

Filippos

PRIVATE - YACHTCHEF



Personal details



Filippos



kosti palama 50
12243 athens - aigaleo



October 6, 1997 athens Male



Greek linkedin.com/in/filippos-



giovas-
76457919b



Skills

Microsoft Office

quick & efficient Professionalism

Business Development & Growth

Time Management

Languages

Greek

Profile

Client focused and dedicated professional with extensive knowledge and experience in French cuisine. Acquired very strong managerial skills in the field by giving training to other chefs and cooks. Strong communicator and enthusiastic professional, with excellent time management skills. Always working methodically

inorderto complete the work assigned.

Education

Diploma in Culinary Arts

Jan 2017 - Jan 2019

Le Monde School,Athens, Greece

Jan 2014 - Jan 2016

HighSchool Certificate

4th High School,Aigaleo, Athens, Greece

Employment

chefde partie

Jun 2025 - Present

alsalamah,saudi arabia

Dec 2024 - Apr 2025

private - yacht chef

recoomendations if asked, athens - ekali

- Designed customized menus tailored to guests preferences and dietary restrictions on private yacht charters.

Chef de partie

Nov 2023 - Present

VOLTAWINE BAR, LIMMASOL CYPRUS

- Preparation of orders
- Following haccp terms and principles
- Organizing outside events
- Host and co-working with new chefs worldwide
- Making wine pairing with food for special occasions
- Custom made cooking for vegan and gluten free allergies

Entremetier- chef de partie

May 2023 - Oct 2023

ENTNERS AM SEE HOTEL 5 *AUSTRIA

- Preparation of orders
- Follow haccp régulations
- Preparing weddings events, christenings, outside and private parties
- Entremetier position main duty cooking rice, pasta, vegetables, cold and hot garnitures and soups
- Live cooking show and mise en place
- Preparing staff meal (3 different per day)

Cook A

Jan 2021 - Apr 2023

Minthis Resort, Paphos, Cyprus

- Preparation of orders
- Check orders before are served to customers
- Ensure work environment and stations are clean
- Follow HACCP principles to assure safe preparation and storage of food and

English

French

supplies	
• Train new staff and ensure they adhere to kitchen policies and procedures	
Cook A	Jan 2021 - Jan 2022
Vigla Restaurant, Santorini, Greece	
• Preparation of orders • Check orders before are served to customers • Ensure work environment and stations are clean • Follow HACCP principles to assure safe preparation and storage of food and supplies • Train new staff and ensure they adhere to kitchen policies and procedures	
Demi Chef de Partie	Jan 2020 - Jan 2020
µe Restaurant, Kolonaki, Athènes	
• Monitor stock movement and be responsible for the section's orders • Ensure minimum kitchen waste • Ensure knowledge of the product is maintained and communicated to all relevant personnel • Responsible for completing "mise en place"	
Demi Chef de Partie	Mar 2019 - Dec 2019
La Pasteria Restaurant, Golden Hall, Marousi, Athens	
• Report any maintenance issues to the head chef • Comply with all restaurant's policies and procedures to ensure that all statutory regulations are followed • Liaise with the head chef/sous chef and implement new menu/dishes/systems where applicable • Assist the restaurant kitchen when needed	
Commis Chef	Jan 2019 - Jan 2019
Annabelle Hotel, Paphos, Cyprus	
• Assisting with preparation and cooking of daily meals • Assisting other Chefs • Helping with deliveries and restocking • Providing assistance with onboard training programmes	
Commis Chef	Jan 2018 - Jan 2019
Saint George Hotel, Lycabettus, Athens, Greece	
• Setting up the kitchen with cooking utensils and equipment • Reviewing each recipe and gathering all necessary ingredients • Cooking food in a timely manner	
Commis chef	Jan 2018 - Jan 2019
Esperides Hotel Family Resort, Rhodes, Greece	
• Accurately measuring meal ingredients for the Chef de Partie • Preparing meal ingredients, that includes seasoning of meats as well as washing, peeling, and chopping vegetables and fruits • Preparing basic salads and sauces as directed by the Chef de Partie	
Commis Chef	Jan 2018 - Jan 2018
Rise Cocktail Bar Restaurant, Rhodes, Greece	

- Receiving deliveries and ensuring that all ordered items have been delivered and are of good quality
- Taking inventory of restaurant supplies and notifying the supervisor of low or depleted supplies
- Discarding all expired and spoiled items stored
- Plating and presenting meal items as per the Chef de Partie's instructions

Courses

HACCP certificate (level 3)