

VASILEIOS



Nationality: Hellenic
Born date: 30-11-1995

Military service: Completed
Marital status: Unmarried

Profile

Passionate about creating exceptional culinary experiences, I have an extensive experience in the food industry. My journey began in 2017 when I worked at an artisan butchery shop after graduating from the butchery school of Greece. Eager to further my knowledge and skills, I enrolled in culinary school and was fortunate to complete my internship program in Cyprus.

Seeking to expand my horizons, I traveled to Belgium to explore new techniques and ingredients before returning to Cyprus to work with talented chefs. My journey then took me to Finland, where I continued to hone my craft and learn about diverse fermentation methods and ingredients. My passion for cooking has led me to read countless professional cookbooks, attend a variety of seminars and experiment with new techniques in my work.

On September 6, 2022, I was honored to join the team as a Chef de partie at Cas Pikaar's Michelin-starred restaurant in Hilvarenbeek, Netherlands. This opportunity allowed me to further develop my skills and create memorable culinary experiences along with the chef for discerning guests.

My ultimate goal is to find a constantly changing and challenging culinary environment where I can continue to improve and develop as a chef.

Employment History

Apprenticeship at Sidiropoulos Georgios Butcher Shop, Krioneri Kavala

January 2016 - March 2016

During my apprenticeship, I gained hands-on experience in de-boning and preparing high-quality beef cuts. I learned the importance of attention to detail in every step of the process, from selecting the best cuts to ensuring proper handling and storage.

This experience was instrumental in laying the foundation for my passion for meat preparation and inspired me to pursue further culinary education in the field.

Meat Processor

Meat Industry "V.I.K.R.E A.E", Xatzigavriilidis Themistoklhs, Amisiana Kavala

April 2017 - September 2017

As a Meat Processor, I was responsible for the production of meat, pork, and poultry products. During my time at V.I.K.R.E A.E, I gained valuable experience in a variety of tasks, including:

- Managing Gyros production department: As the chief of the production section for Gyros, I was in charge of managing the production department. I worked behind the line and oversaw the production process and ensured that everything ran smoothly and efficiently.
- Meat tenderizing and marinating: I used large barrels to tenderize and marinate meat for gyros.
- Handmade pork gyros: I was responsible for setting up pork gyros by hand, ensuring that each gyro was of the highest quality and met customer expectations.
- Operating skewer machines: I operated skewer machines, ensuring that each skewer was assembled to perfection.

- Customer service: I assisted with customer orders, ensuring that each order was accurately fulfilled and met customer expectations.
- Preparation: I was responsible for preparing the meat for the production process, including cleaning, trimming, and slicing.

Through my work as a Meat Processor at V.I.K.R.E A.E, I gained valuable experience in all aspects of meat production and processing.

Commis Butcher

Artisan Dry-Age Butcher Shop "Kechagias", Nikolaos Kechagias, Kavala

September 2017 - December 2018

- Proficient in processing meat, pork, and poultry products with a focus on quality and consistency.
- Expertise in filleting and marinating pork belly for Greek gyros, as well as deboning pork, beef (French cuts), and poultry, turning large pieces of meat into retail-ready portions that can be purchased by consumers.
- Delivering exceptional customer service by providing advice on proper meat storage and cooking techniques.
- Responsible for shop preparation, execution of restaurant orders, cashiering, and managing stock.
- Performed various cleaning and administrative duties during quiet periods to ensure a clean and organized shop.
- Consistently ensured compliance with food safety and hygiene regulations, and implemented proper procedures to maintain high standards.

During my time working alongside with Nick in his butcher shop, I had the privilege of learning from a true master of the craft. Nick's expertise in dry aging beef meat with infusions from alcohol like whiskey, rum, and more was particularly impressive and informative. His guidance and mentorship allowed me to develop my own skills in processing meat, with a focus on quality and consistency. Nick's passion for the industry was contagious, and he instilled in me a strong work ethic and attention to detail that I still carry with me today.

