



**Csalar**

**HIGHLIGHTS OF PROFESSIONAL EXPERIENCE:**

Skilled with more than 20 years of professional Cooking experience in restaurant, hotels, bars and banquet settings offering a variety of cuisines. Experienced in special menu creations, food cost analysis, budgeting, inventory control, scheduling and purchasing. Possess the ability to effectively plan the quantity needed for function, creating little to no waste. Consistently achieve performance goals through enthusiasm, tenacity and initiative, which complement knowledge and expertise

**PROFESSIONAL EXPERIENCE:**

**Executive Chef: 2026 Januar-2026 Feb.**

**Viking River Cruises Egypt**

Assignments/responsibilities

- Gives instruction and supervising the Galley Team, Utility and Restaurant Staff.
- Working together with the Head of department; maitre'd. Head of reception. Hotel Manager
- Executive Chef Preparation of daily meals for guests.
- Creating menus (if Necessary) Depending for the special guests:
- Special diabetes, food allergies, Vegan and vegetarian
- Able to control food cost below forecasted budgets
- Ensuring perfect order and cleanliness in accordance with HACCP rules
- Ordering stock in cooperation with the Company's Corporate Chef.
- Ensuring of the Galley team Following Company's Menu cycle preparation and presentation.
- Controlling Food and labor cost following by Anchor standards.
- Taking Inventory , following by Viking River Cruise standards

**Sous Chef: 2025 June-2025 Sept.**

**Uniworld River Cruises**

Assignments/responsibilities

- Sous Chef/Saucier position is professional preparation following by Uniworld River Cruise standards
- Sous Chef preparation of daily meals for guests and Crew members
- Ensuring perfect order and cleanliness in accordance with HACCP rules

- Ordering stock in cooperation with Executive Chef
- Cost control for a galley within the budget in cooperation with Executive Chef
- Replacement of Executive Chef in absence

**Executive Chef: 2018 April-2025 Feb.**

**River Advice Catering Company German Fleet,**

Assignments/responsibilities

- Gives instruction and supervising the Galley Team, Utility and Restaurant Staff.
- Working together with the Head of department; maitre'd. Head of reception. Hotel Manager
- Executive Chef Preparation of daily meals for guests.
- Creating menus (if Necessary) Depending for the special guests:
- Special diabetes, food allergies, Vegan and vegetarian
- Able to control food cost below forecasted budgets
- Ensuring perfect order and cleanliness in accordance with HACCP rules
- Ordering stock in cooperation with the Company's Corporate Chef.
- Ensuring of the Galley team Following Company's Menu cycle preparation and presentation.
- Controlling Food and labor cost following by Anchor standards.
- Taking Inventory Following Company Standards

**Executive Chef: 2017 march-2018**

**Anchor Catering Company: MS Vessel Poseidon , Netherland 3 star ship / Ms Vessel Carissima Passau-Budapest , 4 star ship/ Ms vessel Serenity Passau-Budapest 4 star ship**

Assignments/responsibilities

- Gives instruction and supervising the Galley Team, Utility and Restaurant Staff.
- Working together with the Head of department; maitre'd. Head of reception. Hotel Manager
- Executive Chef Preparation of daily meals for guests.
- Creating menus (if Necessary) Depending for the special guests:
- Special diabetes, food allergies, Vegan and vegetarian
- Able to control food cost below forecasted budgets
- Ensuring perfect order and cleanliness in accordance with HACCP rules
- Ordering stock in cooperation with the Company's Corporate Chef.
- Ensuring of the Galley team Following Company's Menu cycle preparation and presentation.
- Controlling Food and labor cost following by Anchor standards.
- Taking Inventory Following Company Standards.

**KNRDY American Steak house Budapest V. Ker / Executive Chef**

**2016 Feb-2017 Jan**

- Gives instruction and supervising the Line Cooks, Utility and Restaurant Staff.
- Working together with the Food & beverage Director of the Owner and maitre'd.
- Creating Seasonal Menu and Daily Special.
- Supporting the back of the House Staff at Dinner rush by expediting.
- Keeps excitement changing Menus cooperating with the Owner of the Restaurant.
- The organization of the kitchen and Training Staff for Maximum efficiency quality and productivity and scheduling
- Correct storage of stock.

