

Dmytro Konovalov

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Summary

My culinary journey spans several years, honing my skills in kitchens across different countries, which has equipped me with a global perspective on flavors and techniques. Having recently relocated to Canada, I am now seeking an opportunity to launch my career in this dynamic culinary landscape. I am committed to upholding the highest standards of food quality and I am ready for new experiences.

Skills

- Dish Preparation
- Frying
- Recipe-Based Cooking
- Focused and Disciplined
- Positive and Professional
- Knife Skills

Experience

03/2022 - 11/2023

Team Leader/Cook, **Manekin**, Lodz, Poland

- Offered training and support to keep team members motivated and working toward objectives.
- Maintained a positive work environment that promoted collaboration between team members.
- Prepared of pasta, salads, and desserts according to recipes and menus, adjusted ingredients and cooking times accordingly.
- Communication and collaboration with all kitchen teams
- Prepared dishes in fast-paced environment working with teammates to maintain high customer satisfaction rate.
- Maintained a clean working environment by sweeping, mopping floors, washing surfaces and emptying trash cans.

01/2021 - 06/2021

Cook, **Arte Culinaria Desert**, Vinnytsia, Ukraine

- Preparation of Italian pizza and Roman pizza
- Quality control of products and dishes
- Prepared ingredients such as dough, sauce, and toppings for pizzas.
- Prepared dishes in fast-paced environment working with teammates to maintain high customer satisfaction rate.
- Crafted pizzas using proper amount of dough and quantities of toppings according to specifications.

03/2019 - 03/2020

Cook, **Manekin**, Lodz, Poland

- Prepared of pasta, salads, and desserts according to recipes and menus, adjusted ingredients and cooking times accordingly.
- Communication and collaboration with all kitchen teams
- Prepared dishes in fast-paced environment working with teammates to maintain high customer satisfaction rate.

- Maintained a clean working environment by sweeping, mopping floors, washing surfaces and emptying trash cans.

03/2018 - 03/2019

Cook's Assistant, **Rajskie Jadło/Heavenly Food**, Lodz, Poland

- Preparing Polish cuisine dishes
Product quality control
- Prepared meats, vegetables or desserts according to orders or instructions.
- Checked the quality of raw materials prior to use in order to ensure freshness of products used.
- Prepared salads, soups, and sandwiches according to customer's orders or supervisor's instructions and approved procedures.
- Cleaned work areas, equipment, utensils, dishes, and silverware between tasks.

01/2016 - 09/2016

Cook's Assistant, **Ile-de-France** , Vinnytsia, Ukraine

- Preparation of French cuisine dishes
- Quality control of products and dishes
- Preparation of dishes according to recipes
- Sliced meats and other ingredients according to recipe specifications using knives or machines.
- Assisted in prepping ingredients for meals by washing, peeling, and cutting vegetables.
- Set up and performed initial prep work for soups, sauces and salads.

Education And Training

02/2017

Some College (No Degree), Food Production

Vinnytsia Trade And Economics College, Vinnytsia/ Ukraine

BBA, Management

UNIVERSITY OF LODZ , Lodz/Poland

Languages

English:

Professional

Ukrainian:

Native/ Bilingual

Polish:

Full Professional

Russian:

Full Professional