

Andres Tirano

Professional Cook

Professional cook with experience in quality-focused restaurants, premium hospitality, brunch production, and high-volume hotel service.



Based in Panama and currently seeking professional kitchen opportunities in Canada. Andres brings hands-on experience from chef Lucia Freitas's projects, premium hospitality in Malaga, brunch operations, and live hotel buffet service serving up to 1,200 guests a day.

Seeking professional kitchen opportunities in Canada

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Core strengths

Reliable high-volume execution in live buffet stations serving around 1,200 guests per day.	Precision in quality-focused kitchens shaped by A Tafona and LUME.
Strong mise en place, station setup, purchasing support, and menu execution.	Calm guest-facing service in brunch and hotel environments.

Experience

2025	Only YOU Hotel Malaga Hotel Line Cook Malaga, Spain Worked in the culinary environment of a five-star hotel, adding experience in premium hospitality standards, coordinated service, and guest-focused execution.
2024	Hotel Gran Cervantes Showcooking Buffet Cook Torremolinos, Spain Worked in buffet showcooking across grill, wok, and crepes stations while serving a daily average of around 1,200 guests. Strengthened teamwork, guest interaction, speed, and consistency under pressure.
2022	La Deriva Restaurant Line Cook Malaga, Spain Restaurant experience that reinforced mise en place discipline, service rhythm, and day-to-day kitchen coordination in a fast-moving dining environment.
2022	The Club Brunch Cook Malaga, Spain Focused on assembly and brunch service while also supporting purchasing, inventory, menu creation, and pre-service preparation in a high-demand concept.

- 2021

LUME

Line Cook | Santiago de Compostela, Spain

Worked in an innovative direct-to-guest concept blending Japanese techniques with Mexican flavors, requiring accuracy, product respect, and clean execution.
- 2021

A Tafona

Prep Cook | Santiago de Compostela, Spain

Worked under chef Lucia Freitas in a quality-focused environment where pre-preparation, precision, and attention to detail were essential to maintaining kitchen standards.

Profile

A chef shaped by demanding kitchens, disciplined preparation, and direct guest-facing service.

His trajectory combines author-driven restaurant standards, premium hotel execution, and brunch operations, all connected by consistency and adaptability.

The next step is to bring that experience into a professional kitchen in Canada.

Education

Technical Program in Kitchen Assistance

Escuela de Gastronomía de Medellín (EGM)

Training in culinary techniques, ingredient handling, food safety, and menu preparation with a strong practical focus.

Basic Molecular Cuisine Course

Escuela MCS Colombia

Training in spherification, texture development, smoking, plating, and liquid nitrogen techniques with hands-on application.

Languages

Spanish	Native
English	Intermediate-upper (B2)