

# **Gregor W. Funcke Krumdiek**

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## **RESUMÉ**

### **WORK EXPERIENCE AS HEAD, EXECUTIVE AND TEACHING CHEF**

- **Le Cordon Bleu Perú**
- **JW Marriott Lima**
- **Ceviche UK, London**
- **Navy Club Perú (Centro Naval Del Perú), San Borja Office**
- **Hotel Holiday Inn Dusseldorf Airport-Ratingen\*\*\*\*, Ratingen – Germany**
- **Hotel “Maritim Königswinter”\*\*\*\*, Königswinter – Germany**
- **“Giacomo” Cafe Restaurant and “Pathos” Cafe Restaurant, Bonn – Germany**

### **EDUCATION**

#### **Professional Education**

- **“Berufsfachschule für Hotel- und Gastronomie”, Munich – Germany**  
Higher Education Institute of Hotel Management and Gastronomy

#### **School Education**

- **German-Peruvian School “Alexander von Humboldt”, Lima**  
Elementary and High School Studies, 1986 till 1996

### **INTERNATIONAL EVENTS**

- **Taste of London 2012, Perú stand (Ceviche UK and Peruvian Embassy in the UK, Promperu)**
- **Peruvian week Sydney 2013 (Intercontinental Hotel Sydney, Peruvian Consulate in Australia, Promperu)**

### **PUBLICATIONS**

- **“Ceviche” by Martin Morales, Orion 2013**
- **“El Libro de la Papa” Le Cordon Bleu, Perú. 2008**
- **“Segundo Recetario de Chefs Contra el Hambre” (“Second Recipe Book of Chefs Against Hunger”). (ALCSH) FAO. 2009**