



29/08/1980

Estonian



Skills

WELL UNDER PRESSURE AND TO DEADLINES

LEADERSHIP AND MANAGEMENT

SKILLS, TRAINING AND GUIDING

JUNIOR CHEFS

COMMUNICATING WELL WITH

PEOPLE ON ALL LEVELS

LEARNING FAST

COOKING DIFFERENT CUISINES

AND RECIPES

HANDLING ALLERGIES, MEAT AND

FISH BUTCHERIES

BUDGETING AND COST ANALYSIS

Languages

ESTONIAN

ENGLISH

Interests

EXPERIENCING DIFFERENT CULTURES AND CUISINES

ENJOY LISTENING TO LIVE MUSIC

PARTICIPATING IN AND

FOLLOWING DIFFERENT SPORTS

Certifications

MARLINS CERTIFICATE

SEAMANS BOOK

CROWD MANAGEMENT

SECURITY AWARENESS

STCW

ENG1

TAAVI ADAMSON

CHEF

Work experience

chef the partie

April 2026

GB- Connect agency Stroming restaurant , Breda

Chef De Partie

June 2025

SCILLA CASTRO RIVER CRUISES, Vienna

December 2025

Chef de Partie

November 2024

FIRE & ICE, Ischgl

April 2025

• Seasonal contract

Private chef

August 2024

SWEDISH EMBASSY, SWEDISH OLYMPIC

August 2024

COMMITTEE AND SWEDISH KING

• Cooking for 18 people with the Swedish Embassy Executive Chef

Executive Chef relife

February 2024

VIKING RIVER CRUISE COMPANY

August 2024

• Cooking for 150-190 passengers, ordering, stock control, budget control

Sole chef

August 2022

SEA CLOUD CRUISES

August 2023

• Cooking for 64 passengers, ordering, stock control, budget control, team training

Crew cook

May 2022

VOS VALIANT (DEESIDE GUERNSEY LIMITED)

June 2022

(SEAWORTHY CONSULTING)

• Ordering, stock control, and budget control for 15 people

Crew cook

February 2022

MANOR RENEWABLE ENERGY, WIND FARM

March 2022

SUPPORT VESSEL (SEAWORTHY CONSULTING)

• Ordering, stock control, and budget control for 8-10 people, 1 month contract

Private chef

November 2021

PURPLE SKI LUXURIOUS CHALET COMPANY

January 2022

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Cooking for 10-18 people, European-Mediterranean-French-British and Asian cuisine, breakfast, afternoon tea, 5-course dinner, ordering, stock control, and budget control

Sous chef

March 2019

RIVER ADVICE RIVER CRUISE COMPANY-

December 2021

, Switzerland

- Running the kitchen daily, supervising and training staff, health and safety, stock control, working in all sections, briefing staff

Cooking for 30 people

October 2021

PATRONUS FZE, UHNW FAMILY, SCOTLAND

November 2021

- European, Mediterranean, and Middle Eastern cuisine, confidential information

Chef

February 2021

M/S VISBY, DESTINATION GOTLAND

April 2021

- Ordering and cooking for crew of 40 people, two-month contract

Head chef

January 2017

SAKU GASTRO (CARMEN GROUP), Tallinn

February 2019

- Managing 8 chefs, restaurant operations, budgeting, menu planning, quality control, modern French and Mediterranean cuisine

Head chef

September 2015

RESTAURANT BOCCA, Tallinn

December 2016

- Running busy kitchen, managing 8 chefs, stock control, menu planning, modern European, Italian, Mediterranean cuisine

Private chef

November 2013

LONDON UK, PRIVATE AGENCY, London

July 2015

- Cooking for families and private events

Sous chef

August 2012

ARBUTUS (MICHELIN 1 STAR), London

August 2013

- Running fish and meat sections, staff management, French and Mediterranean cuisine

Sous chef

March 2010

TOM AIKENS RESTAURANT, London

October 2011

- Assisting with restaurant operations, maintaining food and labor GPS, stock management, staff training, French and European cuisine

Sous chef

December 2008

GORDON RAMSAY HOLDING - THE HOUSE OF ST
BARNABAS, London

February 2010

- Assisting with restaurant operations, all sections, classical French cuisine

Sous chef

October 2007

THE PIGS EAR, London

December 2008

- Assisting with restaurant operations, managing and training 6 chefs, menu creation, stock management, GP maintenance, all sections, British, French, Italian, Asian, Mediterranean cuisine

Chef de Partie

September 2006

RHODES 24, London

October 2007

- Running fish and sauce section, modern British and French cuisine

Demi chef

July 2005

BLUEBIRD CLUB & DINING ROOMS, London

August 2006

- Working in cold and hot larder, fish section, assisting in training, British and Mediterranean cuisine

● Education

Specialty on restaurant chef

2000

SAAREMAA, KURESSAARE METIKOOL, Saaremaa,
Kuressaare

Untitled

1996

PÕHIKOOL, Saaremaa, Kuressaare