



## CANDIDATE PROFILE

### Candidate

Surname, Name :

Hristov, Vladislav

Date of birth : 03/01/1987

### Professional Experience

<p><b>Period</b></p> <p><b>Employer</b></p> <p><b>Position</b></p> <p><b>Special Duties &amp; Responsibilities</b></p>	<p><b>02/2025-10/2025</b></p> <p><b>Landgasthof Bogner</b></p> <p><b>Sous Chef</b></p> <p>Oversees back-of-house operations.</p> <p>Trains, and manages kitchen staff.</p> <p>Sets the staffing schedule.</p> <p>Leads pre-shift meetings.</p> <p>Develops recipes and menus.</p> <p>Determines plating and presentation plans.</p> <p>Orders and evaluates the quality of new food.</p> <p>Stocks the kitchen with necessary supplies.</p> <p>Helps with financial planning and budgeting.</p> <p>Handles and resolves customer complaints.</p> <p>Makes sure the kitchen staff follows all food safety laws.</p> <p>Sets and implements the kitchen policies and procedures.</p>
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Period	<b>01/2024-12/2024</b>
Employer	<b>Grand circle cruises</b>
Position	<b>Executive Sous chef</b>
Special Duties & Responsibilities	<ul style="list-style-type: none"> <li>-Consults daily with Executive chef on the daily requirements, functions and also about any last minute events.</li> <li>-Personally responsible for hygiene, safety and correct use of equipment and utensils.</li> <li>-Full awareness of all menu items, their recipes, methods of production and presentation standards</li> <li>-Follows good preservation standards for the proper handling of all food products at the right temperature</li> <li>-Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.</li> <li>-Responsible to supervise junior chefs or commis.</li> <li>-Ensure the production, preparation and presentation of food are of the highest quality at all times</li> <li>-Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met. -Follows the instructions and recommendations from the immediate superiors to complete the daily tasks. -Coordinates daily tasks with the Sous Chef.</li> <li>-Pre-and further processing of the products – washing, cleaning, cutting</li> <li>Preparation of meals according recipes – salads, appetizers</li> <li>Responsible for cold and hot meals</li> <li>Compliance with approved standards of the restaurant</li> <li>Preparation of orders</li> <li>Reception and storage of products</li> </ul>

Period	<b>05/2023- 11/2023</b>
Employer	<b>Golf resort Ombergs- Odeshog Sweden</b>
Position	<b>Freelance Chef</b>
Special Duties & Responsibilities	<ul style="list-style-type: none"> <li>-Consults daily with Executive chef on the daily requirements, functions and also about any last minute events.</li> <li>-Personally responsible for hygiene, safety and correct use of equipment and utensils.</li> <li>-Full awareness of all menu items, their recipes, methods of production and presentation standards</li> <li>-Follows good preservation standards for the proper handling of all food products at the right temperature</li> <li>-Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.</li> <li>-Responsible to supervise junior chefs or commis.</li> <li>-Ensure the production, preparation and presentation of food are of the highest quality at all times</li> <li>-Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met. -Follows the instructions and recommendations from the immediate superiors to complete the daily tasks. -Coordinates daily tasks with the Sous Chef.</li> <li>-Pre-and further processing of the products – washing, cleaning, cutting</li> <li>Preparation of meals according recipes – salads, appetizers</li> <li>Responsible for cold and hot meals</li> <li>Compliance with approved standards of the restaurant</li> <li>Preparation of orders</li> <li>Reception and storage of products</li> </ul>

Period	<b>12/2022-04/2023</b>
Employer	<b>Scylla Cruises Edelweiss Gastro</b>
Position	<b>Sous Chef</b>
Special Duties & Responsibilities	<ul style="list-style-type: none"> <li>-Consults daily with Executive chef on the daily requirements, functions and also about any last minute events.</li> <li>-Personally responsible for hygiene, safety and correct use of equipment and utensils.</li> <li>-Full awareness of all menu items, their recipes, methods of production and presentation standards</li> <li>-Follows good preservation standards for the proper handling of all food products at the right temperature</li> <li>-Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.</li> <li>-Responsible to supervise junior chefs or commis.</li> <li>-Ensure the production, preparation and presentation of food are of the highest quality at all times</li> <li>-Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met. -Follows the instructions and recommendations from the immediate superiors to complete the daily tasks. -Coordinates daily tasks with the Sous Chef.</li> <li>-Pre-and further processing of the products – washing, cleaning, cutting</li> <li>Preparation of meals according recipes – salads, appetizers</li> <li>Responsible for cold and hot meals</li> <li>Compliance with approved standards of the restaurant</li> <li>Preparation of orders</li> <li>Reception and storage of products</li> </ul>

