



# Vidmantas Nanys

Im calm person and hard worker calm and open minded also straightforward person who is funny and open to all peoples around me , as well polite and disciplined. I think I can offer my experience to all kind of kitchens . My working skills are in culinary as Demi Cheff also Pizza chef,Im taking quickly decisions, in place always ready for help others and keep up with team. Always try work as calm as possible and try keep stress uot of mind and focus on given task's in hand keep clean working place because like then its clean and every think in place's .I not afraid of long working hours always showing interest in position results where I working at the time. As much as can always learn from mistakes and tend never repeat same mistake(es) again.

## CONTACT

📍 Šiauliai



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## SKILLS

- Portion Control
- Temperature Control
- Vegetable Chopping
- Food Hygiene Standards
- Food Hygiene Management
- Inventory Management
- Fryer Operation
- Inventory Oversight
- Ingredient Pairing
- Hospitality
- Food Prep
- Equipment Cleaning

## PERSONAL INFORMATION

- Date of birth: 01/19/1993
- Nationality: Lithuanian

## LANGUAGES

**Lithuanian:** First Language

**English:** C1

Advanced

## DRIVERS LICENCE

- Drivers licence B ,B1 over all expierence is 8 years.

## EXPERIENCE

### CHEF DE PARTIE

**Burgasm** - Mo I Rana, Norway

- 01/2025 - 05/2025
- Making burgers, helping other teammates.
  - Managed pizza preparation process, from dough stretching to topping arrangement, ensuring high-quality product delivery.
  - Implemented food safety practices, including proper storage and handling of ingredients to prevent cross-contamination.

### Pizza Chef, Cook

**Kaffi-Sel** - Flúðir, Iceland

- 04/2024 - 08/2024
- Preparing for service.
  - Keeping the workplace clean and tidy.
  - Organising service for rush hour, and at times, service for groups.
  - Maintaining general cleanliness, and dishwashing.
  - Managed relevant food order slips and completed customer orders promptly.
  - Kept food preparation areas sanitised for excellent hygiene standards.
  - Skilfully managed oven temperatures and cooking times to guarantee optimal pizza quality.
  - Monitored food waste and implemented measures to minimise it, contributing to cost reduction efforts.
  - Seasonal work in Iceland.
  - Prepared a variety of high-quality pizzas, adhering to traditional and contemporary recipes.
  - Completed daily checklists of tasks to meet health codes and maintain clean space.
  - Maintained a clean and organised kitchen environment, following rigorous hygiene standards.

### LINE CHEF

**RØD BARE BLÅ** - Molde, Norway, Norway



# BEATRIZ REIS

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## ABOUT ME

Through my diverse experiences, I have developed key competencies that are essential for career growth, including teamwork, conflict resolution, and effective communication. I bring a proactive attitude, a strong eagerness to learn, and a continuous commitment to delivering excellence to any organization. I thrive in dynamic environments and I am consistently motivated to contribute my best efforts to support team and company success.

## EDUCATION

### Cocktail Team

- Bartending Techniques Course | 2026

### ISCAP - Instituto Superior de Contabilidade e Administração do Porto | 2023-2024

- Postgraduation in Event Management

### ISAG - European Business School | 2019-2022

- Bachelors' degree in Hotel Management

### Escola Básica e Secundária Dr. Manuel Laranjeira 2016-2019

- Languages and humanities

## SKILLS

- Teamwork
- Communication
- Empathy
- Adaptability

## DRIVING LICENSE

- B category

## WORK EXPERIENCE

### ■ TheSocialHub | Porto Jan 2025- Present

#### F&B Community Host

- Skilled in preparing the dining area to ensure an optimal environment for guests, maintaining high standards of cleanliness and organization
- In-depth knowledge of the menu, wine list, and operational workflows.
- Organized and planned event operations, ensuring smooth logistics, coordination, and successful execution.
- Experience working in a bar environment, providing customer service, preparing drinks, and maintaining a clean and organized workspace.

### ■ ExeHotels | Espinho 2023- 2024

#### F&B Waitress/Bartender

- Host duty
- Able to take on food-related responsibilities as needed, ensuring seamless service and contributing to team efficiency.
- Experience working in a bar environment, providing customer service, preparing drinks, and maintaining a clean and organized workspace.

### ■ Robinson Quinta da Ria | Algarve 2021 - 2022

#### F&B Waitress/Bartender

- Greeting and welcoming clients
- Assigning tables to guests
- Experience working in a bar environment, providing customer service, preparing drinks, and maintaining a clean and organized workspace.

#### Housekeeping Supervisor

- Supervision of the cleaning team
- Inspection of rooms and common areas
- Communication between departments
- Inventory management

- 03/2023 - 08/2023
- Working during service.
  - Maintain the cleanliness and orderliness of the work station.
  - Keeping the kitchen clean and tidy, and washing dishes.
  - Preparing for the evening service.
  - 8-hour shifts.
  - Temporary work contract.
  - Working through a staffing agency.

### ***Pizza Baker, Cook***

**RESTAURANT HOUDINI** - Siauliai, Lithuania

- 09/2022 - 03/2023
- Maintenance preparing for service time.
  - Working with orders from restaurants, as well as from takeaways.
  - Serving lunch, dinner.
  - Keeping the workplace organised and clean.
  - Keeping track of inventory, if necessary make orders for delivery
  - Helping other team members when needed.
  - Wiped down surfaces, cleaned cookware and sanitised utensils to meet health and safety standards.
  - Maintained optimum temperature in ovens, grills and roaster to correctly cook foods.

