



IGORS

PROFESSIONAL PROFILE

Experienced culinary leader with 15+ years of professional kitchen experience across Europe. Strong background in executive and head chef leadership, menu development, high-volume service, multicultural team management, purchasing, food cost control, HACCP compliance, staff training, and daily kitchen operations. Experienced across restaurants, hotels, resorts, and cruise operations, with a focus on consistent culinary standards, efficient workflow, and team performance.

EDUCATION

Master of Business Administration (MBA)
Specialization: Business Administration
Information Systems Management Institute
Riga, Latvia

CORE EXPERTISE

Executive Kitchen Leadership
Menu Development & Design
Food Cost & Purchasing Control
HACCP & Health Safety Compliance
Multicultural Team Leadership
High-Volume Operations
Staff Training & Development
Vendor & Supplier Management

PROFESSIONAL EXPERIENCE

Executive Chef — PARO RESTAURANT DRIFT AS (Arendal, Norway)

Apr 2026 – Sep 2026

- Directed daily kitchen operations, ensuring high standards of food quality, presentation, consistency, and service.
- Led and managed the kitchen team, including scheduling, training, staff development, and day-to-day performance.
- Developed menus and maintained consistent culinary standards across multiple kitchen operations.
- Managed ordering, purchasing, stock control, food cost, waste reduction, and HACCP compliance.
- Coordinated kitchen operations during high-volume service periods and major events.
- Worked closely with management on staffing, menu planning, workflow, and operational efficiency.

Executive Chef — AP Prof (Vilnius, Lithuania)

Dec 2025 – Apr 2026

- Directed all kitchen operations, ensuring consistency in quality, presentation, and service standards.
- Led and developed the kitchen team, including recruitment, training, delegation, and daily supervision.
- Maintained compliance with food safety and hygiene regulations and workplace standards.
- Oversaw inventory management, procurement, ordering, stock rotation, and food cost control.
- Ensured efficient kitchen workflow, organization, cleanliness, and equipment maintenance.

Head Chef — Kjekkenet (Lamholmen, Norway)

Sep 2025 – Nov 2025

- Led full kitchen operations, delivering consistent high-level culinary performance throughout service.
- Managed, trained, and motivated a multicultural kitchen team and supported efficient staff organization.
- Developed seasonal menus using fresh, local ingredients with consistent presentation and quality.
- Controlled food costs, inventory, ordering, purchasing, and supplier relationships.
- Ensured compliance with health, safety, hygiene, and food-handling standards.
- Collaborated with management on events, menu strategy, staffing, and operational planning.

Sous Chef — Ytterbrygga (Haholmen, Norway)

May 2025 – Aug 2025

- Supported daily kitchen operations and supervised team performance during regular and high-volume service.
- Maintained high standards in food quality, hygiene, consistency, and presentation.
- Assisted with service execution, section coordination, and workflow during busy periods.
- Managed stock control, preparation planning, and minimized waste.

Chef de Partie — Viking River Cruise (Cologne, Germany)

Feb 2025 – Apr 2025

- Delivered high-quality meals across multiple daily services while maintaining consistency and presentation standards.
- Maintained strict hygiene, organization, and quality standards in a demanding galley environment.
- Collaborated with senior chefs and other sections to ensure smooth and timely galley operations.
- Participated in staff training, teamwork, and development onboard.

PROFESSIONAL EXPERIENCE — CONTINUED

- Executive Chef**—**APProf**(Vilnius,Lithuania)

Jul 2024 – Jan 2025

 - Managed all aspects of kitchen operations, service execution, and team performance.
 - Ensured consistent delivery of high-quality dishes, presentation, and kitchen standards.
 - Oversaw stock control, ordering, purchasing, and day-to-day operational efficiency.
 - Recruited and trained kitchen staff and supported effective team organization.
- Executive Chef** — **Restoart** (Riga, Latvia)

Oct 2019 – Jul 2024

 - Directed overall kitchen operations, menu development, service standards, and team management.
 - Controlled food costs, purchasing, stock levels, ordering, and supplier coordination.
 - Maintained high standards of food quality, consistency, presentation, and kitchen organization.
 - Led recruitment, training, onboarding, and performance management of kitchen staff.
 - Ensured full compliance with food safety, hygiene, and operational standards.
- Sous Chef** — **Hotel Livvo Costa Taurito** (Gran Canaria, Spain)

Jun 2018 – Oct 2019

 - Supported the Head Chef in daily kitchen operations, service organization, and team leadership.
 - Led the kitchen in the absence of the Head Chef and maintained service continuity.
 - Managed stock, ordering, preparation planning, and cost efficiency.
 - Mentored junior staff and maintained consistent food quality and presentation standards.
- Chef de Partie** — **Swissôtel** (Tallinn, Estonia)

Sep 2015 – Jun 2018

 - Managed hot and cold sections during high-volume service while maintaining quality and timing.
 - Trained new staff and supported menu development and implementation.
 - Coordinated closely with front-of-house to ensure smooth, organized service execution.
- Demi Chef de Partie** — **Amirandes Grecotel Exclusive Resort** (Crete, Greece)

May 2012 – Aug 2015

 - Assisted in multi-service food preparation across different kitchen sections.
 - Maintained high standards of food quality, consistency, hygiene, and presentation in a high-end resort environment.

KEY PROFESSIONAL STRENGTHS

Kitchen Leadership	Leading daily operations, organizing teams, delegating responsibilities, and maintaining service standards.
Menu & Culinary Standards	Menu development, seasonal planning, consistency, presentation, and quality control.
Operations & Cost Control	Purchasing, stock control, supplier coordination, food cost awareness, waste reduction, and workflow efficiency.
Team Development	Recruitment, onboarding, training, mentoring, scheduling, and performance support.
Food Safety & Hygiene	HACCP-based food safety practices, hygiene standards, and organized kitchen operations.
High-Volume Service	Experience with demanding services, events, hotels, resorts, restaurants, and cruise galley operations.