



## **Pal**

Address: 12 Sherwood Road, Tetbury, GL8 8BU

### **Motto:**

Perseverance, self belief, and a work ethic are the only tools I need to do my best.

**Skills:** I am comfortable with Italian, Spanish, French, Japanese, Chinese, Vietnamese cuisine. I have worked in Norway, Sweden, Iceland and I gained up so much skills, methods, recipes

**Abilities:** exceptional managing skills in the kitchen, sharp time management, believing in systems, flexibility, reliability, real passion and flare, eye on detail, curiosity, willpower, excellent communication skills, excellent teamwork, stress endurance, re-engineering skills

### **Work History:**

**The French Horn, Steppingley, head chef**

2025 September - Present

**Parknasilla Hotel, Sneem, Ireland, chef**

2023 november - 2025 august

**Responsibilities:** food preparation and cooking, menu planning, inventory management, staff supervision, and ensuring high standards of food quality and hygiene. Also to manage kitchen operations, control costs, liaise

with suppliers, and ensure compliance with health and safety regulations to provide a positive customer experience.

**Kanalkrogen, Sjötorp, Sweden (A rosette) head chef**

2021 March - 2022 September

**Tasks:** I was responsible for overall kitchen operations, including culinary leadership, menu development, food preparation, quality control, and staff management, ensuring compliance with health, safety, and hygiene standards. Key duties include menu planning and recipe creation, managing food inventory and costs, overseeing food preparation, training and scheduling staff, maintaining kitchen equipment, and ensuring compliance with regulations and budget targets.

**The Close hotel, Tetbury, England sous chef**

2019 August – 2020 December (AA rosette)

I was responsible to assist the head chef in overseeing culinary operations and ensuring the highest standards of cuisine are maintained. Your creativity, attention to detail, and culinary expertise contribute to the establishment's reputation for excellence and refinement, enhancing the dining experience for discerning guests.

**De brassery restaurant, Vlieland, Netherland (Bib Gourmand)**

**Strandhotel Seeduyn (AA Rosette) sous chef**

2019 July – 2020 July

**Dartmouth Arms, Forest Hill senior sous chef**

2016 September – 2018 November

**Education and training**

2019 Health and Safety Course Level 2-3

2000 College of Catering and Hospitality Szeged, Hungary

**Qualifications: food processing engineer**

**Other skills:**

Language:

Mother tongue: Hungarian

**English:** fluent (written and spoken)