

PERSONAL INFORMATION

Marian Madalin Pascal



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JOB APPLIED FOR

Chef de partie / Sous Chef

WORK EXPERIENCE

27/04/2016–09/08/2016

Chef de partie

SC Cinema Park SRL (Teatris Restaurant), Galati (Romania)

- Learning the basic things in the kitchen
- Communication at work / Team work
- General skills in the workplace
- Supply of raw and auxiliary materials to the work place (mise en place)
- Ensuring the hygienic and sanitary conditions for work
- Preparation of specific documents
- Preparation of cold and hot entrances
- Preparation of fish and seafood
- Preparation of rice / pasta dishes
- Organization of the general framework for opening and closing the activity of the section
- Keeping the workplace nice and clean

10/08/2016–14/01/2017

Chef de partie

SC Fabrica de Distractii SRL (Union Jack Pub), Galati (Romania)

- Specialization in the field of gastronomy
- Experience and creativity in cooking
- Communication at work and team work
- Supply of raw and auxiliary materials to the workplace
- Ensuring hygienic and sanitary conditions
- Organization of the general framework for opening and closing the activity of the section
- Prevention of environmental pollution
- Preparation of the breakfast and egg dishes
- Preparing the soup and the main course from the daily menu
- Preparation of pasta / fish and seafood dishes
- Preparation of meat dishes
- Making sauces

15/01/2017–31/05/2017

Sous Chef

SC MLD BUSINESS SRL (Suisse Restarant - Food, bar and grill), Galati (Romania)

- Specialization in the field of gastronomy

- Experience and creativity in cooking
- Communication at work / team work
- Supply of raw and auxiliary materials to the workplace
- Ensuring hygienic and sanitary conditions
- Organization of the general framework for opening and closing the activity of the section
- Prevention of environmental pollution
- Preparation of the daily menu
- Learning the art of sushi and sashimi
- Preparation of asian style dishes
- Preparation of swiss fondue and raclette
- Preparation of pasta and rice dishes
- Culinary production and processing of different preparations (types of raw and auxiliary materials, reception of raw and auxiliary materials, methods of food preparation, storage, refrigeration, etc.)

01/06/2017–01/09/2019

Chef de Cuisine

SC MONTELUX SRL (Blue Acqua Restaurant), Galati / Constanta (Romania)

- Specialization in the field of gastronomy
- Experience and creativity in cooking
- Communication at work / Team Work / Leadership
- Supply of raw and auxiliary materials to the workplace
- Ensuring hygienic and sanitary conditions
- Organization of the general framework for opening and closing the activity of the section
- Prevention of environmental pollution
- Preparation of specific documents
- Preparation of hot and cold entrances
- Preparing the steaks
- Preparation of hot and cold snacks
- Preparation of meat dishes
- Preparation of vegetables, rice, eggs, pasta
- Preparation of liquid preparations
- Preparation of fish and seafood dishes
- Supervision and control actions
- Making salads
- Making sauces
- Culinary production and processing of different preparations (types of raw and auxiliary materials, reception of raw and auxiliary materials, methods of food preparation, storage, refrigeration, etc.)
 - Food production (types of preparations, technology sheets)
 - Customer and staff services (communication and relational system with clients, senior staff, colleagues; organizational structure of the company)
 - Sales and marketing (techniques for promoting and selling the restoration product; menu types, menu engineering)
- the ability to be conscientious
- fairness
- seriousness
- scrupulosity.

EDUCATION AND TRAINING

22/08/2016–10/01/2017

Professional Qualification Certificate as a Cook

EQF level 2

Center of Consulting and European Studies, Galati (Romania)

- ensuring hygienic conditions
- preparing specific documents
- preparing hot and cold appetizers
- meat preparations, vegetable, pasta, rice, liquid dishes
- preparing desserts, fish and seafood dishes, salads and dressings
- Culinary production and processing of different preparations (types of raw and auxiliary materials, reception of raw and auxiliary materials, methods of food preparation, storage, refrigeration, etc.)
- Food production (types of preparations, technology sheets) - Customer and staff services (communication and relational system with clients, senior staff, colleagues; organizational structure of the company)
- Sales and marketing (techniques for promoting and selling the restoration product; menu types, menu engineering)
- Technical skills
- Skills for resource management.
- Psychomotor skills: - Arm-to-hand closure / Control of instruments / Manual dexterity / Dexterity of fingers.
- Sensory skills: - Olfactory acuity - Taste sharpness.
- Physical skills: - Coordination of limbs - Physical resistance.

2015–2017

Master degree in of Economics and Business Administration

“Dunarea de Jos” University Galati, Faculty of Economics and Business Administration, Galati (Romania)

2012–2015

Degree in Law, Public Administration

“Dunarea de Jos” University Galati, The Faculty of Law and Public Administration, Galati (Romania)

2007–2011

High School Graduation Certificate

“Costache Negri” College Galati City, Galati (Romania)

PERSONAL SKILLS

Mother tongue(s)

Romanian

Foreign language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C2	C2	C1	C2	C1
Italian	C1	C1	B2	B2	A2

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

Communication skills

- Absorbing, sharing, and understanding information presented.
- Communicating (whether by pen, mouth, etc.) in a way that others grasp.

- Respecting others' points of view through engagement and interest.
- Using relevant knowledge, know-how, and skills to explain and clarify thoughts and ideas.
- Listening to others when they communicate, asking questions to better understand.

Organisational / managerial skills

- ability to make decisions, interact with other people
- vocabulary development in the specialty principle
- flexibility, organizational spirit
- Ability to assimilate new information
- Ability to perform multiple tasks in a fast environment
- Working under pressure

Job-related skills

Psychomotor skills: - Arm-to-hand closure - Control of instruments -
Manual dexterity - Dexterity of fingers.

Sensory skills: - Olfactory acuity - Taste sharpness.

Physical skills: - Coordination of limbs - Physical resistance.

Working under pressure

Digital skills

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem-solving
Proficient user	Proficient user		Independent user	Basic user

Digital skills - Self-assessment grid

Driving licence B1