# CHEF DAYANA MENDOZA

Originally from the city of Puebla, Dayana Mendoza is the Chef de Partie of Cabrilla restaurant and head of poolside dining service at Grand Velas Los Cabos.

She studied gastronomy at the Autonomous Benemérita University of Puebla and obtained her Master's degree in Hotel and Restaurant Management from the Swiss Institute of Gastronomy. From the age of 18, she began professional training in Spanish, Mexican and international cuisines. She also became certified in Quality of Service and Food and Beverage Management at the Luigi Bocconi Commercial University in Milan, Italy.

Prior to joining Velas Resorts, she worked for the NH Hotels Group based in downtown Puebla, receiving professional development in line management, bakery, pastry and banquets. Her knowledge in these various areas then led her to move to Los Cabos.

An important aspect of her career is her work in operational event management, logistics and line production, as well as administrative kitchen control; responsibilities she carried out at the various companies where she gained her experience.