



Mykola Zhurylo

PROFESSIONAL PROFILE

Customer-focused HoReCa professional with hands-on experience in kitchen operations, food safety (HACCP), and fast-paced service environments. I combine strong work ethic, teamwork, and adaptability with a genuine passion for quality food and service. Motivated to contribute my skills, reliability, and international experience to a professional hospitality team while continuing to grow within the HoReCa industry.

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📍 Kirchberg, Luxembourg,
L-1115

Bonnes pratiques d'hygiène (HACCP) – les exigences réglementaires et leur application au Luxembourg

Signa Consulting Luxembourg
2025

Accounting and Auditing (MSc.)

Regional Communal Higher
Education Institute of
Entrepreneurship, Dnipro region
2004 - 2005

Skills

- Customer-oriented service
- Professional communication
- Multitasking in fast-paced environment
- Teamwork & collaboration
- Stress resistance
- Time management
- POS systems & cash handling
- Hygiene & safety standards (HACCP)
- Problem-solving & conflict handling
- Reliability & responsibility

Languages

- English: B2
- French: A1
- German: A1

Driving License: B/C

WORK EXPERIENCE

HoReCa Operations Specialist 2024-2025

GRANDPAS SARL-S Luxembourg, Luxembourg

- Specialized in preparing and fulfilling orders for a delivery-focused restaurant offering Greek artisanal cuisine
- Managing collaborations with delivery services to ensure seamless logistics.
- Monitored and ensured compliance with HACCP standards to uphold food safety and quality at every stage of production (holds a HACCP Certification)
- Programming and updating online sales menus to optimize customer experience.
- Procuring high-quality materials and maintaining supplier relationships to meet operational needs.

HoReCa Operations Manager 2024-2025

UAAGRO (DROGA MAMO) Poland, Opole

Ukrainian craft food restaurant chain, with in-house production.
Founder of a company that includes brand creation and the development of proprietary technology . Within a year and a half since the company's inception:
- Launched a production process that continues to operate successfully .
- Opened two own cafes in Poland.
- The production currently employs 10 workers.
These achievements demonstrate my ability to effectively manage a business, implement innovative solutions, and ensure the company's stable development.

Manager 2021-2024

FC Inhulets (Professional Ukrainian Premier League football club) Ukraine, Petrovo

- Direct, day-to-day organisation of the club.
- Responsible for negotiating and communicating with professional partners of the club and business sponsors.
- Coordination of club advertising and promotion (including web-based media, press liaison, and television promotion).
- Negotiation of central contracts between the club and professional players.
- Supervision of club social networks.

Volunteer 2022 - 2025

LUkraine Luxembourg

- Active participation as a chef at international exhibitions in Luxembourg, representing diverse cuisines and high service standards
- Volunteer chef at charity and community events, supporting social and humanitarian initiatives
- Active member of the Ukrainian community in Luxembourg, contributing to cultural events, national celebrations, and community support activities