

CURRICULUM VITAE

Raul Rusu // Chef*fine dinning// bistro//pub

		Contact Details - Cornwall 8 Polwithen Gardens Carbis bay St Ives TR26 2TW	Contact Details – All times
		Born 10.05.1985 Citizenship Romanian, Maramures region UK Working Experience 8 years, 2014-2025	
Experience		From february 2019 until present i am working as Chef de party at Porthmeor cafe . Im runing lunch section ,dinner ,and breakfast sometimes. Working wiht sous chef and hed chef in the same at the same pass(line kitcken&fast kitcken).It is avery busy caffe&restaurant with open kitchen seving between 300 and 500 covers per day. My firs official job title was Chef de Partie but in reality I do much more. I have worked for Carbis Bay Hotel&spa estate Cornwall since 2014, when I first came to the UK. By 2015 I was responsible for the prep within the main hotel kitchen and beach bistro(beach club bistro). In 2016 I began running the breakfast service in the main hotel, and after breakfast working in the beach bistro by day and then running the starter section in the 2** Rosette Sands restaurant within the hotel. I run the main kitchen at the beach club bistro with open kitchen. I am used to a variety of menus and can deliver kitchen excellence, excellent quality control, portion regularity and consistency Every meal must be the very best it can be as it is our responsible to make sure every plate creates an excellent memory for our guests. I am looking for the next chapter in my career. I would welcome the opportunity to work inside an award winning team where our work is respected and contributes to the brand and image of the hotel that we represent.	

Character		I work well under pressure. Can lead a kitchen, under the direction of an executive chef or fulfil any role in the kitchen, at short notice when people do not turn up for their shift(sick days). If I don't know how to do something I am able to learn fast. I am very hard working and dependable. I can work well in a pressured team or alone. I keep my kitchen and station very well and am used to working in an open kitchen in full view of guests.
Relevant Training		2012 Cookery School – 1 year, Maramures, Romania Prior to cookery school I worked for a period of 2 years from 2008 to 2010 at Hotel Mara, front of house, serving guests. My role was to serve all aspects of the hotel, from breakfast to weddings and a la carte. The hotel provided over 300 covers. It was this experience that began my interest in hospitality. However I felt the need to use my degree and took a job in marketing, initially.
Other Skills		Fluent in English / Spanish, Romanian as my native tongue. Beginner in German. Uk driving license category B. Computer use with word / Excel and specialist booking software. I have travelled and worked widely and have a UK driving license. I worked for a medical wellness company prior to coming to the UK followed by a company called Cookeware, providing professional cookery equipment. It was working for Cookeware that re-ignited my passion for food, leading to my job at Carbis Bay in 2014.
Education		2008 Graduate of university of Management, Northern University, Baia Mare, Romania.
Interests		My work is 24/7 and days off are rare. When I do have time off I love to spend it at home or on days out with my wife. We love Cornwall and exploring together. As you would expect I love my work and spend lots of my spare time experimenting with new tastes and flavours. Cornwall has an amazing food heritage and I am interested in ways of combining the natural materials of the

		sea and land in Cornwall with examples of innovation and european& international influence.
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