



Silviu

Profile

I am currently in the market and seeking for a challenge, where I can bring to the table my diverse experience and benefit the hiring company. I am used to take responsibility and work well as part of the team and adapt easily. Through the years I have been involved in many launch, concept creation and educational assignments.

I live currently in Espoo, but able to relocate if needed. I am in good physical condition, dynamic and in good spirits.

Work Experience

2023-2024

Ravintola BOTTA, Helsinki

Chef

I was responsible for the al la carte service line. I was part of the opening team of five to create and launch the new concept. We had staff of 8 and our focus was the evening service and with 120 seats.

2017 - 2019

Restaurant Moeke, Breda, Netherlands

Head Chef

My contract and responsibility was to educate and coach the team to deliver expected quality, supervise the process, launch of international cuisine in the new location. This was a successful time limited assignment.

2022

Modern Food Company Ltd, Riyadh, Saudi-Arabia

Executive Chef and Head of Training

Amplia Talent is part of the International Billionaire franchise chain. I was hired to supervise the opening of the Beef Bar in Riyadh. I had responsibility for staff of 40 professionals and the restaurant had 900 seats. The assignment was a contract for one year.

2021-2022

iHospitality AB, Stockholm, Sweden

Executive Chef

iHospitality is a nationwide company providing skilled chefs for their restaurant clients. The pool of chefs was est 100. I was working as a head chef in selected hotels and their fine dining restaurants, including, L'Aracosta, Stockholm, Fit for a Queen NAS Fabrik, Brook Lane Hotel,

Other work experiences are from earlier years in Italy, Malta and Romania. Details available upon request.

References and contacts are available.

Contact

Education

- ANC - National Authority of Chefs, Romania

Head Chef Diploma

Completed in 2007

- Italian Culinary School, Sicily

Head Chef Diploma

Completed in 2005

Skill

- Kitchen management
- Cost control
- Purchase process
- Training and educational
- Menu and recipes creation

Awards

2009 | ExpoMilano Culinary Competition
Position 5th Award