



VYACHESLAV

CHEF



EDUCATION

- HIGHER KGTU (MANAGER-ECONOMIST)

SKILLS

Profession of basic cooking skills

Ability to understand the quality and freshness of food

Profession of fast food preparation technology

Knowledge of sanitary and hygiene standards

Ability to distribute and coordinate the work of staff

Ability to make decisions independently, be responsible

PERSONAL DETAILS

- Date of birth: 22 Nov 1992

- Nationality: Latvian

LANGUAGE

English, Russian, Latvian

ABOUT ME

- I have 15 years of experience in all positions. I love my job, I work quickly and responsibly, both in a team and alone.

WORK EXPERIENCE

- BREAKFAST CHEF | 2023 - 2024

GRAN HOTEL, SWEDEN

Responsibilities:

- Personal preparation of dishes.
- Control of compliance with recipes and cooking technology.
- Quality control of prepared dishes.
- Carrying out inventory of product balances.

- SOUS-CHEF | JAN 2024 - JUN 2024

RESTAURANT N21, SWEDEN

Responsibilities:

- Personal preparation of dishes.
- Control of compliance with recipes and cooking technology.
- Quality control of prepared dishes.
- Carrying out inventory of product balances.

- CHEF | JAN 2023 - JUN 2024

THE HOT NUT, SWEDEN

Responsibilities:

- Personal preparation of dishes.
- Control of compliance with recipes and cooking technology.
- Quality control of prepared dishes.
- Carrying out inventory of product balances.

- ALL-ROUNDER | JAN 2022 - FEB 2022

EAST (SWEDEN), SWEDEN

- Japanese food

- COLD SHOP CHEF | JAN 2021 - AUG 2021

MARIEFRED HOTEL, SWEDEN

- Swedish cuisine

- SOUS-CHEF | JAN 2021 - JUN 2021

REST

- European cuisine

- CHEF, BANQUET SPECIALIST | JAN 2020 - JAN 2021

DRIVING LICENSE

⦿ DRIVING LICENSE
CATEGORY
B

HOBBIES

Cooking, Sport, Movies, Music

BANKETERIJA
• Organization of banquet events

⦿ ALL-ROUNDER | JAN 2020 - FEB 2020

PROVINCE
• Grill

⦿ HOT STATION CHEF | JAN 2019 - JAN 2020

PIAZZA ITALIANA
• Italian / Mediterranean

⦿ HOT STATION CHEF | JAN 2017 - JUN 2019

STORANO RESTORĀNS
• Italian / Mediterranean

⦿ HOT AND COLD CHEF / HEAD CHEF | JAN 2014 - DEC 2017

TOKYO CITY
• European / Japanese cuisine

⦿ HOT SHOP COOK | JAN 2017 - JUN 2017

SALVE RESTORĀNS
• Latvian / European cuisine

⦿ SOUS-CHEF | JAN 2025

RESTAURANT MONT, EUROPEAN KITCHEN

Responsibilities:

- Personal preparation of dishes.
- Control of compliance with recipes and cooking technology.
- Quality control of prepared dishes.
- Carrying out an inventory of product balances.