I had the unique opportunity to taste exceptional cuts of meat from around the world, including wagyu, black angus, French veal, Argentina, Uruguay, Australia, USA and pork primal pieces. This experience enabled me to broaden my understanding of the different types of meat and the flavors they offer. Additionally, it was my first introduction to the grain and grass-fed industry, which provided me with invaluable knowledge to recognize a high-quality piece of meat. Overall, this experience allowed me to refine my palate and enhance my ability to select and prepare premium cuts of meat for consumers.

Working alongside with such an experienced and knowledgeable butcher taught me the importance of constantly seeking to improve my skills and knowledge, and to always strive for excellence in all aspects of my work.

Culinary Intern

Grecian Bay 5-star Hotel, Ayia Napa, Cyprus

May 2019 – November 2019

During my internship at the 5-star Grecian Bay Hotel in Ayia Napa, Cyprus, I gained valuable experience in the culinary arts. I became proficient in fruit and salad preparation, with a keen eye for detail and presentation. I also developed skills in the cold kitchen, ensuring proper storage, handling, and preparation of food items.

Overall, my experience at Grecian Bay Hotel taught me the importance of attention to detail and maintaining high standards in the culinary arts. I also learned how to work in a fast-paced environment while ensuring the quality of the food and the satisfaction of customers.

Moreover, during the first weeks of my internship at the Grecian Bay Hotel, I was given the responsibility of managing the grill bar at the poolside. This experience helped me develop leadership and decision-making skills, as well as the ability to handle a high-volume of orders while maintaining the quality of food and service. Working at the grill bar also taught me how to communicate effectively

with customers to ensure their needs were met, and how to work collaboratively with the rest of the kitchen staff to ensure a smooth and efficient operation.

Commis de cuisine

Grecian Bay 5-star Hotel, Ayia Napa, Cyprus

November 2019 – February 2021

During my tenure as a commis chef, I gained valuable experience in various areas of the culinary arts. In the cold kitchen, I honed my skills in proper food storage, handling, and preparation techniques. I also gained experience alongside with the sous chef in preparing table d'hote menus for the hotel, ensuring timely and efficient service to customers. Additionally, I gained expertise in handling a la carte orders in the hot kitchen, ensuring the quality of each dish and meeting customer expectations.

In the carvery, I learned how to serve meat dishes to perfection, ensuring customer satisfaction and adherence to high standards. My experience in the salad bar taught me the importance of attention to detail and presentation, while my work in buffet setup provided me with experience in organizing and displaying a wide range of food items.

Overall, my experience as a commis chef has taught me the importance of efficiency, attention to detail, and maintaining high standards in the culinary arts. I learned how to work in a fast-paced environment, manage multiple tasks simultaneously, and collaborate effectively with team members to ensure smooth service and customer satisfaction.

Commis butcher – Demi chef de partie

Olympic Lagoon 5-star Hotel, Ayia Napa, Cyprus

June 2021 – September 2021

During my time as a commis butcher in the butchery department, I gained valuable experience in meat preparation and handling. Additionally, I worked in the lunch buffet at the grill and pasta station, utilizing live cooking techniques to prepare high-quality meals for guests.

I provided assistance in the hot kitchen whenever necessary and took charge of a boutique restaurant, cooking for a group of 40 children for 21 days. This experience allowed me to create a la carte and table d'hote menus, serving breakfast, lunch, and dinner while gaining expertise in preparing kid-friendly meals.

I was responsible for stock, orders, transfers, and requisition creation for the restaurant. I was also tasked with cooking seven different menus, which were tailored to our customers' requests. Additionally, I gained experience in buffet setup, ensuring that all food items were presented in an appealing and hygienic manner.

Overall, this experience taught me the importance of adaptability and organization in a fast-paced kitchen environment, as well as the value of creating menus that meet the specific needs and preferences of customers such as children.

