



Curriculum vitae

Person Information

Name: Pavel

Date of birth: 7. March 1984

E-Mail:

Tel. Number

Adresse:

Education:

September 1999 bis 21. Juni 2002

Riga trade and culinary school

328114 , catering-service

1991 till 12. Juni 1999

Valmiera 2. Secondary school Valmiera.

Language:

Russisch: native

Latvian mother language

English good

Deutsch: good

Work Experience

2004-2012 cafe „Sala“ Riga,Latvia

Hot section, banquets.

Chef de partie

2012 -2016 innocent cafe Riga,Latvia

Hot,cold section, brunch, breakfast.

Sous chef, head chef

2017 marts – 2017 August bakery, Germany

Made bread

2017 August – 2018 February Hotel „Ichlim“ Wittstock, Germany

Cold section

Sous chef

2018 April – 2018 August Amsterdam „Cora cafe“, Netherlands

Lunch, sandwich.

Chef de partie

2018 September -2019 April hotel „IFA“ Rügen , Germany

Hot section

Sous chef

2019 May -2019 September „Van der Valk „ Hotel Middelburg, Netherlands

Breakfast,cold section

Chef de partie

2019 Oktober -2020 Februar Hotel „Rosen Alp“,Oberstauften, Germany

Chef der partie

2020 Februar -2020 Juni covid-18 lockdown

2020 Juni -2020 Oktober „Moby dick „ Restaurant, Wustrow, Germany

Hot section

Chef de partie

2020 Oktober -2021 Februar

Covid-18 lockdown

2021 Marts – 2021 September „Höhe Düne“ Restaurant,Juist , Germany

Cold section

Chef de partie

2021 Oktober – 2022 April „Lindener“ Hotel , Oberstauften, Germany

Hot section

Chef de partie

2022 May – 2022 December „Governor“ cafe , Haarlem, Netherlands

Hot section

Sous chef

2023 February – 2023 April „Badhuys“ Vlieland, Netherlands

Hot section

Chef de partie

2023 April -2023 July „Sturmhaube“ Restaurant,Sylt , Germany

Hot section

Chef de partie

2023 July -2023 September, „Munster Hof“ Café,Konstanz, Germany

Hot ,cold section

Sous chef

2023 November -2024 February, Hotel „Schillingshof“, Bad Kohlgrub ,Germany

Hot section

Chef de partie

2024 March – 2024 August, Spaarne 66 cafe/restaurant, Haarlem, Netherlands

Cold,hot section, breakfast,lunch.

Chef de partie

2024 September – 2025 January „Ceva“ logistics, Rossendaal, Netherlands

Warehouse, scanning.

2025 February -2025 March

Restaurant APRES POST , Stuben,Austria .

Dessert,cold section.

Chef de Partie

2025 April-2025 September

Bryggeanten restaurant & bar,Helgeroa, Norway

Hot section,cold section.

Head chef

2025 September –

IFJ agency and restaurant „Surf en Beach „ Katwijk, Netherlands

Hot,cold section

Chef de Partie

, Hobbys

Sport, museum,food, history , music3

Responsible, with good communication skills, energetic, with good responsiveness, organizational talent, a realistic optimize.