

Calin

Putte

Willing to relocate: Anywhere

Personal Details

Highest Level of Education: Advanced/Higher Certificate

Total years of experience: 15

Work Experience

ExectiveHeadChef

Pescobar SeeaFood Bruxelles-Bruxelles

February 2025 to Present

ExecutiveHeadChef

Luvida-Bruges

January 2024 to Present

Chef de Partie

Ardboyne Hotel-Navan, County Meath

May 2021 to 2024

Planned and executed menus in collaboration with other colleagues,,Place order in a timely manner,,

Chef

Pimientos Restaurant-Navan, County Meath

June 2019 to December 2021

responsible for taking over and preparing food orders,

Banquet Chef

Palacio Wedding Room-Arad

August 2017 to October 2019

Responsible for the planning,organising,controlling and directing the work of employees
BanquetKitchen Department,

in the

HeadChef

Grenier Brasserie-Arad

February 2015 to July 2017

Responsible for over all daily kitchen operation of restaurant which seata 120 quest

HeadChef

Hotel Restaurant Subcetate-Arad

February 2013 to August 2015

Responsible for over all daily kitchen operation of restaurant,,,

Sous Chef

Hungry Restaurant Bruxelles-Bruxelles

August 2010 to February 2013

Cooked and prepared a variety of fresh nutritious meals other refreshments. Supervised food service assistants and kitchen staff, organized their daily duties and monitored performance in Head Chef

Chef de Partie

Hotel Villa Rosa Riviera Rimini-Italia-Rimini

May 2008 to August 2010

Planned and executed menus in collaboration with other colleagues,, Place order in a timely manner,,

Education

Chef (Advanced/Higher Certificate)

Spiru Haret Arad-Arad

September 2004 to September 2007