

Angélica Rumbo García

Chef



arumbo05@gmail.com

Personal profile

As an accomplished personal chef with over 10 years of experience, I specialize in Panamanian gastronomy. My passion lies in creating exceptional culinary experiences that showcase the rich diversity of Panamanian ethnic groups. Whether working with tourists or private clients, I am dedicated to delivering memorable meals that tantalize the taste buds.

Skills

Work under pressure	Expert
Leadership	Expert
Creativity	Expert

Languages

ingles	Proficient
español	Native speaker

Work experience

Cooker

Riesen

2014 – 2015

El cangrejo, Calle Hercilia Lamela #16

Cold line cooker, food production and elaboration.

Cooker|Waitress

La tapa del coco

2015 – 2016

Cooker, food elaboration and production, customer service

Private Chef

2016 – 2018

Catering

Executive Chef

Capital Brewery

2018 – 2019

Menu elaboration, kitchen design, kitchen management

Chef

USA Embassy

2020 – 2021

Menu elaboration, kitchen management

Private Chef

2022 – Present

Creator of gastronomic experiences, catering, organization of diplomatic events, private chef services

Education

Instituto Sun Yat Sen

Jan 1998 – Dec 2012

Parvulary|Middle school|Highschool

Time 4 London School

Jan 2013 – May 2013

Londres, Inglaterra

English course

The Panama International Hotel School

2013 - 2015

Clayton, Ciudad del Saber

Culinary arts

Website & socials

[Instagram/ @angelicarumbog](#)