

Jonathan Angulo Fajardo

Executive Chef | Costa Rican Gastronomy | Hospitality | Consulting

Costa Rica

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Professional profile

Costa Rican Executive Chef with experience in hotel food and beverage operations, culinary experience design, recipe standardization, culinary training and concept development. His work combines cultural roots, technical criteria, operational leadership, cost control and a contemporary vision to create memorable, profitable and sustainable gastronomic proposals.

Core skills

Hotel F&B operations	Menu design and renewal	Food cost and menu engineering
Recipe standardization	HACCP, GMP, FSMS and ServSafe	Training and mentoring
Costa Rican cuisine	Private events and experiences	Culinary content and photography

Selected professional experience

Executive Chef F&B; - Aloft San José by Marriott

Leadership of kitchen operations and F&B; outlets, menu development, standardization, quality control, talent training, supplier management, costs, internal audits and hotel culinary experiences.

Culinary instructor and trainer - INA and private learning spaces

Design and delivery of classes, tutoring and practical training in cooking, culinary technique, traditional cuisine, international cuisine and professional kitchen operations.

Previous experience in hospitality and gastronomy

Background in Costa Rica Country Club, Studio Hotel, Wyndham Garden Escazú, Four Seasons Península de Papagayo, Barceló San José Palacio and other food and beverage operations.

Gastronomic venture - Señor Fuego

Commercial development of a Panamanian chili hot sauce with Costa Rican identity; a fresh, artisanal product currently available for sale.

Education and certifications

- Chef - Instituto Nacional de Aprendizaje (INA), Costa Rica.
- Florida International University (FIU) - Gastronomy & Restaurant Management for Latin America.
- The Cochran Fellowship Program - USDA.
- More than 20 technical certifications in culinary arts, service, barista skills, cocktails, pastry, sustainability, wines, restaurant service and management.
- Additional training in food handling, culinary sustainability, languages and service.

Professional services

Gastronomic consulting for hotels and restaurants; menu design; technical recipe sheets; GMP/HACCP/ServSafe training; private chef experiences; special events; food cost; food photography; culinary teaching; gastronomic concept development.

Languages

Native Spanish. Professional English under continuous development.