

Chef Yerika Muñoz



CONTACT

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🌐 USA | MÉXICO

SKILLS

- Food creativity 10/10
- Business management 10/10
- Personnel training 10/10
- Kitchen operations 10/10
- Kitchen design & consulting 10/10

EDUCATION

Postgraduate Certificate – Culture & History of Mexican Cuisine

Escuela de Gastronomía Mexicana, Mexico City – 2018

Certificate in Enology

Asociación Mexicana de Sommeliers, Mexico City – 2017

Associate Degree in Culinary Arts

Le Cordon Bleu – California School of Culinary Arts – 2002

Tourism & Hotel Management (75% Completed)

Instituto Tecnológico de Monterrey – 1996

LANGUAGES

Spanish – Native (Written and Spoken)

English – Near Native Fluency (Written and Spoken)

PROFESSIONAL SUMMARY

Multifaceted and award-winning Executive Chef with over 20 years of international experience in high-end restaurants, cruises, media, and culinary consulting. Expert in Latin American cuisine with a specialization in Mexican and Peruvian gastronomy. Proven track record in menu creation, kitchen operations, staff training, food cost control, and culinary concept development. Passionate about cultural gastronomy, sustainable sourcing, and delivering unforgettable guest experiences. Bilingual in Spanish and English

CORE COMPETENCIES

Executive Culinary Leadership, Menu Development & Food Styling, Restaurant Openings & Kitchen Design, Budgeting & Food Cost Analysis, Team Development & Training, Mexican and Peruvian Cuisine, High-Volume Operations, Culinary Media & Public Speaking, Event & Festival Coordination

CERTIFICATIONS

- ServeSafe Sanitation (USA)
- First Aid Certification – Secretaría de Protección Civil, MX
- Member – American Culinary Federation (ACF)

AWARDS & HIGHLIGHTS

- **Guest Chef – Crystal Symphony & Serenity Ships (2010 & 2019)**
- **Panelist – GO3 Forum: Successful Women in Gastronomy (2019)**
- **Guest Chef – International Gourmet Festival, Puerto Vallarta (2015–2016)**
- **“Cooking Diva” – Wine & Food Festival Cancun & Mexico City (2015)**

PROFESSIONAL EXPERIENCE

EXECUTIVE CHEF

Grupo RESMEX - Zazil Cocina Mexicana, Jardín Tequila Bar & Taquería Parranga - San José, Santana Row, CA

2019 - June 2025

Contributed to the successful launch of Suspiro Restaurant (2024), part of the RESMEX Group

- Operational strategies for take-out and dine-in services
- Led recruitment, onboarding, and line organization of kitchen staff
- Oversaw food costs, vendor relations, and kitchen P&L reporting
- Oversaw the successful launch and opening of all four restaurant concepts, managing pre-opening operations including kitchen design and layout
- Led creating and implementing new menus, focusing on modern Mexican and Latin American cuisine with seasonal and regional ingredients
- Developed standardized recipes and kitchen procedures to ensure consistency and efficiency across all venues
- Fully responsible for food costing, vendor negotiations, inventory control, and budget adherence
- Built team, trained staff, and developed signature dishes still on the menu
- Recruited, hired, and trained culinary teams, building high-performing kitchen brigades tailored to each concept
- Maintained excellent food quality, presentation, and customer satisfaction in fast-casual and upscale formats

EXECUTIVE CHEF & GENERAL MANAGER

Astrid y Gastón – Mexico City **Aug 2007 – Dec 2018**

- Best Peruvian Restaurant in México
- Oversaw the restaurant opening, including kitchen and FOH setup
- Led team of over 50 employees: responsible for food costing and P&L.
- Introduced regional Latin American flavors to fine dining clientele

CHEF

Crystal Cruises – Crystal Serenity – Global

May 2004 – Jul 2007

- Managed three restaurants aboard the luxury cruise line
- Created rotating menus inspired by global cuisines
- Led team of 20+ cooks, ensuring culinary excellence and hygiene

FOUNDER & EXECUTIVE CHEF

Frida Restaurant – Beverly Hills, CA

May 2002 – Jul 2004

FEATURED COLLABORATIONS

Resident Chef & TV Judge

“Oye al Chef” – Imagen TV – México City, México
Jul 2017

- Regular on-air chef and competition judge on a nationally broadcast culinary show
- Promotes the richness of Mexican gastronomy to a broad audience
- Enhances public engagement with cultural and regional Mexican cuisine

Annual Gourmet Festival – Sanborns Restaurants – Mexico City, Mexico. Nov 2017 - Present

- Handpicked as one of 12 top chefs in Mexico to lead culinary innovation across over 300 restaurant locations
- Designs exclusive gourmet dishes featured nationally during the festival
- Drives increased foot traffic and revenue through strategic seasonal offerings

CHARITY WORK

- FUCAM (breast cancer), Mexico City
- Fundación Rebeca de Alba, Mexico City
- Aquí Nadie Se Rinde, Mexico City
- Fundación Hogares IAP, Mexico City