Part time grill chef

Restaurant "Maistrali Mediterranean Fusion", Ayia Napa, Cyprus

June 2021 – September 2021

During my time in Maistrali, I performed various culinary tasks, including filleting and preparing fish to ensure top-quality dishes. I adeptly managed the grill, ensuring precise cooking and perfect flavors. Additionally, I provided essential assistance in preparing side plates and a la carte orders, developing my versatility and adaptability in a dynamic kitchen environment. Furthermore, I was responsible for general restaurant shift preparation, maintaining high standards of efficiency and readiness. In the cold kitchen, I skillfully crafted a variety of a la carte salads, ensuring freshness and presentation excellence in every dish. Overall, this experience equipped me with a comprehensive skill set in seafood handling, grilling, kitchen organization, and salad preparation, emphasizing precision and quality in every culinary task.

Chef de partie

Restaurant "Rebuke Lounge", Larnaka, Cyprus

December 2021 - March 2022

In my role, I meticulously maintained the highest standards of cleanliness, ensuring surfaces and storage containers met stringent sanitation criteria. Quality assurance was a priority, meticulously inspecting all ingredients to guarantee top-tier quality for our brunch and lunch service.

I had the privilege of working with exceptionally fresh and premium-quality langoustines, razor clams, cockles, live blue lobsters, and oysters, which sparked my interest for top-tier ingredients in the culinary world.

Proficiently handling an extensive array of kitchen equipment, I showcased versatility and expertise in executing diverse culinary techniques for brunch a la carte orders, from crafting intricate Brioche to perfecting French omelets and eggs benedict. I took pride in upholding impeccable storage standards and ensured all stations were impeccably organized for seamless service. From skillfully handling the cold kitchen station to preparing intricate dishes like octopus carpaccio, ceviche and beef tartar, my dedication to precision and detail led me towards studying the background of these dishes and their history. Additionally, my expertise extended to creating tantalizing desserts, including ganaches, cremes, glazes, brioche bread, and sponge cakes.

Chef de partie

Atlantica Aeneas resort by TUI 5-Star hotel, Ayia Napa, Cyprus

March 2022 to June 2022

During my stay at this all-inclusive hotel, I garnered invaluable expertise in cooking beyond the confines of set recipes. Collaborating closely with the sous chef, I managed and executed dinner shifts in the hot kitchen, catering to a considerable volume of up to 1200 customers at times.

Even though I worked in every needed station including live cooking in wok/pasta station/pizza station which included a gas fire pizza oven, my role as a chef de partie primarily focused on sauces, ranging from 5 to 13 varieties on different days.

The sheer volume of food made following traditional set recipes impractical. Nonetheless, I honed the skill of maintaining distinct and sharp flavors in each sauce, showcasing adaptability and precision despite the demanding culinary environment.

In essence, I found myself compelled to cook instinctively, relying solely on a menu without any accompanying recipes. This immersive process resonated deeply with me.

It became a personal journey where it was just me, the stove, and the guests who would critique my creations after six hours of dedication. This method, devoid of papers, methods, or techniques, ignited a profound passion within me. Transitioning from a semi-fine dining establishment, specializing in high-quality seafood to this place, each day became a quest for the utmost culinary excellence, pushing me to strive tirelessly for the finest outcome possible.

This demanding environment honed my ability to ensure consistent taste even under intense pressure, developing my skills in culinary execution and customer satisfaction.

Additionally, I maintained quality control over hot food items, including meat, fish, poultry, sauces, stocks, and seasonings, upholding culinary standards. Adhering to stringent safety and cleanliness regulations, I ensured a sanitized work environment in line with company protocols. I provided essential support to the shift leader and sous chef.

Coordinating the second cooks according to the shift leader's guidelines, I ensured smooth kitchen operations. Following both company and state regulations on food handling, I prioritized food safety and hygiene throughout.

