



# Dimitrakopoulos Elpidoforos

## Demi 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: «Αττιμων»  
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: 2<sup>nd</sup> 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 1<sup>st</sup> 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