

LEON

OBJECTIVE

To work in a long-term and stable organization where I can continue to grow within my craft while also contributing both strategically and hands-on by bringing ideas and solutions for the team, the kitchen, and the wider management group.

Positive and upbeat chef looking for a long-term role.
Loves animals and nature, and long walks



CORE COMPETENCIES

- Kitchen leadership & daily operations
- Menu & concept development
- Food cost, budgeting & purchasing
- Scheduling & workforce planning
- Recruitment & training
- HACCP & food safety
- Supplier negotiation & raw material management
- KPI follow-up & profitability focus
- High-volume production & fine dining
- Service leadership & quality assurance

WORK EXPERIENCE

HEAD CHEF

Copenhagen · Present (most recent role)

Positive, solution-oriented, and results-driven with solid international experience

- Overall responsibility for the kitchen's daily operations in a business with high demands on quality, pace, and structure
- Lead production, service, and staff in day-to-day operations

- Responsible for menu implementation, quality assurance, and clear work routines
 - Focus on cost control, staffing, and consistent service delivery
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FOUNDER & CO-OWNER

Elsa Vin & Mat · Malmö

- Responsible for the build-up, operations, and development of the restaurant business
 - Responsible for concept, menu, finances, and operational structure
 - Planned, designed, and drew the entire restaurant with a focus on quality, identity, and profitability
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FOUNDER & CONCEPT DEVELOPER

Malmöboxen AB · Malmö

- Responsible for the business from idea stage to completed restaurant concept
- Led the permitting process, establishment, and design of kitchen and production flows
- Developed business model, menu, and operational structures for scalable operations
- Overall responsibility for quality, finances, and continued development
- Contributed to establishing a restaurant that quickly gained recognition and awards

EXECUTIVE SOUS CHEF

Mr. P (Götaplatsgruppen) · Göteborg · 2012–2015

- Led day-to-day operations in a high-volume, fast-paced environment

- Responsible for scheduling, production, service, and daily team leadership
 - Ensured consistent quality in execution, hygiene standards, and kitchen organization
 - Developed routines and ways of working together with management and the team
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SOUS CHEF

Aquavit · New York · 2011–2012

- Worked in a two-Michelin-starred restaurant environment with exceptionally high standards
 - Contributed to daily kitchen operations and hands-on service delivery
 - Deepened focus on detail, structure, and consistency
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HEAD CHEF

Bergabo Hotel · Rönning · 2008–2011

- Overall responsibility for kitchen operations, planning, and quality
- Worked with menu planning, purchasing, staffing, and daily production
- Ensured efficient operations, both operationally and financially

RESTAURANT CONSULTANT

Stockholm · 2016–2020

- Delivered consulting support across restaurant operations, kitchen organization, and quality assurance to strengthen performance and guest experience
 - Supported owners and teams with staffing plans, routines, service flow, and cost control to improve consistency and profitability
 - Led menu development and helped implement efficient workflows, prep systems, and ways of working that scale with volume
 - Set up KPI routines (food cost, labor, waste, sales mix) and followed up results together with management
 - Managed supplier evaluations and negotiations; optimized purchasing routines and inventory control
 - Created standard recipes, prep lists, station guides, and training material to ensure consistent delivery across shifts
 - Supported HACCP implementation, food safety routines, and compliance documentation
 - Provided opening support: hiring, scheduling, set-up of production and service flow, and on-site coaching during launch periods
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EXPERIENCE – SHORTER PERIOD

Estela · New York · Jan–Feb 2016

- Worked in an internationally acclaimed restaurant environment
- Deepened experience in modern restaurant operations and kitchen work