




Curriculum vitae

PERSONAL INFORMATION

Bogdan Cirlan

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WORK EXPERIENCE

25/01/2018–25/09/2018

Commis chef

Albannach, Lochinver (Scotland)

- Basic cooking
- Preparing ingredients for cooking
- Maintaining kitchen order
- Rotating through vegetables and sauces sections
- Preparing most of the desserts

01/03/2016–01/03/2017

Commis chef

OCS ,Jaguar Landrover, Birmingham (United Kingdom)

Responsibilities:

- Preparing ingredients by chopping vegetables and meats
- Handing ingredients and utensils to head chef during food preparation activities
- Maintaining kitchen order
- Rotating frozen food items as standardized in the kitchen rule book
- Assisted head chef in cooking dishes according to set recipes
- Operating kitchen equipment such as ovens and grills for cooking purposes

01/02/2015–01/02/2016

Commis chef

Camelot Castle, Tintagel (England)

- Basic cooking
- Preparing ingredients for cooking
- Maintaining kitchen order
- Rotating through vegetables and sauces sections

EDUCATION AND TRAINING

2008–2012

AUTO-CAD DESIGNER

Highschool "Alexandru I. Cuza", Barlad

01/06/2017

Culinary school

ICEP HOTEL SCHOOL, Bucharest (Romania)

01/11/2017–01/01/2018

Internship

Restaurant Bruneau, Bruxelles (Belgium)

PERSONAL SKILLS

Foreign language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	C2	B2	B2	B2

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