

Vlad Gindac



Personal details

-  Vlad Gindac
-  Str. 16 Februarie Nr.1A
-  325700 Otelu Rosu , Romania
-  June 4, 1993
-  AB, B
-  Romanian
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Skills

Communication Skills



Problem Solving



Adaptability



Organization



Critical Thinking



Teamwork



Attention to Detail



Data Analysis



Languages

English



Romanian



Profile

Resourceful and dedicated professional with a strong ability to adapt to diverse environments and deliver exceptional results. Skilled in problem-solving and effective communication, with a commitment to continuous learning and growth. A highly motivated chef with over 14 years of experience in hospitality, from catering sites, cantine type service to hotels and a la carte restaurants. My years of experience can add a plus to any kitchen, I am a very open minded person and I still

like to learn new things, my strongest points in a kitchen are communication, problem solving attitude, adaptability.

Education

Banatean High School, Otelu Rosu

Sep 2009 - Jun 2012

Employment

Head Chef

Casa Musa, Otelu Rosu, Romania

Apr 2025 - Present

Chef de partie

Pellestova Hotel Hafjel, Oyer, Norway

Nov 2024 - Mar 2025

Head Chef (seasonal job)

Wet Republic Pool, Rm. Valcea, Romania

Jun 2024 - Sep 2024

Freelance Chef

Unlimited Recruitment, Oxford, UK

Jan 2022 - Apr 2024

May 2021 - Jan 2022

Sous Chef

The Lamb and Flag, Taunton, UK

Sep 2020 - May 2021

Jun 2020 - Sep 2020

Chef de partie

The IVY Brasserie, Oxford, UK

Mar 2020 - Jun 2022

Head Chef (seasonal job)

Wet Republic Pool, Rm. Valcea, Romania

Labour Jobs

Oxford, UK

During the first lockdown in UK I had to take different jobs

Sous Chef

Hollroyd Howe Catering, Oxford

Feb 2019 - Mar 2020

Chef de partie Junior Sous Chef

Brasserie Blanc, Oxford, UK

Sep 2017 - Jan 2019

Junior Sous Chef

Turtle Bay, Oxford, UK

Feb 2017 - Sep 2017

Jun 2016 - Feb 2017

Chef de partie

Malmaison Hotel, Oxford, UK

Mar 2015 - Feb 2016

Chef de partie

Royal oak Exmoor, Winsford, UK