



CHEF GUILLERMO CARMONA

Originally from Madero City, Tamaulipas, Chef Guillermo Carmona began his studies in Systems Engineering, however he soon realized that path was not his true calling. At age 18 he settled in Minneapolis, Minnesota, and later in San Antonio, Texas, where he served in various restaurants. It was there that he "accidentally fell in love with gastronomy."

On his return to Mexico, he decided to study at the Corbuse school in Queretaro, where he specialized in Mexican and French cuisine. Throughout his career he has served as Sous Chef and Executive Chef in prominent hotels such as Iberostar and Palace in Cozumel, Le Blanc in Cancun and Zoëtry Agua in Punta Cana.

His future plans are to expand his knowledge, studying a specialty in chocolate, as he considers it a "little passion"; though he affirms that his strength is the hot

side of the kitchen, where he is fond of promoting local ingredients.

He considers himself lighthearted and friendly; a lover of innovation, experimentation, and the adrenaline generated in the kitchen, which demands constant activity and movement. He is also a day dreamer, composed and precise in both everyday life and in the kitchen.

Today he is the Executive Chef of Velas Vallarta resort, where his talent, knowledge, experience and enthusiasm delights the palates of all guests.



GRAND VELAS · CASA VELAS · VELAS VALLARTA

velasresorts.com