

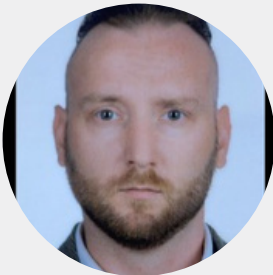
L | J

LUKASZ

HEAD CHEF / SOUS CHEF



, Austria



WORK EXPERIENCE

Fontana Golf Club ● SOUS CHEF

Jul 2024 - Present
Oberwaltersdorf,
Austria

Hotel Grundlhof ● SOUS CHEF

May 2024 - Jun
2024
Bramberg am
Wildkogel, Austria

**Wirtshaus am
Weissensee** ● HEAD CHEF

Apr 2024 - May
2024
Füssen, Germany

Mercure Hotel ● HEAD CHEF

Hamburg am
Volkspark
Oct 2023 - Mar
2024
Hamburg, Germany

Strandklaus ● HEAD CHEF

Ückeritz
Jul 2023 - Oct 2023
Ückeritz, Germany

**Hotel Hampton by
Hilton** ● FNB MENAGER

Mar 2023 - Jul 2023
Swinoujście,
Poland

Hotel und ● HEAD CHEF

ABOUT ME

As a Head Chef with a decade of culinary expertise, I have honed a broad spectrum of skills in prestigious hotels and restaurants. My repertoire includes kitchen creativity, efficient problem-solving, adaptability to rapidly changing environments, team leadership, and staff management. I am well-versed in crafting enticing menus, training service staff, and creating irresistible appetizers, soups, main courses, and desserts for both à la carte service and various events. Additionally, I possess in-depth knowledge of HACCP and cost control. Eager to contribute my talents and passion for exceptional gastronomy to your team, I look forward to collaborating with you to achieve culinary excellence.

EDUCATION

CHEF

Berufsschule Nordost Zinnowitz
/ Zinnowitz, Germany / 2020

MATHEMATICS

Stettin Universität / Szczecin,
Poland / 2014

INFORMATIONSMANAGEMENT

Maritim Technische Universität
/ Swinoujscie, Poland / 2011

Restaurant Weisses Schloss in Heringsdorf

Jan 2020 - Mar
2023
Heringsdorf,
Germany

Meeressterne GmbH, Hotel Forsthaus Damerow

Apr 2018 - Jan 2022
Koserow, Germany

Meeressterne GmbH, Hotel Forsthaus Damerow

Jun 2014 - Apr 2018
Koserow, Germany

SOUS CHEF

CHEF DE PARTIE

SKILLS

Erfinderisch

Problemlösung orientiert

anpassungsfähig

Teamleader

Menchenführung

Excel

Karte schreiben

Service schulen

Desserts

HACCP

die Kosten in Griff haben

Inventur

a'la carte

Buffet

Creative Design