

chef -preparing the raw material for cooking in broilers,oven,grills,fryers and variety of other kitchen equipment -bein responsible for the quality of the served products -knoe and complies consistently with restaurant standard portion sizes,cooking methods,quality standards and kitchen rules,policies and procedures -ordering products,receiving deliveries,controlling if the products comply with the required quality standards and if not brings them back and orders new delivery

04/04/2005–09/06/2008

Chef

Crowne Plaza Bucharest, Bucharest (Romania)

My work in this hotel started as an assistant chef given that had just finished classes of waiter-chef,but i chose to practice the kitchen beacouse it drew my attention in the best sense of the word,and because i flirted a few time whit this job and i was also excited to work for the first time in a five star restaurant.my will to accumulate as much knowledge as possible in what concerns kitchen,in the warm kitchen,in a la carte and also banqueting... -i was the kitchen managers subordinate,replacing him and any other kitchen staff member when needed also responsable with the food preparing and different food supplies departaments -ensure hygiene and sanitation standards are attained in the section -ordering stock -making daily reports to head chef -supervise the activity of two commis chef in the starter section -do all miss en place in a timely manner -execute all production and prep work in a timely manner -minimize wastage -strict observation of the rules for treatment of the products all day long -drawing up the reports with the necessary products and presenting it to the head chef -dividing the task in the kitchen between the two employees under my orders,supervising the way they fulfil their duties and observe the regulation -supervision of the cleanliness in the kitchen,ensuring the proper disinfection of the equipment and the safe

EDUCATION AND TRAINING

15/09/2006–27/05/2011

Human resource

Tehcnical High School Pamfil Seicarul, Ilfov (Romania)

14/07/2004–28/05/2005

Chef Professional Certificate

S.C. Ada S.R.L., Bucharest (Romania)

PERSONAL SKILLS

Mother tongue(s)

Romanian

Foreign language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B1	B2	B1

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
Common European Framework of Reference for Languages