**Elfordleigh Golf Hotel & Spa Plymouth UK. Sous chef**

**2015-2016**

- Sous Chef Preparation of daily Specials.
- Ensuring perfect order and cleanliness in accordance with HACCP rules

- Ordering stock and controlling food cost with the Executive Chef
- Taking Inventory with the galley team cooperation with Executive Chef
- Replacement of Executive Chef in absence

**Viking River Cruises**

**Sous Chef/ Executive Chef Relive**

**2013-2015**

Assignments/responsibilities

- Sous Chef/Saucier position is professional preparation following by Viking River Cruise standards
- Sous Chef preparation of daily meals for guests and Crew members
- Ensuring perfect order and cleanliness in accordance with HACCP rules
- Ordering stock in cooperation with Executive Chef
- Cost control for a galley within the budget in cooperation with Executive Chef
- Replacement of Executive Chef in absence

**Nagyszenas Restaurant**

**Sous Chef**

**2012-2013**

- Daily Food preparation following the restaurant's Menus
- Creating daily special local dishes and seasonable Menu
- Active support of the Executive chef

**Bagatelle Fine Dining Restaurant (Key West, Florida USA) Executive Sous Chef  
2011-2012**

- Sous Chef Preparation of daily Specials.
- Ensuring perfect order and cleanliness in accordance with HACCP rules
- Ordering stock and controlling food cost with the Executive Chef
- Taking Inventory with the galley team cooperation with Executive Chef
- Replacement of Executive Chef in absence

**Ibis Bay Hotel Resort (Key West, Florida USA) Executive Chef**

**2009-2011**

- Gives instruction and supervising the Line Cooks, Utility and Restaurant Staff.
- Working together with the Food & beverage Director of the Hotel Resort.
- Able to control food and labor cost below forecasted budgets.
- Creating Seasonal Menu and Daily Special.
- Supporting the back of the House Staff at Dinner rush by expediting.
- Keep excitement changing Menus cooperating with the Owner, general manager/ restaurant manager
- The organization of the kitchen and Training Staff for Maximum efficiency quality and productivity and scheduling
- Correct storage of stock : establishing of par levels
- Taking and controlling Inventory, Getting contact with local (seafood companies)

**Double Tree Grand Key Resort Hotel (Key West, Florida USA) Executive Chef**

**2008-2009**

- Professional preparation following by Hilton Hotels standards
- Preparation of daily meals, specials, for Hotel guests, Hotel staff Local Events/ Banquets.
- Ensuring perfect order and cleanliness in accordance with HACCP rules
- Ordering stock taking inventory and cooperation with Sous Chef and F&B Director
- Cost control for a galley within the budget in cooperation with Executive Chef
- Controlling Food and labor cost following by Hilton standards.
- Gives instruction to Line Cooks, Utility and Restaurant Staff.
- Getting Feedback from Hotel Resort Guest.

Letter of recommendation

**Ernest Hemingway's Café (Key West, Florida USA) Executive Chef**

**2005-2006**

- I was Chosen to participate Creating menu- preparation of opening the Restaurant.
- Getting contact with local (seafood companies, distributors )
- Advertising the restaurant
- Training, supervising Staff of front of the House & back of the house.
- Taking Inventory. Controlling Food and labor cost

**A&B Lobster House and Alonzo's Oyster Bar (Key West, Florida USA) Sous Chef**

**2005-2008**

- Sous Chef Preparation of daily Specials.
- Ordering stock and controlling food cost with the Executive Chef
- Taking Inventory with the galley team cooperation with Executive Chef
- Replacement of Executive Chef in absence
- Controlling Food and labor cost.

**Conch Republic Seafood Restaurant (Key West, Florida USA) Grill Station Cook**

**2002-2005**

- Following the Executive chef's instruction for preparation on the daily bases.

**Hopewell Bistro Inn (New Jersey, USA) Executive Chef**

**2000-2002**

- Chef Preparation of daily Specials.
- Ordering stock and controlling food cost with the Owner
- Taking Inventory. Controlling Food and labor cost.

**Dani Restaurant (Budapest, Hungary)**

**Chef/Partnership**

**1996-2000**

- I was Chosen to participate Creating menu- preparation of opening the Restaurant.
- Getting contact with local ( companies, distributors )
- Advertising the restaurant
- Training, supervising Staff of front of the House & back of the house.
- Taking Inventory. Controlling Food and labor cost

Gyertyas Restaurant (Budapest, Hungary) Chef de Partie

1993-1996

### ***Philosophy***

***"One man with a passion can do more than a hundred men with an interest."***

***Anonymous***

### **Education:**

Culinary School 1989-1992 Budapest

Elementary School