

FILIP BAKOWSKI

Poznań
SUMMARY

Versatile Chef skilled in preparing a wide range of cuisines, from Mediterranean to modern English. Expert in food safety, time management, and meticulous plating techniques, consistently delivering high-quality dishes in fast-paced environments. Eager to contribute to a vibrant culinary team.

SKILLS

- Food Preparation
- Food Safety
- Safe Handling
- Ingredient Selection
- Plating techniques
- Garnishing techniques
- Time management
- Attention to detail

EXPERIENCE

NELSON HOTELS

Delamere, Northwich

Junior Sous Chef

10/2025 to 07/2026

- Prepared a variety of dishes according to hotel standards and guest preferences.
- Plated food according to restaurant artistic guidelines to promote attractive presentation.
- Managed daily kitchen operations and ensured high food quality standards.
- Ensured accurate completion of prep lists and production sheets on a daily basis.
- Up to 700 covers

BRUNNING AND PRICE

Kirkby Lonsdale, United Kingdom

SOUS CHEF

04/2024 to 08/2025

- Crafted high-quality dishes aligned with seasonal menus to meet customer expectations.
- Ensured high standards in kitchen operations to deliver consistent quality.
- Active on all sections throughout the kitchen.
- Contributed to teamwork by actively participating in a five-member kitchen staff.

LOVELY PUBS, UK

Bromsgrove, United Kingdom

SENIOR CHEF DE PARTIE

05/2023 to 04/2024

- Executed high-volume food preparation in fast-paced kitchen, maintaining efficiency.
- Prepared menu items accurately to meet quality standards in high-volume service.
- Crafted pizzas, main courses, and larder items for consistent service in busy kitchen.
- Monitored recipe portioning to control food costs.

BRUNNING AND PRICE, UK

Harrogate, United Kingdom

SENIOR CHEF DE PARTIE

10/2022 to 04/2023

- Managed larder and pastry section, overseeing daily operations and inventory to ensure smooth service.
- Executed seasonal cooking techniques in French, modern English, and Italian cuisines, delivering innovative dishes.
- Sourced and prepared fresh, local produce for daily menu items, enhancing flavor and quality.

REYDLEYK

Torshavn, Faroe Islands

CHEF

06/2021 to 04/2022

- Served comfort food in high-volume setting, efficiently managing up to 200 customers daily to ensure timely service.
- Collaborated with team of 3 to 4 members to deliver quality service and achieve customer satisfaction.
- Serving freshly made burgers and pizzas.

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+48 519 779 903
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