

MARCELI

Fine Dining and Luxury Hospitality

Summary

Highly experienced chef with over 20 years in **fine dining, Michelin-level kitchens, and luxury hospitality** across Europe, USA, and Zanzibar. Proven leadership in both **high-end tasting menus and high-volume operations (400+ covers)**.

Strong background in **French, Scandinavian, Spanish, and Asian cuisines**, with a focus on **seasonality, product quality, and cost efficiency**.

Currently seeking a **Sous Chef or Head Chef position** in the Netherlands, Germany, or Denmark, ideally with **accommodation during the initial period**.

Skills & abilities

- Fine Dining & Michelin-Level Cuisine
- Menu Development & Seasonal Concepts
- Team Leadership & Kitchen Management
- Food Cost Control & Profit Optimization
- High-Volume Service (400+ covers)
- Pre-opening & Concept Development
- International Cuisine (French, Spanish, Nordic, Asian)
- HACCP & Kitchen Standards

Experience

EXECUTIVE CHEF – RESTAURANT GROUP

Zielona Góra, Poland | 07.2024 – Present

- Leading culinary strategy across multiple restaurant concepts
- Developing menus focused on quality, efficiency, and profitability
- Managing and mentoring kitchen teams

HEAD CHEF – BRASSERIE SJØ OG LAND

Fredrikstad, Norway | 01.2021 – 06.2024

- Managed a **400-seat brasserie** with high-volume and fine dining elements
 - Created seasonal menus with French base and international influences
 - Improved kitchen efficiency and cost control while maintaining quality
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HEAD CHEF – OHY AHY

Zielona Góra, Poland | 03.2018 – 03.2020

- Developed and launched an international street food concept
- Specialized in dry-aged beef and maintained **~25% food cost**
- Led team training, events, and brand development

EXECUTIVE CHEF (SEASONAL CONTRACT) – TIKITAM PALMS

Zanzibar, Tanzania | 10.2019 – 01.2020

- Designed culinary concept for a boutique resort
- Focused on local seafood and tropical fine dining
- Implemented kitchen standards and supplier systems

SOUS CHEF → HEAD CHEF – BON LIO / OTRO LIO (MICHELIN BIB GOURMAND)

Oslo, Norway | 01.2014 – 01.2016

- Led modern tapas concept with tasting menus
- Promoted to Head Chef based on performance and leadership
- Collaborated with international Michelin-level chefs

SENIOR CHEF DE PARTIE – ATELIER AMARO (1 MICHELIN STAR)

Warsaw, Poland | 02.2013 – 01.2014

- Worked in Poland's first Michelin-starred restaurant
- Gained experience in modern techniques and fine dining precision

EXECUTIVE CHEF – DJON'S STEAK & LOBSTER HOUSE

Florida, USA | 03.2009 – 09.2012

- Oversaw multiple high-end restaurant operations
- Specialized in premium steak and seafood
- Contributed to award-winning performance (ZAGAT recognition)

Education

- **B.A. – Culinary Arts**, Keiser College, USA
 - **B.A. – Photography**, Hejber School of Photography, Poland
 - Advanced Japanese Cuisine – Ashanti, 2021
 - Modern Mexican Cuisine Internship – Breddos Tacos, 2021
 - HACCP Certified – Anticimex, 2016
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Communication

English- native, German – A1/2 - Kitchen language workable, but far from fluent,

Interests and achievements

- Selected as one of the **Top 100 Artists in Florida**
- Passionate about **food photography, modern art, and niche cuisine**
- **Opened MyThai – Thai restaurant in Poland, Zielona Góra**
- **Opened Nikay – Nikkei restaurant in Oslo, Norway**

References

Wojciech Modest Amaro –Chef/Owner - Atelier amaro (*1) - +48 694499430
Ted Dahl Sjodin – Adecco Executive Chef Norway - +47 45100809