



Sofia, Bulgaria 1444



Bold Profile

EDUCATION

High School Diploma
Virgil Madgearu, Cluj-Napoca
Romania

LANGUAGES

English
Romanian

DANIEL-ELISEI

Chef, sous chef, executive chef, kitchen hand, content moderator

SKILLS

International Culinary Expertise: Professional experience in French, Oriental, and Bistro cuisines. Menu Development: Designing and executing diverse menus for fine dining and specialized events. HACCP & Food Safety: Full compliance with food safety, sanitation, and hygiene standards. High-Volume Operations: Proven ability to deliver quality dishes in high-capacity restaurant environments.

WORK HISTORY

January 2024 - April 2026

Alorica - Content Moderator

- Enhanced user experience by diligently monitoring and removing inappropriate content from the platform.
- Contributed to a positive online community by consistently applying fair judgment when moderating diverse types of content.
- Increased overall platform safety by proactively identifying trends or patterns in harmful or abusive content.

April 2023 - October 2023

Skipperstuen - Chef De Partie, Drobak, Oslo, Norway

- Supported head chef in menu creation, incorporating seasonal ingredients for innovative dishes.
- Enhanced kitchen efficiency by streamlining prep work and implementing time-saving techniques.
- Provided support in all areas of the kitchen as needed, demonstrating versatility and adaptability under pressure.
- Plated meals paying special attention to garnishes and overall presentation.

February 2022 - February 2023

Nu Boyana Film Studios - Executive Chef, Sofia, Bulgaria

- Managed kitchen staff for efficient food production, ensuring timely delivery of high-quality dishes.
- Expanded catering services through strategic marketing efforts, increasing event bookings and revenue streams.
- Cooking for celebrities

- Enhanced guest satisfaction ratings by consistently delivering exceptional service in a high-pressure environment.
- Maintained a safe and sanitary work environment, adhering to health department standards and regulations.

February 2021 - February 2022

WorkForIt - Personal Chef, Amsterdam, Netherlands

- Developed menus, controlled food costs and oversaw quality, sanitation, and safety processes.
- Studied cultures and cuisines of various areas around world in effort to prepare authentic dishes.
- Inventoried food, ingredient, and supply stock to prepare and plan vendor orders.
- Maintained food inventories to support efficient cost management.
- My first company.

May 2020 - January 2021

De Wijnkaart Amsterdam - Sous Chef, Amsterdam, Netherlands

- Managed food preparation tasks during high-volume service periods, ensuring all orders were executed in a timely manner without sacrificing quality or presentation standards.
- Planned and directed high-volume food preparation in fast-paced environment.
- Mentored junior kitchen staff, fostering a collaborative work environment that improved overall team performance.
- Managed inventory levels effectively, resulting in reduced food waste and cost savings for the establishment.
- Plated every dish with attractive flair to meet strict restaurant standards and maintain stellar business reputation.
- Ensured consistent quality control of all dishes leaving the kitchen, resulting in a reputation for excellence among patrons.
- Developed strong relationships with local vendors, securing fresh ingredients at competitive prices while supporting community businesses.

February 2019 - April 2020

Roompot Aquadelta - Executive Chef, Bruinisse, Rotterdam, Netherlands.

- Delivered excellent food quality and maximized customer satisfaction by preparing meals according to customer requests.
- Developed kitchen staff through training, disciplinary action, and performance reviews.
- Designed seasonal menus showcasing fresh local ingredients, supporting sustainable agriculture practices within the community.
- Oversaw business operations, inventory control, and customer service for restaurant.
- Spearheaded kitchen renovations to optimize workflow efficiency without compromising quality or safety standards.
- Collaborated with front-of-house staff to ensure seamless dining experiences for guests.
- Increased customer satisfaction by creating innovative and diverse menus tailored to various dietary needs.

- Maximized profitability by effectively managing food costs through portion control and minimizing waste.
- Scheduled and received food and beverage deliveries, adhering to food cost and budget.

October 2018 - January 2019

Sub Tampa - Chef, Brasov, Romania.

- Optimized food preparation processes, implementing time-saving techniques without compromising quality.
- Continually improved kitchen safety by enforcing strict hygiene protocols and staff training on equipment usage.
- Checked freezer and refrigerator prior to each shift to verify correct temperatures.
- Maintained well-organized mise en place to keep work consistent.
- Developed innovative recipes, attracting new clientele and increasing overall sales.

April 2017 - September 2018

Bujole - Executive Sous Chef, Cluj-Napoca, Romania

- Oversaw the execution of daily prep tasks ensuring timely completion while maintaining ingredient freshness.
- Balanced labor costs by effectively scheduling kitchen staff according to business needs.
- Maintained high standards of food presentation by supervising plating techniques during service hours.
- Established strong relationships with local vendors, ensuring the use of fresh, high-quality ingredients.
- Incorporated dietary restrictions into menu planning to accommodate diverse clientele needs.
- Collaborated with Executive Chef to design seasonal menus that showcased diverse flavors and techniques.
- Evaluated employee performance regularly providing guidance towards improvement as necessary.
- Managed inventory control, reducing food waste and optimizing budget allocation.
- Gault&Millau Guide 2018

January 2016 - March 2017

Marty Restaurants - Head Chef, Cluj-Napoca, Romania.

