

NERY PALACIOS CAMARILLO

CHEF DE CUISINE

CONTACT



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ABOUT ME

Nery Palacios Camarillo is a Mexican chef whose work is grounded in respect for ingredients, disciplined technique, and the energy of a well-led kitchen. He brings together the flavors of home and a modern culinary perspective to create food that feels both familiar and new.



APPROACH

Ingredient-led menus shaped by season, place, and the rhythm of service.

SKILLS

Mexican
cuisine

Menu creation

Team
leadership

EDUCATION

● Técnico gastronómico
INSTITUTO JOSEPH
Feb 2010 - Aug 2012

● Certificado de bachillerato
TEBAEV CAXAPA

EXPERIENCE

PRODUCTION & SERVICE

Chef de partie

Vlamanda spor d.o.o. · Mar 2024 - Aug 2024 · 6 mos

Split, Split-Dalmatia, Croatia

- Prepared and adjusted production flavors.
- Organized mise en place for lounge and dinner service.
- Managed raw material orders, temperature sheets, and inventories.

BANQUET & KITCHEN SUPPORT

Chef de partie

Svpetvrs Hoteli d.d. · Apr 2023 - Oct 2023 · 7 mos

Supetar, Split-Dalmatia, Croatia

- Prepared themed dinners for a large hotel operation.
- Handled orders, temperature sheets, and line staff training.
- Supported cleaning, closing, and kitchen troubleshooting.

LINE LEADERSHIP

Jefe de linea

Aug 2006 - Jul 2009

Certificado de secundaria

SECUNDARIA CARLOS DE LINNEO

Aug 2003 - Jul 2006

“Every plate should carry a sense of place.”

SLS Cancun · Nov 2022 – Apr 2023 · 6 mos

Cancún, Quintana Roo, Mexico

- Managed hot, grill, and cold stations.
- Handled prep, plating, and product control.
- Developed menus and seasonal dishes with the chef.

HOT & COLD LINE PRODUCTION

Cocinero de linea

The Palace Company · Mar 2021 – Apr 2022 · 1 yr 2 mos

Cancún, Quintana Roo, Mexico

- Produced cold lines for buffet service.
- Handled hot-line reproduction and quality checks.
- Maintained equipment, cooling chambers, and deep-cleaning routines.

FOUNDATIONAL KITCHEN EXPERIENCE

Cocinero

Secrets The Vine · Nov 2016 – Apr 2021 · 4 yrs 6 mos

Cancún, Quintana Roo, Mexico

- Worked hot and cold lines and buffet production.
- Supported food handling and kitchen organization.
- Trained in Italian production and menu making.