

ROLAND

Manchester, Greater Manchester

PROFILE

Versatile chef with 7+ years in high-volume kitchens. Proven track record progressing from Chef de Partie to Head Chef. Skilled across Italian, pub, casual, fusion and Asian cuisines; strong on quality, speed, hygiene and leadership.

WORK EXPERIENCE

Chef de Partie | Monkey House – Japanese-Latin American Fusion

Manchester | May 2026 – Present

- Deliver consistent high-quality dishes under pressure
- Support menu changes and seasonal updates
- Maintain strict food safety standards

- Coordinate across sections for smooth service

Chef de Partie | Albert's Shed

Deansgate, Manchester | May 2025 – April 2026

- Execute dishes to exact specifications
- Manage stock rotation and reduce waste
- Work efficiently during peak periods

Preparation Chef | Hello Oriental

Manchester | January 2025 – May 2025

- Accurate prep across all stations
- Follow portion control and storage rules
- Keep work areas clean and organised

Head Chef | Gio Restaurant

Manchester | September 2023 – December 2024

- Run full kitchen operations and service

- Create seasonal menus and control costs

- Train and supervise junior staff

- Ensure full compliance with regulations

Sous Chef | The Clarence Pub

Saddleworth | February 2023 – September 2023

- Assist Head Chef in daily management

- Handle ordering, stock and cost control

- Deliver consistent pub-style dishes

Chef de Partie → Promoted to Head Chef | Cibo Great Northern & Cibo Liverpool Road

Manchester | February 2021 – February 2023

- Promoted within 2 years for performance and reliability

- Manage operations across two sites

- Lead pizza, pasta, grill and seafood sections

- Maintain consistent quality and presentation

- Supervise team and control inventory

Sous Chef | Village Hotels

Ashton-Under-Lyne | February 2021 – September 2021

- Support Head Chef with service and quality checks

- Cover all kitchen sections as needed

- Enforce hygiene and safety standards

Chef de Partie | Frankie & Benny's

Manchester | April 2019 – February 2021

- Run grill, pasta and pizza stations independently

- Plan prep and manage stock levels

- Keep work areas clean and compliant

SKILLS

- Cuisines: Italian, English pub fare, casual dining, fusion, Asian
- Stations: Grill, pasta, pizza, seafood, hot/cold prep
- Operations: Menu planning, inventory, ordering, cost control, waste reduction
- Leadership: Staff training, mentoring, team coordination
- Standards: HACCP, food safety, hygiene compliance

LANGUAGES

- Hungarian: Native
- English: Intermediate