



CHEF FRANCISCO VARGAS FLORES

Originally from Mexico City, Chef Vargas has over 14 years of professional culinary experience working in fine hotels and restaurants. At a young age, he discovered his love for gastronomy and found himself influenced by his family cooking traditions. With skill in a wide range of world cuisines, his specialty is Mexican cuisine, with touches of Asian, Mediterranean, Italian, Spanish and American influence. For him, cooking is a discipline, a form of expression, an art and the enjoyment of an innate gift. He is a creative chef and enjoys what he does to the extent that he would never consider it a job, but rather a part of his life.

He obtained his degree at the Colegio Superior de Gastronomía and continued his education at universities such as the University of the Caribbean and Puerto Rico, becoming certified as an Executive Chef. He has also taken part in seminars in culinary hotspots including Napa Valley, California.

He began to sharpen his skills in a number of restaurants in Mexico City; his first positions were in Italian restaurants, where he learned important secrets of Italian cuisine. During this time, he worked with the renowned Chef Olivier Lombard at Bistrot Central restaurant, where he learned about contemporary cuisine and *cuisine d'auteur*.

After finishing his studies, he set off to work for the famed Grupo Vidanta hospitality group, where he spent 12 years. Starting in Nuevo Vallarta, where he was introduced to the world of hotels and restaurants, he continued on as Chef de Partie, exploring new influences in various cuisines. At the Grand Mayan Nuevo Vallarta resort, he was responsible for the fine cuisine at Mondo Restaurant Cocina de Autor, featuring Mexican, Asian and Mediterranean influences. He was promoted to Grand Mayan Los Cabos as Chef de Cuisine, where he led the resort's specialty restaurant, implementing a menu of his own. He actively participates in various gourmet festivals and has also taken part in the book *Taste the Flavors of Vidanta*; Chef Vargas has contributed to various culinary projects to design menus and held the title of Executive Chef for the last six years.

Today, he is the Executive Sous Chef of the AAA Five Diamond Grand Velas Los Cabos, where he contributes his expertise to the culinary experience in the resort's seven dining venues. Grand Velas Los Cabos is a top culinary destination, where the local culture and cuisine are celebrated in one of Mexico's most beautiful and sophisticated locales. Whether visitors crave authentic Mexican, the freshest Baja seafood, or a world-class fine dining experience, he proudly adds his personal signature to every final detail.