I displayed flexibility by replacing cooks across various positions within the hotel, including the steak restaurant.

Additionally, I contributed to mise en place upon request, aiding in the efficient organization of the kitchen.

Season - Chef de partie

Dry-age steakhouse restaurant "Meat District", Porvoo, Finland

June 2022 – August 2022

In the midst of my tenure at the restaurant, I underwent a profound personal and professional transformation. It was a time of self-discovery, understanding my capacities, expectations, and aspirations as a chef. Desiring growth, I made a conscious choice to expand beyond my comfort zone and embarked on a journey to Finland, seeking exposure to a new culture and culinary style. The shift to an entirely different setting, life-style, and expectations marked a pivotal moment, especially four years after my tenure at a dry aging butchery shop, as I immersed myself in the restaurant environment.

This change of scenery was transformative. After completing my shifts late at night, I found myself delving deeper into self-study, attending online seminars, engrossed in books, and crafting my own recipes. Cooking ceased to be just a profession; it became my philosophy, something similar to composing a symphony. These cumulative experiences propelled me forward, shaping my outlook towards the future.

Working with superior quality meats was an invaluable experience. My roles ranged from managing the cold kitchen and appetizers—featuring dishes like beef tartare, vegetarian options such as grilled cabbage & beetroot tartare, and Italian-style burrata with confit tomatoes—to handling sides, pans, including risottos, vegetables and sauces such as smoked beurre blanc, hollandaise and more.

My initiation into crafting sourdough bread marked an infatuation with the profound impact of nature on food. I often found myself saying to others, "To understand how nature influences food, start by making sourdough bread."

My exposure expanded to reductions such as vegetable stocks, wine reductions, and a variety of pickling methods. This journey also introduced me to the intricate Lacto-fermentation process.

Crafting desserts became a creative endeavor. I completed recipes like tarte tatin made on the pan, caramel sauce paired with vanilla ice cream, Pavlova featuring white chocolate cremeaux, pistachio frangipane with lemon curd, and Swiss meringue.

Engaging in mise en place activities—including crafting homemade brioche bread, sourdough bread, fresh vegetable cuts, creams, sauces, and meticulous meat handling—became integral parts of my routine.

*Chef de partie * 1 Michelin Star, 15/20 pts Gault Millau NL*

Michelin starred Restaurant "**Pikaar**" by Cas Pikaar, Hilvarenbeek, Netherlands

Sep 2022 – March 2024

I am truly grateful for the opportunity to have been part of the esteemed team at Pikaar's restaurant. My journey began in the amuse-arrive-petit fours section, where I had the privilege of contributing across a spectrum of culinary tasks. Over time, my responsibilities expanded to encompass the preparation of entrees & desserts, and helping the pass under the guidance of Cas Pikaar.

Given the dynamic nature of our culinary offerings, characterized by frequently evolving menus, it is challenging to delineate the precise scope of my contributions. However, by the end of August 2023, an exciting opportunity arose for me to play a vital role in the seamless transition following the departure of our sous chef. Stepping up to the occasion, I undertook the task of orchestrating the reorganization of our culinary operations, particularly focusing on the cold sections, including entrees, amuses, desserts, petit fours, and arrive.

This endeavor involved revamping documentation, training kitchen personnel, and ensuring optimal performance across all stations under my purview, aligning with the exacting standards synonymous with our establishment.

During my tenure, I had the privilege of working with an array of premium produce sourced from the Netherlands, including meticulously handling fish, shellfish, beef, foie gras, crabs, and beyond. These experiences not only refined my culinary acumen but also underscored the paramount importance of discipline and mutual respect within a professional kitchen environment.

Furthermore, I actively pursued continuous personal and professional development, leveraging opportunities to attend seminars and refine my skills. Beyond the culinary realm, I must also commend Cas Pikaar for embodying not only culinary excellence but also demonstrating exemplary character traits, which profoundly influenced our team dynamics and work ethos.

