



ENRIQUE GOMEZ MORO

IPB's child wonder!



He came, he saw and he left... but, he came back! Enrique, as a good Mexican, likes to put spice in his life. From the "Champs Elysées" of Mexico – yes, you read it right! – to SODEXHO Paris, at 26 years old, all he has to show are fearsome experiences and devouring ambition. Zoom on an interesting story...

At Bel Valle where he grew up – ed.note: near Mexico – Enrique can't avoid cooking, his "abuelita" and his cultural influences won't let him. His uncle put him in touch with the "Champs Elysées", a Relais & Château in Mexico where they spoke to Enrique about the Institut Paul Bocuse.

Enrique crossed the Atlantic and enrolled in the C program: "from 1999 to 2001, ecstasy! The community environment, the courses, erased the language barrier".

One thing followed another: his first internship was at Paul Bocuse's restaurant at Collonges. From pastry to fish commis, he retains above all else to have "never known anything like that before". And because one good experience never comes alone, he validated his degree in Roanne, chez Troigros, in plating.

"A tight team that also shares their free time". Everything goes along so well that he is solicited by another great chef. But melancholy sets in: Enrique is homesick. Only one solution, return to Mexico and spend some time with his family. In order to not cut the contact with France, he returned to the "Champs Elysées", where everything had begun and where he would quickly become the second in the kitchen, under the direction of a French chef, of course...

This hasn't fooled anyone, Enrique likes challenges: marked by his French experience, the voice in his head guides him. In 2004, he returned to IPB for the "G3" year in Hotel and Restaurant management. He worked for 5 months in Cannes, at the Carlton, as an intern for the Restaurant management department where he felt "integrated in the team, consulted concerning strategy". The magic was working... As soon as he graduated, the opportunity showed itself: SODEXHO, the leader in collective dining, offered him to be manager of the restaurant named "Cœur défense" the national showcase of the group where all the new concepts are tried out along with the marketing innovations. This is the final of the group. Enrique accepted and discovered a new life. It is not a question of simply assuring the service of 600 seats, but also to manage a team of 10 people: their holidays, leavings, pay... His gastronomic expertise is put to use in the conception of the "fiches techniques", a fast food project is being studied, but he can't tell us more, "top secret"... To sum up, even if Enrique is a long distance traveler, he doesn't exclude the idea of an international career at SODEXHO Universal, the executive division. In any case, there is no lack of projects. "Being the ambassador of IPB, that also means having to prove oneself every day, and I am working on it..." We can add that he is working "well, very well"...



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