

Dimosthenis Kolouas
1024 Gilbert Rd. Rockville, MD
301-825-3289
dimosk.gr@gmail.com

Professional Experience:

2/2017 to now Executive Chef

Agora

Mediterranean small plate restaurant (D.C.)
(same ownership as Telveh)

1/2015 to now Culinary consultant and partner

Germanos Piattini

Contemporary Italian restaurant (Baltimore)
(Created and design menu,
Staff training, financial consulting)

5/2014-1/2016 Executive Chef

Cava Mezze (D.C.) & (Baltimore)

Contemporary Mediterranean small plate restaurant

10/2012-5/2014 Executive Chef / Manager

Tel'veh Wine Bar (D.C)

Mediterranean small plate restaurant

2/2011-10/2012 Executive Chef

Kellari Taverna (D.C.)

Mediterranean seafood fine dining restaurant

9/2010-2/2011 Executive Chef

The Rose & Crown (Birmingham UK)

Gastro Pub (Fusion British)

9/2009-9/2010 Executive Chef

Elyson Hotel*** (Mytilene GR)**

Five star luxury Hotel
Mediterranean Fusion cuisine

3/2008-9/2009 Executive Chef

Blue Bay Group Hotel*** (Rhodos GR)**

Executive Chef of the 2 a la cart restaurants of the companies five star luxury hotel "Miraluna"
French Fusion and Italian Cuisine

3/2007-2/2008 Sous Chef (Garde Manger)
Holiday Inn**** (BRATISLAVA; SLOVAKIA)
Fine Dining, Slovak and Fusion cuisine

2/2005-2/2007 Sous Chef
Alkaïos Hotel**** (Mythimna GR)
Greek and Italian Cuisine

7/2004-2/2005 Saucier
Athinium Intercontinental***** (Athens GR)
Fusion Mediterranean cuisine

Skills:

- Low Food cost (at last two chef positions as low as 24%)
- Minimal inventory
- Low labor Cost
- Training and supervising staff for maximum efficiency
- Negotiate and drafting contracts
- Supervising banquets, private events and tastings
- Great knowledge of Word and excel

Achievements :

2018- **Taste of Reston** Second place
2017- **Taste of Reston** Second place
2016- **Lamb Jam** First place both Judges and Peoples choice
2015- **Lamb Jam** First place Peoples choice

Education :

2007 Le Monde (Institute of Hotel and Tourism studies) (2 years) Athens GR

- Traditional French and Greek Cuisine
- Food and Beverage Management
- HACCP
- Vegetable Carving and Decorations
- Basics on Molecular Cuisine

2005 Ecole Ferrandi, (1 year) Athens GR

- Special Viandes and Vollailes
- French Regional Cuisine

Language: Bilingual English and Greek , Kitchen Spanish

References:

Peter Elias (Former GM at Agora)

TEL : 312-420-6090

Email: peterelias@gmail.com

Patrick Blinn (Former Executive Chef Cava Mezze Clarendon VA & Olney MD)

TEL : 301-518-6020

Email: bbq1blinn@gmail.com