

ABOUT ME

I am goal-oriented, passionate about the work I do. I consider myself a highly motivated and ready to grow chef, who is eager to develop.

SKILLS

- Breakfastbuffet organisation and preparation
- Familiar with German,Swiss,Russian,Romanian,Moldavian, American, Ukrainian cuisines
- Stress resistance
- Kitchen staff mentor&Guidence
- Cold/ Fruit cut blanching, roasting, Fish/ meat cuts
- Experience as Entremetier and Garde Manger

CONTACT INFORMATION

LANGUAGES

Romanian
English
Russian

OTHER

I have more than 5 years of experience in gastronomy, including fast food industry,cold kitchen, hot kitchen,snacks,sauce making, grill. When I have free time I like to do experiments with different ingredients to get an awesome,unforgettable taste.

ALEXEI NEGRUTA

COOK



EDUCATION

Certificate of professional competence for a Cook

EXPERIENCE

- La Taifas Restaurant, May 2017- Oct 2018
 - COLD KITCHEN CHEF
- Carnprodlux, Chisinau, Dec 2020-Sep 2021
 - COOK, SAUCE MAKER
- Burghotel, Neukirchen beim heiligen blut, Oct 2021-Dec 2021
 - EVENING BUFFET ATTENDANT
- H+ Hotels, Engelberg, Jul 2022-Sep 2022
 - BREAKFAST COOK, COLD SHOP COOK
- Arosa Kulm Hotel, Arosa, Dec,2022- Feb2023
 - BREAKFAST COOK
- Hotel Krebs, Interlaken April-September 2023
 - BREAKFAST COOK, A LA CARTE, GARDEMANGER
- Essential by Dorint, Interlaken From March 2024-till June 2024
 - A LA CARTE, CHEF TOURNANT
- Five Zurich hotel, Zurich From June 2024-September
 - BREAKFAST COOK
- Hotel Das Altmühltal, Eichstätt, Deutschland From January 2025- till now
 - BREAKFAST COOK , SUPERVISOR