### ***CHEF DE PARTIE***

**HOTEL LEAKUER** - Iceland, Hella, Iceland

- 02/2022 - 04/2022
- Preparing for evening service, planning and managing groups.
  - Keeping track of inventory, ordering, and delivery.
  - Serving the evening menu.
  - Keeping the kitchen clean and organised.
  - Maintained high standards of kitchen hygiene, cleanliness, and organisation, meeting rigorous health and safety guidelines.
  - Followed strict health and safety guidelines in kitchen.
  - Seasonal work in Iceland

### ***Pizza Baker, Cook***

**HOTEL DRAUNSLIGH** - Iceland, Iceland

- 05/2021 - 09/2021
- Managing work in the kitchen for assistants.
  - Preparing for evening service, planning and managing groups.
  - Keeping track of inventory, ordering, and delivery.
  - Serving the evening menu.
  - Keeping the kitchen clean and organised.
  - Maintained a clean and organised kitchen environment, ensuring compliance with health and safety standards.
  - Seasonal job in Iceland.
  - Completed daily checklists of tasks to meet health codes and maintain clean space.

### ***PIZZA CHEF***

**CAPO PIZZA BAR** - Vilnius, Lithuania, Lithuania

- 05/2020 - 04/2021
- Pizza baking.
  - Preparing for the day.
  - Ensuring that food quality is good.
  - General cleaning, overseeing stock of products, filling orders.
  - Helping the team to fulfil the given tasks during work.
  - Prepared a variety of high-quality pizzas, adhering to traditional and contemporary recipes.
  - Kept food preparation areas sanitised for excellent hygiene standards.

- Monitored food waste and implemented measures to minimise it, contributing to cost reduction efforts.

### **CHEF DE PARTIE**

**FARM RESTAURAN EFSTIDALUR II** - Laugarvatn, Iceland, Iceland

- 04/2019 - 01/2020
- À la carte menu preparation.
  - General cleaning, preparing for work with service.
  - Maintain a generally clean, organised kitchen work area.
  - Organise delivery.
  - Seasonal work in Iceland.
  - Followed strict health and safety guidelines in kitchen.
  - Prepared and cooked high quality food following recipes and menu guidelines.
  - Developed and maintained positive working relationships with all kitchen and restaurant staff, fostering a harmonious and productive workplace.

### **COMMIS CHEF, PIZZA CHEF**

**SALT CAFÉ & BISTRO** - Egilsstaðir, Iceland, Iceland

- 03/2019 - 10/2019
- Pizza making.
  - Preparation of salads and snacks, general cleaning, and dishwashing.
  - During shift, hygiene maintenance.
  - Prepare for filling and taking care of the delivery.
  - Training new staff members.

### **CHEF DE PARTIE**

**TALLUTI BAKES N SHAKES** - Vilnius, Lithuania, Lithuania

- 09/2017 - 04/2019
- Work with main courses.
  - Work with salad, and other dishes.
  - Organising the prep list.
  - Baking pizza orders, helping other staff members in the kitchen.
  - Training new staff members, helping when needed, assisting in rush hours.
  - Prepared and cooked high quality food following recipes and menu guidelines.
  - Supervised work of cooks and kitchen helpers helping to keep kitchen running smoothly.

### **CHEF DE PARTIE, Pizza Chef**

**UŽUPIS PIZZERIA** - Vilnius, Lithuania

- 06/2015 - 05/2017
- Organising the pizza menu.
  - Teaching staff how to make pizzas by hand and cook them in the wood-fired oven.
  - Place orders for suppliers.
  - Followed strict health and safety guidelines in kitchen.
  - Assisted in the management of kitchen operations during peak service times, ensuring smooth workflow and timely dish execution.

- Working with a wood-fired pizza oven.

**CHEF DE PARTIE**

**UAB CATHEDRAL SQUARE HOTEL VILNIUS** - Vilnius, Lithuania

- 03/2014 - 06/2015
- Preparing during evening hours, serving night-bar orders
  - Serving room service orders, preparing for breakfast buffet.
  - Maintained high standards of kitchen hygiene, cleanliness, and organisation, meeting rigorous health and safety guidelines.
  - Enforced health and safety standards for food storage, preparation and handling.
  - Prepped foods to be roasted, sautéed, fried, and baked.
  - Helped prevent waste of food of any kind and overproduction of mis-en-place.

**CHEF DE PARTIE**

**CHILLI PIZZA** - Vilnius, Lithuania

- 11/2012 - 04/2014
- Organising the work in the pizza section.
  - Working with the main courses.
  - Train new staff members.
  - Place the orders for the product supplier.
  - Maintained high standards of kitchen hygiene, cleanliness, and organisation, meeting rigorous health and safety guidelines.
  - Enforced health and safety standards for food storage, preparation and handling.
  - Monitored food temperatures during storage and cooking to comply with health and safety regulations, reducing the risk of foodborne illnesses.
  - Assisted in the management of kitchen operations during peak service times, ensuring smooth workflow and timely dish execution.
  - Managed section inventory, conducted regular stock checks, and placed orders for kitchen supplies, maintaining optimal stock levels.
  - Most work has been done during the night shift.

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**EDUCATION**

05/2016

**HIGH SCHOOL EDUCATION**

**Vilniaus Varpo Suaugusiųjų Gimnazija** - Vilnius, Lithuania

05/2012

**PROFESSION OF COOK AND CULINARY**

**Šiaulių PRC Culinary art college** - Šiauliai, Lithuania

05/2010

**MIDDLE SCHOOL EDUCATION**

**Šiaulių Medelyno Main School** - Šiauliai, Lithuania