



Dimitrakopoulos Elpidoforos

Chef de Partie

Ambitious Chef with perseverance and patience in the field of gastronomy. Continuous investment in knowledge, high level and professional development. Intention to work with people who have a similar philosophy and common goals.

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3 Lesvou str. Agia Varvara, 12351

19/11/1997

PROFESSIONAL EXPERIENCE

Chef de Partie

Business: Ovio Athens
08/2021 – Today

Commis Chef

Business: Four Seasons Astir Palace
07/2020 – 10/2020

Trainee Chef

Business: Cape Sounio Grecotel Exclusive Resort
07/2019 – 10/2019

Cook

Business: Bungalow 19
11/2018 – 01/2019

Chef assistant

Business: «Αττιών»
08/2018 – 11/2018

Short-Term rentals

Business: Ubilus
10/2020 – Today

EDUCATION

Student of BA - (Hons) Professional Culinary Arts

University of Derby
01/2022 – Today

Culinary Technician - Chef

School: LE MONDE
09/2018 – 06/2020

Student of Philology

School: National and Kapodistrian University of Athens
10/2015 – 9/2020

High School Graduate

School: 2nd General High School of Agia Varvara
Grade: 17.5 / 20
09/2012 – 06/2015

LANGUAGES

Greek

English (ESB Proficiency – C2 Level)

French (Culinary terminology – A1 Level)

SEMINARS

Masterclass in French Cuisine & French Pastry – FERRANDI Paris
13/01/2020

«Tarta» - Dimitrios Chronopoulos
21/02/2019

«Greek High Gastronomy» - Gkikas Xenakis
07/02/2019

VOLUNTEERING

Volunteer in the 1st event of “Wise Food Stories”
10/10/2018

OTHER QUALIFICATIONS

Driving Licence – B Category
Good Computer knowledge (MS Office)

RECOMMENDATIONS

Executive Chef : Tzanetos Sakis
Head Chef of Ovio : Theotokis Tasos

MILITARY SERVICE

09/11/2020 – 09/08/2021

QUALIFICATIONS

Team Spirit

Cooperative

Patient

Adaptive

Organizational

Consistent