



Birth date 22.10.1980

Gender

Citizenship

I live in

I may accept relocation offers for:

Other cities in Bulgaria,

Other countries

Contacts



Languages

Languages: English (Fluent),

German (Intermediate)

Skills

Managed people Yes (40)

Computer Skills Word, Excel, Internet

Driving License, category B, M

Krastin

Work Experience

MAY 2024 - FEBRUARY 2026

Sous Chef, DD Gaarden Drift AS

Mandal Norway

Managed full kitchen operations, including sushi (take away menu creation) and team leadership. Training chefs. Ensured high standards in food quality, presentation, and hygiene. Controlled food costs, full organisation of weddings menus and funeral (sniter) menu.

MAY 2024 - SEPTEMBER 2024

Chef shift leader, Lovund Tourist AS

Lovund Norway

Through low summer season in Sofia, I have been working last two seasons in fine dining restaurant in Norway located on Lovund Island.

Responsibilities: Responsible for smoothly running dining service in seafood restaurant, mainly using fresh fish from the sea and from island's fish factory, training staff members, mise en place, running the pass, etc.

MAY 2023 - SEPTEMBER 2023

Chef shift leader, Lovund Tourist AS

Lovund Norway, Business sector: Food and Beverage, Company size: 20 - 50

JANUARY 2020 - MAY 2024

Head Chef Manager, Gourmet Catering Ltd "Gourmet food hub"

Sofia Bulgaria

Running my own business for high end street food, buying and setting up needed equipment, creating menus and calculations, margins, connections with suppliers, etc.

OCTOBER 2018 - JANUARY 2020

Chef Tournant, Traumhotel Alpina

Gerlos, Zillertal Arena, Tirol, Austria, Business sector: Food and Beverage, Company size: 20 - 50

Managing of each of all kitchen positions when someone off, helping in sending orders to suppliers, helping in stock takings, following the HACCP regulations, preparing austrian, german, Asian (sushi) and european cuisine dishes

SEPTEMBER 2017 - NOVEMBER 2018

Area Kitchen Manager, LinGroup Investment Ltd, Noodle Nation Restaurants

England, Business sector: Food and Beverage, Company size: 100 - 300

Taking the responsibility of the proper functioning of five kitchens and over 40 chefs of chain of asian restaurants, making the rota, fridge diagrams, time sheets, improving the kitchen processes and chef's moral and good working atmosphere, completing trainings, audits, preparing chinese, asian and japanese cuisine dishes

JANUARY 2016 - MARCH 2017

Junior Sous Chef, River Advice Chips

Europe, Business sector: Food and Beverage, Company size: above 300

Taking the responsibility of prep and preparing the dishes in very high standards for 20 chairs boutique restaurant in the ship, keeping eye on the quality and the quantity of the all ingredients used in the dishes, to satisfy the higher expectations of our

guests, following HACCP regulations, cleaning and keeping tidy the kitchen equipment

DECEMBER 2014 - DECEMBER 2015

Sous Chef, hotel Alpenhof

St. Jacob am Defferengen, Tirol Austria, Business sector: Food and Beverage,
Company size: 20 - 50

Managing the kitchen staff and all the kitchen processes, sending orders to suppliers, helping in stock takings, following the HACCP regulations, leading the kitchen when the Head Chef is not in, preparing austrian, german and european cuisine dishes

APRIL 2013 - NOVEMBER 2014

Head Chef, Lou & Ma Brothers Touristika Ltd, M's Restaurant

Pernrera, Protaras, Cyprus, Business sector: Food and Beverage, Company size: 10 - 20

Developing Main, Buffet and Sushi menu for the restaurant, calculating the margins using F&B system, keeping eye on the quality and the quantity of all the ingredients added in the dishes, following the HACCP regulations, stock taking, wedding organization, preparing mediterranean cuisine dishes

JUNE 2011 - MARCH 2013

Head Chef, Winery Izbata

Sofia, Bulgaria, Business sector: Food and Beverage, Company size: 10 - 20

Managing the kitchen and all the kitchen processes, managing the kitchen staff, improving the kitchen processes, following the HACCP regulations, adding a new dishes to the menu, preparing european cuisine dishes ect.

SEPTEMBER 2009 - MAY 2011

Head Chef, Marti's Restaurant

Sofia, Bulgaria, Business sector: Food and Beverage, Company size: 10 - 20

Developing Main and Sushi Menu for the restaurant, choosing and buying the kitchen equipment together with the restaurant manager, recruiting and training the kitchen staff, following the HACCP regulations, Preparing european, bulgarian and japanese cuisine dishes

SEPTEMBER 2007 - MAY 2009

Sous Chef, The Fox and The Hound Gastro Pub

Sofia, Bulgaria, Business sector: Food and Beverage, Company size: 10 - 20

Managing the kitchen and all the kitchen processes, keeping eye on the quantity and the quality of all the ingredients used in the dishes, adding new recipes and new dishes in the menu, training the staff, following the HACCP regulations, stock taking, preparing and cooking different kinds of steaks, and dishes from all around the world

OCTOBER 2005 - APRIL 2007

Chef de Partie Pizza Ancona

Sofia, Bulgaria, Business sector: Food and Beverage, Company size: 20 - 50

Preparing number of bulgarian and italian cuisine dishes, preparing a business lunch as well, responsible for keeping the kitchen clean and tidy, following the HACCP standards and regulations

JANUARY 2001 - MAY 2004

Commis de cuisine La Piovra GMBH

Aachen, Germany, Business sector: Food and Beverage, Company size: 10 - 20

Doing the prep for all sections in the kitchen, helping to the other Chefs in the kitchen, Cleaning

Education

MAY 2011 - MAY 2012

Head Chef Certification, Intermenu

Sofia Bulgaria

JANUARY 2010 - JANUARY 2011

Sushi course with Japanese chef Sakura Japanese Restaurant

Sofia Bulgaria

Description/Main Subjects: Learning how to cut and prepare fish for sushi, specifically salmon and tuna, practice in preparing hosomaki, futomaki, uramaki, gunkan, sashimi ect.

SEPTEMBER 1995 - MAY 1999

F&B school Pavel Banya

Pavel Banya Stara Zagora, Level: Professional

Languages

English: Comprehension (Fluent), Speaking (Fluent), Writing (Intermediate)

German Comprehension (Intermediate), Speaking (Intermediate), Writing (Fluent)

Courses and Certificates

Head Chef Certificate

Sushi Chef Certificate