In reflection, my journey at Pikaar's restaurant has been transformative, imbued with invaluable lessons and experiences that have enriched both my professional repertoire and personal growth. I am deeply grateful for the opportunity to have been part of such a distinguished culinary team.

Season - Chef

2 Star remote Guesthouse restaurant "Gjáargarður", Gjogv, Faroe Islands

July 2024 – October 2024

Seeking a change of pace, I made the decision to take a step back and explore a new chapter of my culinary journey. This led me to a unique opportunity to work in a guesthouse and a 2-star hotel, situated in a picturesque location outside the city, surrounded by breathtaking views of the shore and mountains.

This experience provided the challenge of working with limited equipment and locally available products, requiring creative adaptation in a remote environment. The setting, while remote, presented immense potential to deliver exceptional culinary experiences, offering a rare opportunity to elevate the gastronomic appeal of the establishment. Despite the constraints, the project of refining the menu and enhancing the culinary offerings was both challenging and rewarding.

The island's natural resources, particularly its rich waters for seafood, provided excellent ingredients for creating authentic dishes. Additionally, witnessing the traditional yet controversial practice of whale hunting gave me insight into the cultural interplay between cuisine and nature—a profound connection that underscored the need to respect both.

During these four months, I had the privilege of developing and executing menus for a variety of guests, including corporate groups, tourists, locals, and even the island's government over a two-day event. The positive feedback we received was a testament to the team's efforts and our commitment to creating memorable dining experiences.

The freedom to design menus based on seasonal, locally available ingredients was a true privilege. Working from start to finish on every course, from appetizers to desserts, allowed me to bring pure, natural flavors to the forefront. Our dishes, prepared with home-made stocks, sauces, and thoughtfully composed elements, were crafted with great care and respect for the ingredients.

One memorable creation was a black currant jus, elevated with freshly squeezed orange juice to enhance the complexity of flavor without overpowering it—a theme that ran throughout the menu. Unexpected combinations, such as rhubarb, tarragon, star anise, and lemon, led to exciting flavor profiles that pushed our boundaries.

This experience enriched my understanding of how nature, availability, and innovation can shape culinary practices, furthering my growth as a chef.

🌿 Education & training

High-school Diploma - 2013

General high school, Krnides, Greece

Certificate of Meat- Butcher diploma - 2016

School of meat professions, Drama, Greece

Culinary School - Technician of culinary Art "Chef" – 15/10/2017 – 15/06/2019

Public Culinary school of Greece, Kavala, Greece

📄 Certificates of attendance

- **Mediterranean fine cuisine**, chef *Begoña Rodrigo*, Restaurant "La Salita" - 1 Michelin Star (Valencia, Spain)
- **Introduction to fermentation**: Kombuchas, kefir, mead and other ferments, chef *Robert Ruiz Moreno*
- **Tasting menus with Lasarte**, chef *Paolo Casagrande*, restaurant "Lasarte" – 3 Michelin star (Barcelona, Spain)