Period	<b>05/2022—12/2022</b>
Employer	<b>Van Der Valk Hotel Tilburg / Maastricht/ Amsterdam Netherlands</b>
Position	<b>Freelance chef</b>
Special Duties & Responsibilities	<ul style="list-style-type: none"> <li>-Consults daily with Executive chef on the daily requirements, functions and also about any last minute events.</li> <li>-Personally responsible for hygiene, safety and correct use of equipment and utensils.</li> <li>-Full awareness of all menu items, their recipes, methods of production and presentation standards</li> <li>-Follows good preservation standards for the proper handling of all food products at the right temperature</li> <li>-Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.</li> <li>-Responsible to supervise junior chefs or commis.</li> <li>-Ensure the production, preparation and presentation of food are of the highest quality at all times</li> <li>-Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met. -Follows the instructions and recommendations from the immediate superiors to complete the daily tasks. -Coordinates daily tasks with the Sous Chef.</li> <li>-Pre-and further processing of the products – washing, cleaning, cutting</li> <li>Preparation of meals according recipes – salads, appetizers</li> <li>Responsible for cold and hot meals</li> <li>Compliance with approved standards of the restaurant</li> <li>Preparation of orders</li> <li>Reception and storage of products</li> </ul>

	- Maintaince of hygiene

<p><b>Period</b></p> <p><b>Employer</b></p> <p><b>Position</b></p> <p><b>Special Duties &amp; Responsibilities</b></p>	<p><b>01/2022- 05/2022</b></p> <p><b>Cruisinc Group-Cruise River catering services.</b></p> <p><b>Executive Chef (chef relief)</b></p> <p>Oversees back-of-house operations.</p> <p>Trains, and manages kitchen staff.</p> <p>Sets the staffing schedule.</p> <p>Leads pre-shift meetings.</p> <p>Develops recipes and menus.</p> <p>Determines plating and presentation plans.</p> <p>Orders and evaluates the quality of new food.</p> <p>Stocks the kitchen with necessary supplies.</p> <p>Helps with financial planning and budgeting.</p> <p>Handles and resolves customer complaints.</p> <p>Makes sure the kitchen staff follows all food safety laws.</p> <p>Sets and implements the kitchen policies and procedures.</p>

Period	<b>05/2021-12/2021</b>
Employer	<b>FLETCHER HOTELS Netherlands . Fletcher Arion Vlissingen, Fletcher Veerse Meer. / Freelance Chef</b>
Position	
Special Duties & Responsibilities	<ul style="list-style-type: none"> <li>-Consults daily with Executive chef on the daily requirements, functions and also about any last minute events.</li> <li>-Personally responsible for hygiene, safety and correct use of equipment and utensils.</li> <li>-Full awareness of all menu items, their recipes, methods of production and presentation standards</li> <li>-Follows good preservation standards for the proper handling of all food products at the right temperature</li> <li>-Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.</li> <li>-Responsible to supervise junior chefs or commis.</li> <li>-Ensure the production, preparation and presentation of food are of the highest quality at all times</li> <li>-Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met. -Follows the instructions and recommendations from the immediate superiors to complete the daily tasks. -Coordinates daily tasks with the Sous Chef.</li> </ul>

	<ul style="list-style-type: none"><li>-Pre-and further processing of the products – washing, cleaning, cutting</li><li>Preparation of meals according recipes – salads, appetizers</li><li>Responsible for cold and hot meals</li><li>Compliance with approved standards of the restaurant</li><li>Preparation of orders</li><li>Reception and storage of products</li></ul>
	<ul style="list-style-type: none"><li>- Maintaince of hygiene</li></ul>

