

# Janos

## Varga Janos

Name

Janos

Date of birth

January 14, 1992

Driver's license

Category B Driving Licence

Nationality

Hungarian

## Profile

Experienced and creative Chef with several years of international experience in Fine Dining, 3-Rosette, and Michelin-starred kitchens, including the elite environment of the 6-star Scenic Eclipse Discovery Yacht. Passionate about quality, precision, and teamwork, I am dedicated to continuously improving my culinary skills and contributing to the success of the kitchen through leadership, consistency, and innovation. I possess extensive experience in organizing and

managing high-end breakfast operations, delivering bespoke culinary experiences for discerning global guests.

## Education

Present

Bournemouth & Poole College, Bournemouth

## Employment

2nd Chef

Le Champignon Sauvage (Michelin), Cheltenham

Mar 2024 - Feb 2026

- Assisting in the daily operations of a Michelin-starred kitchen
- Preparing fine dining dishes with a focus on consistency and quality
- Supporting menu development and mentoring junior team members

Sous Chef

Sep 2023 - Mar 2024

The Feathered Nest Inn (3 Rosette), Nether Wescote

- Leading and organizing kitchen operations and service
- Designing and executing menus to the highest Rosette standards
- Managing stock, suppliers, and hygiene compliance
- Planning, preparing, and serving breakfast and brunch menus

Junior Sous Chef

Jul 2022 - Aug 2023

The Nags Head Inn, Great Missenden

- Supervising kitchen sections and assisting in menu execution
- Maintaining food quality, hygiene, and timing during service
- Training and supporting junior chefs
- Managing and overseeing breakfast service

Pastry Chef

Feb 2020 - Jun 2022

The Pines Hotel, Swanage

- Creating and producing desserts, pastries, and baked goods, bread
- Innovating seasonal dessert menus and recipes
- Ensuring product consistency and presentation

- Preparing pastries, desserts, and accompaniments for breakfast service

CDP

Oct 2016 - Feb 2020

[The Pines Hotel, Swanage](#)

- Responsible for daily section operations and menu preparation
- Supporting Head Chef and maintaining kitchen standards
- Training commis chefs
- Organizing, preparing, and supervising breakfast service commis chefs

commis chef

Oct 2015 - Oct 2016

[The Pines Hotel, Swanage](#)

- Assisting senior chefs with food preparation and mise en place
- Maintaining kitchen cleanliness and safety standards

Sous chef

Mar 2026 - Present

[Scenic Eclipse](#)

6-Star Culinary Excellence

Adaptability in Remote Environments

Multicultural Collaboration

## Skills

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Creativity

Attention to preparation detail

Organizing and managing

Excellent under pressure

Leadership and team coordination

## Languages

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Hungarian



English



## Certifications

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ENG1 – Seafarer Medical Certificate

STCW – Basic Safety Training (Maritime)

Food Hygiene Level 2