

# Thiago Hardt

Stamp 4 visa (full-time work)  
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## Professional Summary

Experienced and talented Sous Chef with a great range of gastronomic knowledge and menu specialties.  
Comfortable operating in a variety of venues and looking for new opportunities in the hospitality industry.

- Knowledgeable and certified in the proper handling of food, keeping food preparation areas clean and safe.
- Solid understanding of adapting foods to tastes, diets, cultures, etc.
- Excellent approach to customer service, creating meals and menus that match special events and occasions.
- Constantly seeking fresh and innovative ways to enhance meals with new recipes, variety in foods and distinctive plating arrangements.
- Exceptional understanding of ingredients.

## Work Experience

02/2020 – Present – The Bonnington Hotel, Swords, Dublin – Sous Chef

03/2019 – 02/2020 – Bellinter House Hotel, Navan, County Meath – Chef de Partie

02/2018 – 03/2019 - The Guinea Pig, Dublin, Ireland - Junior Sous Chef

08/2017 - 02/2018 - La Réserve Artisan Brasserie, Dublin, Ireland - Chef de Partie

## Education

Dublin Institute of Technology, Higher Certificate Diploma, Professional Cookery Skills.