



- 03/03/1996
- B1/2
- Portuguese / Angolan

Languages

- Afrikaans (upper intermediate)
- Portuguese (native)
- German (upper intermediate)
- English (native)
- Spanish (upper intermediate)

Silvio

Head Chef / Sous Chef

Accomplished culinary professional with over 12 years of comprehensive experience in high-volume and fine-dining kitchens, including leadership roles as Head Chef and Sous Chef.

Adept at managing diverse kitchen operations, menu development, and team training, with a proven ability to deliver exceptional culinary experiences across multiple international cuisines.

Possesses extensive global expertise, having successfully led and contributed to kitchens in South Africa, Angola, Dubai, Portugal, the Netherlands, and Austria. Recognized for blending creativity, precision, and operational efficiency to consistently exceed guest expectations, while fostering a collaborative and high-performing team environment.

Work experience

Chef de Partie

Hotel See-Villa, Milstatt

- Managed a section of the kitchen, ensuring high-quality dish standards.
- Collaborated with head chef to design innovative and seasonal menus.
- Oversaw inventory management, reducing costs through efficient stock control.

Head Chef

HOTEL NEUE POST, Zell am See

- Designed innovative seasonal menus to enhance guest dining experience.
- Managed kitchen staff, fostering teamwork and ensuring efficient operations.
- Maintained high standards of food hygiene and safety in the kitchen.
- Trained junior chefs, elevating culinary skills to achieve consistent quality.

Chef of Cuisine

Hotel Brull - SAILANT, Mechelen

- Opening
- Assist in the elaboration and design of all food and beverage menus.
- Produce dishes of high quality in terms of presentation and taste.
- Ensure that the kitchen operates within timeframes that meet our quality standards.
- Split tasks between multiple workstations

Executive Sous Chef

W Hotel Algarve - Restaurante Papermoon & Market Kitchen, Albufeira

- Assist in opening the Hotel and its needs
- Apply principles of culinary sciences

Apply sensory analysis in the preparation and presentation of food and beverages

- Demonstrate processes of regeneration
- Prepare and execute budgets
- Innovate with new culinary ingredients
- Integrate business continuity management into the organization's operations.
- Manage food and beverage hygiene policies and procedures
- Manage costs and quality controls

Chef of Cuisine

Douro Azul, Porto

- Maintain an efficient operation in their respective production area
- Constantly analyze the quality and cost of food production.
- Keep everything within the set budget
- Monitor the management of time
- Provide ongoing training and ensure that the standards are followed

Head chef

PineCliffs, Albufeira

- Assist in the preparation and design of all food and beverage menus.
- Produce high quality dishes in terms of presentation and taste.
- Ensure that the kitchen operates on time that meets our quality standards.
- Split tasks between multiple workstations
- Control inventory
- Control costs of raw materials and dishes
- Supervise the team and work schedule
- Supervise hygiene and cleaning
- Maintain equipment
- Preparing banquets and catering

Sous Chef

JNcQUOI Beach Club - Restaurant, Comporta

- Ensure the speed, freshness and quality of the dishes.
- Coordinate the tasks of the cooks.
- Implement hygiene policies and examine equipment for cleaning.
- Design new recipes, plan menus and select dishes presentations.
- Review staffing levels to meet service, operational and financial objectives.
- Carrying out administrative tasks, collecting food supplies and equipment and placing purchase orders.
- Set and monitor performance standards for the team.
- Control and direct the food preparation process
- Approve and polish the dishes before they reach the customer
- Supervise and guide all kitchen staff

Coordinator and Supervisor of Operations

Golden Dream Resort - Mussulo Island, Luanda

- Train and guide the cooks, Sub-Chef and Head Chef.
- Training in ensuring the speed, freshness and quality of the dishes.
- I coordinate the tasks of the cooks to perform.

- Implementation of hygiene and security policies.
- Training in the creation of new recipes, menus and presentations of dishes.
- Guidance in presentation and personal hygiene.
- Training in different types of knives, cuts and ways of preparation of products.

Senior Sous Chef

LPM Restaurant and Bar, Dubai

- Responsible for the daily operation of any section.
- Ensure consistency of food quality and presentation.
- Participate in briefing for special functions if necessary.
- Maintain cleanliness, stoque control, organization and section standards
- Training of Commis Section Chefs, delegation of tasks to Commis Chefs and Chef De Parties.
- Constantly advise the Chef on order needs and requirements, and place orders as needed.
- Assist other Chefs and help each other stay motivated and focused.
- Manage the Kitchen in the absence of Chefs/Sous Chefs.

