



REIN ESTEBAL

Chef de Partie specialising in pastry, desserts and bread, shaped by Michelin-starred hospitality and hands-on baking. Calm, precise and commercially minded.

☎ +32 456 55 34 11

✉ reinestebal@gmail.com

📍 Antwerp, Belgium

SKILLS

- **Pastry & Baking**

Breads, cakes, cookies and pastries from scratch

- **Kitchen Operations**

Mise en place, hot and cold sections, breakfast & buffet preparation, and inventory

- **Organisation**

Prep, stock readiness, food safety, and low-waste use of ingredients

- **Commercial Eye**

Product, inventory, vendor relationships, and customer experience

EDUCATION

De La Salle University

Manila, Philippines

- BA in International Studies, Major in European Studies
- BS in Commerce, Major in Marketing Management

LANGUAGE

- English (native)
- German (intermediate)
- French (basic)

Work Experience

Chef de Partie

MEA at VIA Antwerp | August 2025 - Present

- Run the cold section, with responsibility for desserts, pastry preparation and most in-house bread production
- Plan and execute daily mise en place and service across all sections including breakfast and buffet production, maintaining consistent quality, presentation, stock and station readiness in line with food-safety and hygiene standards
- Work independently and with the kitchen team to deliver consistent output under changing covers and service pressure

Chef de Rang (flexi)

Zilte ★★★ | June - Sept 2025

Chef de Rang

The Jane ★★ | Nov 2023 - May 2025

- Delivered precise, personalised service in demanding Michelin-starred environments, working closely with kitchen and sommeliers.
- Led cheese service from selection and presentation to storytelling and pacing, deepening product and flavour knowledge

Kitchen Volunteer

Vipassana Retreats in Belgium, Netherlands & Switzerland 2023 - Present

- Prepare mostly vegan desserts for students using available and leftover ingredients resourcefully.

Home baker

Independent passion project | 2020 - Present

- Bake breads, cakes, cookies and pastries from scratch, exploring seasonal flavours and new techniques, adapting recipes for gluten-free and vegan needs, with an emphasis on thoughtful, low-waste use of ingredients

Commercial & Brand Experience

Brand Management, Buying, Merchandising, Planning and Business Development

Fashion, Retail & F&B - Philippines & Germany 2012-2023

- Led commercial and brand operations for a multi-million-euro portfolio spanning ALDO, ALDO Accessories and Call It Spring across 45 stores and three e-commerce platforms
- Launched aldoshoes.com.ph establishing ALDO Philippines' direct-to-consumer e-commerce channel
- Managed assortments, inventory, vendor relationships and customer engagement across brand, retail and consulting roles
- Built a strong eye for product, presentation and consumer experience - commercial skills now applied in hospitality and food.