- Hired, managed, and trained kitchen staff.
- Trained junior chefs in advanced culinary techniques and food safety procedures, helping them grow professionally within the industry.
- Handled and stored food to eliminate illness and prevent cross-contamination.
- Managed food costs effectively with careful menu planning, accurate portion control, and utilization of seasonal ingredients.
- Coordinated employee schedules and developed staff teams to boost productivity.
- Fostered a positive working environment by promoting teamwork and open communication among all kitchen staff members.
- Trained kitchen staff to perform various preparation tasks under pressure.

- Prevented cross-contamination from utensils, surfaces, and pans when cooking and plating meals for food allergy sufferers.
- Assisted in successful menu launches by conducting thorough tastings with key stakeholders to gather feedback for final adjustments before rollout.
- Elevated restaurant's reputation by consistently creating high-quality, innovative dishes and maintaining top-notch presentation standards.

December 2013 - December 2014

Olivo Caffè & Roasters - Kitchen Hand, Cluj-Napoca, Romania

- Followed recipes and chef instructions to prepare food correctly.
- Collaborated with other kitchen staff members to ensure smooth workflow during peak dining hours.
- Plated and presented food following chef requirements.
- Chopped vegetables, cut up fruit, and prepared sauces when kitchen staff was busy.
- Maintained clean, trash-free workspaces to maximize productivity and safety.
- Demonstrated adaptability by quickly learning new techniques, recipes, and procedures as required for various culinary tasks.
- Operated kitchen equipment in accordance with manufacturer instructions.
- Ensured cleanliness and sanitation by thoroughly washing dishes, utensils, and kitchen equipment.
- Labeled and stored all food items correctly and checked expiration dates routinely.
- Cleaned and sanitized dishes and utensils, consistently keeping adequate supplies on hand for expected customer loads.

February 2010 - November 2013

Oz Istanbul - Dishwasher, Kitchen Hand, Cook, Cluj-Napoca, Romania

- Completed additional cleaning tasks within the kitchen area, contributing to an overall sanitary work environment.
- Completed extra cleaning work on garbage cans, racks, dry storage areas, and other fixtures to keep kitchen spotless.
- Followed supervisor instructions to complete tasks on time.
- Ensured consistent cleanliness by adhering to strict sanitation procedures for all dishes, utensils, and equipment.
- Washed equipment, surfaces, refrigerators, and other areas and applied sanitizing chemicals.
- Kept dishes, utensils and glassware clean and rotated following safety standards set by restaurant.
- Minimized cross-contamination risks by following proper procedures for washing cutting boards, knives, and other essential tools.
- Helped team meet expected demands by restocking work areas throughout restaurant such as server stations, salad bars, and supply cupboards.
- Inspected dishwashing equipment and reported issues to supervisor.
- Assisted with meal presentation, garnishing dishes, and arranging serving platters to create an appealing visual display.
- Unloaded food deliveries and stored items in proper locations for easy access.
- Followed proper handling and sanitation procedures to comply with food safety standards and protocols.
- Developed strong time management skills, effectively prioritizing tasks to

ensure completion within allocated timeframes.

- Managed time by organizing and prioritizing kitchen duties to prepare and serve food quickly.
- Maintained clean and organized work areas at all times to bring safety and quality to food preparation process.
- Prepared meals efficiently under time constraints for timely service during peak hours.
- Prepared food items in compliance with recipes and portioning control guidelines.
- Maintained a clean and sanitary workspace, ensuring compliance with health and safety regulations.

Basically I grew up in this company.

INTERESTS

I'm a big fan of gastronomy and culinary arts. I enjoy exploring international cuisines, which helps me understand different cultures. It's a hobby that requires both precision and creativity, much like the attention to detail I apply in my professional work.

I am very interested in digital trends and online community dynamics. I enjoy staying updated on how social media platforms evolve and the ethical challenges of the digital world. Beyond that, I like online research, finding deep-dive information about various topics.

In my free time, I focus on activities that build focus, such as books, sports and hiking. I also enjoy traveling, as it allows me to practice my cultural awareness and adapt to new environments, which I find very rewarding.

SUMMARY

Highly accomplished Executive Chef with extensive experience in international fine dining and high-volume culinary operations. Proven expertise in menu creation , team leadership , and artisanal French and Oriental cuisines. Committed to HACCP compliance , food safety , and quality assurance. A Gault & Millau contest participant skilled in utilizing local ingredients to deliver excellence across both intimate, high-end settings and large-scale catering environments.