Junior Sous Chef

Viking Cruisers, Porto

- Ensured consistent and smooth operation of food production
- Guaranteed the effective purchase of stoque, its collection and storage
- Made sure work areas are always kept clean
- Assisted other kitchen staff as needed
- Supervised the performance of the kitchen team to ensure proper activity
- Performed other administrative tasks that will be communicated by superiors
- Ensured that the required standards are met in food production and preparation –in quality, quantity and safety
- Worked to exceed customer expectations by encouraging and promoting the high level of service

Senior Chef de Partie

The Vineyard Hotel & Spa, Cape Town

- Prepare specific foods and meal components in your season.
- He followed the instructions provided by the chef.
- He collaborated with the rest of the culinary team to ensure high quality food and service.
- Kept your kitchen area safe and sanitary.
- He made stock withdrawals and requests for supplies to his station.
- Improved your food preparation methods based on feedback.
- He assisted in other areas of the kitchen when necessary.

Chef de Partie

Radisson Blu Hotel Waterfront, Cape Town

- Planned and executed menus in collaboration with other colleagues
- Guaranteed the delivery at all times
- Made requests in a timely manner
- Managed ingredients that should always be available daily

- Followed the guidelines of the executive and sous chef
- Suggested new ways of presenting dishes
- Followed rules and procedures to optimize the new creation process
- Paid attention to kitchen productivity such as speed and food quality
- Ensured compliance with all relevant health, safety and hygiene standards
- Collaborated with other colleagues and superiors

Chef de Partie

Radisson Blu - City Center, Cape Town

- Prepared menus in collaboration with colleagues
- Ensured the adequacy of supplies at the preparation and finishing stations
- Prepared ingredients that should be often available (vegetables, spices, etc.)
- Followed the guidance of the executive or sous chef and had presented new forms of presentation or dishes
- Strived to optimize the preparation and finishing process with attention to speed and quality
- Applied strict standards of health and hygiene
- Helped maintain a climate of smooth and friendly cooperation

● Education

Combined Culinary Arts Program with Confederation of Tourism and Hospitality (CTH) and Recognition of City & Guilds

International Hotel School, Cape Town

- LEVEL 2 Food Security in Catering
- LEVEL 2 Principles of the culinary arts (test of evolution)
- LEVEL 2 Prepare food for cold presentation
- LEVEL 2 Safety at work
- LEVEL 2 Healthier foods and special diets
- LEVEL 2 Prepare, cook and finish broths, soups and sauces
- LEVEL 2 Prepare, cook and finish bakery products
- LEVEL 2 Prepare, cook and finish hot and cold desserts and puddings
- LEVEL 2 Catering operations, costs and menu planning
- LEVEL 2 Prepare, cook and finish fish and seafood dishes
- LEVEL 2 Prepare, cook and finish meats, poultry and offal
- LEVEL 2 Prepare, cook and finish vegetables, fruits and legumes
- LEVEL 2 Prepare, cook and finish rice dishes, grains, farinaceous products and eggs

Confectionery programs with CTH recognition and City & Guilds

International Hotel School, Cape Town

- LEVEL 2 Principles of confectionery (evolution test)
- LEVEL 2 Safety at work
- LEVEL 2 Prepare, cook and finish cakes, biscuits and sponge products
- LEVEL 2 Prepare, cook and finish confectionery
- LEVEL 2 Preparing, cooking and finishing pasta products
- LEVEL 2 Prepare, cook and finish hot desserts and puddings

. LEVEL 2 Prepare, cook and finish cold desserts

Craft of chocolate and sugar

International Hotel School, Cape Town

CONFRERIE DE LA CHAINE DES ROTISSSEURS

International Hotel School, Cape Town

Bachelor of Commerce

Varsity College, Cape Town

- . Responsible 1B
- . Gestão Empresarial 1A
- . Business Management 1B
- . Economy 1A
- . Economy 1B
- . Introduction to marketing theory and practice
- . Marketing 1A
- . Marketing 1B
- . Industrial relations
- . Digital marketing
- . Management of the supply chain
- . Involve the management of risk
- . Communication techniques applied

IT Technician and IT Management

Professional School of the Minho, Braga

- . Economy
- . Programming language
- . Business organization and application management
- . Information systems
- . Computer applications and operating systems
- . Professional training (3 years)
- . Area of integration
- . Proof of Professional Competence