Period	<b>06/2020-11/2020</b>
Employer	<b>Cruising - Dutch waterwaves cruises.</b>
Position	<b>Chef de partie</b>
Special Duties & Responsibilities	<ul style="list-style-type: none"> <li>-Consults daily with Executive chef on the daily requirements, functions and also about any last minute events.</li> <li>-Personally responsible for hygiene, safety and correct use of equipment and utensils.</li> <li>-Full awareness of all menu items, their recipes, methods of production and presentation standards</li> <li>-Follows good preservation standards for the proper handling of all food products at the right temperature</li> <li>-Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.</li> <li>-Responsible to supervise junior chefs or commis.</li> <li>-Ensure the production, preparation and presentation of food are of the highest quality at all times</li> <li>-Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met. -Follows the instructions and recommendations from the immediate superiors to complete the daily tasks. -Coordinates daily tasks with the Sous Chef.</li> <li>-Pre-and further processing of the products – washing, cleaning, cutting</li> <li>Preparation of meals according recipes – salads, appetizers</li> <li>Responsible for cold and hot meals</li> <li style="padding-left: 40px;">Compliance with approved standards of the restaurant</li> <li>Preparation of orders</li> <li>Reception and storage of products - Maintaince of hygiene</li> </ul>

Period	<b>05/2017 – 04./2020</b>
Employer	<b>Crystal River Cruises Ltd;</b>
Position	<b>Commis de cuisine</b>
Special Duties & Responsibilities	<p>-Pre-and further processing of the products – washing, cleaning, cutting</p> <p>Preparation of meals according recipes – salads, appetizers</p> <p>Responsible for cold meals</p> <p>Compliance with approved standards of the restaurant</p>
	<p>Preparation of orders</p> <p>Reception and storage of products - Maintaince of hygiene</p>

Period	<b>10/2014 – 01/2017</b>
Employer	<b>Waldorf Astoria by Hilton -Les Solites by Pierre Gagnaire - Berlin</b>
Position	Commis de cuisine
Special Duties & Responsibilities	<p>-Pre-and further processing of the products – washing, cleaning, cutting</p> <p>Preparation of meals according recipes – salads, appetizers</p> <p>Responsible for cold meals</p> <p>Compliance with approved standards of the restaurant</p> <p>Preparation of orders</p> <p>Reception and storage of products - Maintaince of hygiene</p>

Period	<b>03/2014– 08/2014</b>
Employer	<b>Greek Fish Restaurant BM, Varna City – temporary contract</b>
Position	<b>Chef de partie</b>
Special Duties & Responsibilities	<p>-Pre-and further processing of the products – washing, cleaning, cutting</p> <p>Compliance with approved standards of the restaurant</p> <p>Preparation of meals according recipes</p> <p>Responsible for hot and cold meals</p>
	<p>Preparation of orders</p> <p>Keeping the journals, heat treatment</p> <p>Reception and storage of products</p> <p>Maintaince of hygiene</p> <p>- Working with the convectomat, hot plates, grills</p>

### Language Skills

Bulgarian: Mother tongue

English: Good level/B1

Other languages: N/A

### Education

Period	02.2014 – 03.2014
Educational Institution	Learning Centre “STS – Teodora Dimitrova”, Varna City
Degree	International Diploma profession Cook, Vocational training certificate № 1584/ 10.03.2014

Period	06.2005 – 07.2005
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Period	09.2001 - 06.2006
Educational Institution	High School “Elin Pelin” – Varna City
Degree	High School Diploma

#### Other Qualifications and courses

Period	02.2014 – 03.2014
Educational Institution	Learning Centre “STS – Teodora Dimitrova”, Varna City
Degree	International Diploma profession Cook, Vocational training certificate № 1584/ 10.03.2014

Period	11.2008 – 12.2008
Educational Institution	Learning Centre “Europa”, Varna City
Degree	International Diploma profession Massage Therapist , Vocational training certificate № 0031/ 12.01.2009

Educational Institution	Learning Centre “STS – Teodora Dimitrova”, Varna City
Degree	International Diploma profession Bartender , Vocational training certificate №2284 / 22.07.2005

Availability: By Arrangement

Salary Expectations: As per offer



LinkedIn account: <https://www.linkedin.com/in/vladislav-hristov-391a43219>

