	2006

