



## CHEF CARLOS RAYAS

Originally from the state of Hidalgo, he grew up in a family with a great foundation of culinary culture, where he learned that the best products are found in local markets, cornfields and farms.

From an early age, he had the teachings of his grandmothers, two great cooks, as well as his father and mother, who cooked in celebration of a special date or for the pleasure of preparing dishes for him and his brothers. This introduced him to the world of gastronomy, becoming involved in household chores and continuously respecting solemnly the ingredients and flavors.

So great was his desire to enter the kitchen that while he was a student he decided to work in an Italian-Argentine grill. Then 7 years after the start of his culinary career he encountered and discovered various culinary environments in cafes, bistros, caterings, chain restaurants, and industrial canteens.

In 2012 he decided to explore new horizons and moved to Playa del Carmen to immerse himself in the world of hospitality. In this destination, he had his first encounter with Velas Resorts as a chef at Grand Velas Riviera Maya. After 5 years as station chef in different kitchens, he became Sous Executive Chef at Hotel Secrets Maroma Beach in Riviera Maya, where he spent more than 2 years.

His impetus and talent led him to be the Head Chef of Velas 10 restaurant at Grand Velas Los Cabos, where he was able to expand his creativity to offer an authentic and natural cuisine that highlights the flavors of the products gifted to us by the land and sea.

