

ARTURO MEDINA RASURA

DUBROVNIK, CROATIA (Currently Residing)

Phone: +385 957 580 516 | Email: arturoconsultores.1@gmail.com

Work Authorization: Temporary Residence Permit & valid OIB in Croatia (valid through Oct 31, 2026)

PROFESSIONAL SUMMARY

Dedicated Culinary & Hospitality Professional with over 15 years of experience, including 4 years as a Cruise Ship Chef for international fleet lines and proven leadership of kitchen teams (30+ staff). Proven expertise in restaurant management, gastronomic consulting, cost control, and strict compliance with international hygiene and food safety standards (USPH, COEPRISS). Fully fluent in English and native Spanish speaker.

CULINARY & WORK EXPERIENCE

Chef | Sun Gardens Dubrovnik

04/2026-Present

Dubrovnik, Croatia

- Prepare high-quality culinary dishes in a premier luxury resort setting adhering to international gastronomy standards.
- Maintain optimal hygiene, sanitation, and food safety protocols in high-volume kitchen operations.

Gastronomic Consultant | Freelance

2021-2025

Mexico

- Advised restaurant owners and food businesses on menu design, food costing, inventory control, and operational efficiency.

Chef | El Sinaloense de Culiacán

06/2020-10/2021

Culiacán, Mexico

- Led kitchen operations, menu execution, food preparation, and kitchen staff quality control.

Direct Ref: Alonzo Ocaña (+52 667 226,0009)

Chef | Princess Cruises Ltd. - International Fleet

05/2016-06/2020

- Managed high-volume culinary operations aboard luxury cruise ships serving thousands of guests daily.
- Strictly enforced USPH (United States Public Health) sanitation and hygiene standards across all food prep areas.

Direct Ref: Dagoberto Reyes (+52 555 360 5887)

Restaurant Manager | Restaurante Emporio

11/2016-06/2017

Culiacán, Mexico

- Oversee daily front-of-house and back-of-house operations, team supervision, customer service, and inventory control.

Direct Ref: Victor Aviña (+52 667 126 0344)

Sanitary Inspector / Verifier | COEPRISS

01/2012-12/2012

Sinaloa, Mexico

- Conducted health inspections and led training programs on hygienic food handling and health risk prevention.

Direct Ref: +52 667 758 7000

EDUCATION

Bachelor's Degree in Gastronomy — Autonomous University of Sinaloa (UAS), Mexico (2012-2016)

Technical Degree in Food Analysis & Technology — CBTis, Mexico (2009-2012)

SKILLS & CERTIFICATIONS

Languages: English (Advanced / Fluent - TOEFL ITP & Marlins Certified) | Spanish (Native)

Core Skills: USPH Standards, High-Volume Operations, Food Costing & Inventory, Team Leadership (30+).

Certifications: Hygienic Food Handling (Princess Cruises / COEPRISS), Basic First Aid (Red Cross).