

Ramon Perez

Professional History

2022 – present	Max Felchlin AG, Switzerland Corporate Pastry Chef, Technical & Sales USA/Canada
2013 – 2022	Puur Chocolat, Sacramento, USA Owner-Chocolatier
2012 – 2013	David Myers Group, Los Angeles, USA Executive Pastry Chef
2006	Sona Restaurant, Los Angeles, USA Pastry Chef
2005 – 2006	De Librije, Zwolle, Netherlands Stagiere
2004 – 2005	Citronee, Nevada City, USA Sous Chef
2003 – 2004	Sona Restaurant, Los Angeles, USA Chef de Partie
1997 – 2001	Citronee, Nevada City, USA Pastry Cook
1994 – 1996	Enotria, Sacramento, USA Prep Cook
1992 – 1993	Cest la Vie, Granite Bay, USA Prep Cook
1990 – 1991	Auberge du Soleil, Rutherford, USA Dishwasher