- **Basque Cuisine**, chef Xabier Goikoetxea, restaurant “*Orid*” – 1 Michelin star (Barcelona, Spain)
- **Traditional Peruvian Cuisine Reinvented**, chef Jorge Muñoz Castro, restaurant “*Astrid & Gastón*” (Lima, Peru)
- **Avant Garde Ice creams**, chef *Jordi roca*, restaurant El Celler de Can Roca - 3 Michelin Stars (Girona, Spain)
- **Pastry basics: Creams**, chef *Joanna Artieda*, Pastry Chef and Best Spanish Chef 2016 (Pamplona, Spain)
- **Pastry basics: Syrups, mousses, meringues & crunchies**, chef *Joanna Artieda*, Pastry Chef and Best Spanish Chef 2016 (Pamplona, Spain)
- **Pastry basics: Doughs**, chef *Joanna Artieda*, Pastry Chef and Best Spanish Chef 2016 (Pamplona, Spain)
- **Custard puddings**, chef *Joanna Artieda*, Pastry Chef and Best Spanish Chef 2016 (Pamplona, Spain)
- **Cheesecakes**, chef *Dina Alsina Pérez*, Creative Technical Advisor at Ken-Foods (Spain)
- **Jams, jellies and marmelades** chef *Joanna Artieda*, Pastry Chef and Best Spanish Chef 2016 (Pamplona, Spain)
- **Miniature Pastry**, chef *Xavier Donnay*, World's Best Pastry Chef 2020, Lasarte (3 Michelin stars) (Barcelona)
- **Petits Gâteaux**, chef *Antonio Bachour*, Pastry Chef and Owner of Bachour Miami. World's Best Pastry Chef, 2018 and 2022
- **Creative Fruit Desserts**, chef *Joanna Artieda*, Pastry Chef and Best Spanish Chef 2016 (Pamplona, Spain)

📁 Culinary events

- **Chefs at the Parc**, “Talents of Europe”, CAS PIKAAR *, Netherlands
- **PSV Phillips Stadium**, “4 hands dinner”, CAS PIKAAR * & YURI WIENSEN *, Netherlands
- **PSV Phillips Stadium**, “Restaurant Pikaar”, CAS PIKAAR *, Netherlands
- **Asparagus on the field**, “Restaurant Pikaar”, CAS PIKAAR *, Netherlands

📁 Personal skills

Mother tongue	Greek				
English	UNDERSTANDING		SPEAKING		WRITING
	Listening C1	Reading C1	Spoken interaction C1	Spoken production B2	B2
Digital skills	Self – Assessment				
	Information processing	Communication	Content creation	Safety	Problem solving
	Independent user	Independent user	Independent user	Independent user	Independent user
Computer skills	▪ Good command of office suite (word, presentation, spread sheet) as a result of presentations I had to make for Culinary/Meat school. ▪ Basic knowledge of photoshop editing programs. ▪ Basic knowledge of video editing programs. ▪ Good internet skills.				
Driving license	A1, B1, B, C1, C, BE, C1E, CE				
Job related skills	▪ Handling two big barrels 800kg dynamic each, used for tenderizing and marinating meat. Mixing spices upon orders and creating blends with pork and chicken products. ▪ Handling vacuum machines. ▪ Handling meat band shaw. ▪ Handling meat slicer machine. ▪ Handling meat grinder machine.				

- Able to use properly a skewer machine.
- Able to use cleaver and knives properly.
- De-boning beef, pork and poultry products into primal and sub primal pieces.
- Cutting, boning and trimming meat in a way that keeps wastage to a minimum.
- Reducing meat wastage wherever possible by cutting skilfully and carefully. French cut was the official cut of the butcher shop, leading to a very detailed and skill full use of knife.

Kitchen

- Handling thermo-mix.
- Properly handling syphons.
- Able to use Sous-vide machine or oven(sous-vide).
- Handling Mixer.
- Handling blenders.
- Proper knowledge of rational-ovens.

Able to use a big variety of kitchen equipment.

Management

Able to create respect and trust. Leadership comes from my experience as chief of department, managing a team of three people at the production of a company. Further, traveling and working in different kitchens gave me the opportunity to see different management techniques throughout Europe and see what works and what doesn't work in a dynamic kitchen environment. On top of that, being a chef de partie in various kitchens gave me the skills to run and coordinate stations and kitchen staff properly.

After the chance to open and close kitchens on various places including hotels and restaurants, I'm able to set up stations properly according to company's and chef's standards.

Stress management and multi-tasking, thanks to my experience in dynamic and challenging kitchens. Very good use of English.

When it comes to kitchen, I had the chance to work on different places with different people. Even on hard times, being calm and communicative saved the moment.

📌 Culinary Journey Through Various Restaurants









📁 Personal work

