Felipe Cazals JR

Actor – - Director – Screenwriter – Producer – Chef

Personal information:

Date of Birth: May 8, 1972.

Address: Calle del Bosque No. 48 Cuernavaca, Morelos.

Home Phone: (01) (777) 317 0076

Cell Phone: 555 418 5400

Age: 51 years

Email: panaderiatiopipe@gmail.com

Languages

English: 90% Spoken.

Basic School Training:

1998 I.N.E.A. Primary

1999 I.N.E.A. Secondary

2000 U.A.E.M. Preparatory

Basic Training in Acting and Theatrical Direction:

1993 - 1995 National Institute of Fine Arts of the State of Morelos

Basic Film Training:

Script/Direction/Cinephotography

2015 - 2016 Altra Filmica

TECHNICAL CAREERS IN SPECIALTIES

Chef.

Lighting Designer.

Electric technician.

Welding and Blacksmithing.

Professional Training in Acting for Theater:

1995 The Fool and the Nurse Nun

1995 THE MAN WHO WANTS TO IMPROVE THE WORLD Mayor

nineteen ninety six

Bibliofuga Researcher

1997

I Will Never Marry My Mother Graduate

Acting Coach:

1993 Slawomir Mrozek Striptease

1994 The Black Birds of Goodbye by Oscar Liera

1998 Two of lime and one of sugar by Felipe Cazals Jr

Professional Training in Cinema as an Actor / Producer / Director

2014 Corazón de Alcachofa (Short Film) Actor - Producer

2000 Love of God (Short Film) Director

Performance for web. And/or Youtube

2011 -2012 Television Program Pipe's Kitchen

Professional Training as a Screenwriter for Film and TV

Cinema 2012 - 2019

Artichoke Heart, The Ghost of Sor Harina, We Ever Loved Each Other,

Love for Facebook, Soft as Heaven, Nurse by Mistake, Milandiu,

Little Golden Slipper, I Hope You Wake Up Tomorrow Sweet Wall

Beloved Mulata.

Soap operas 2020 2022

My Lucky Jeans I love the Subway CDMX THE BALBINOS

2010- 2012 Corbuse Gastronomic Institute,

Title received as Chef.

2019 – 2020 Institute of Theatrical Lighting of the State of Morelos.

Diploma received as a Lighting Designer.

2020 – 2022 Technological Center of the State of Morelos.

Title received as an Electrical Technician.

2022 Education Center for work.

Diploma received in Blacksmithing and Welding Specialty.

Experience in Food Area and Guest Service as a Waiter

1993 – 1994 Dessert sales and delivery service to schools and restaurants.

2000 – 2001 Restaurant Panda Expres Food Bloomington Minnesota U.S.A.

Waiter

2001 - 2002 Restaurant Bar La Guarida Cuernavaca Morelos.

Waiter.

2003 – 2004 Restaurant Bar El Rincón de Mario Cuernavaca Morelos.

Waiter.

2005 – 2006 Restaurant Bar Don Pollo Cuernavaca Morelos.

Kitchen assistant

2007- 2008 Sun Chef Baler Montreal Canada

Food Packaging and Service

2016 – 2020 La Panadería del Tío Pipe Cuernavaca Morelos.

Chef Instructor in Bakery.

2022 – 2023 Restaurant Bar Paramo Mexico City

Waiter.

2023 - 2024 Restaurant Bar Sanborns Mexico City

Garrotero

2024 Restaurant Bar Fonda Argentina Mexico City

Garrotero