

SAHLEANU



Chef de Partie | Line Chef | Hospitality Professional

Str. Sentru Nr. 179, 727585 Suceava, Romania |

Skype: laurianu2 | Date of Birth: 29 July 1989 | Nationality: Romanian | Driving Licence: A1, B1, B

PROFESSIONAL PROFILE

Experienced hospitality professional with more than 14 years of kitchen experience across Romania and the United Kingdom, including Chef de Partie, Line Chef and Junior Chef roles in busy restaurant and hotel environments. Strong practical knowledge of grill, cold section, hot starters, vegetables, seafood preparation, food storage, stock rotation, HACCP-oriented hygiene practices, kitchen organization and event catering. Reliable, adaptable and able to work effectively under pressure.

CORE COMPETENCIES

- Food preparation & cooking
- Grill, cold & hot sections
- Seafood preparation
- Food safety & kitchen hygiene
- Stock rotation & inventory
- Menu preparation & recipe adaptation
- Delivery checks & goods receiving
- Kitchen equipment maintenance
- Teamwork & kitchen coordination
- Event & function catering

PROFESSIONAL EXPERIENCE

Jan 2023 – May 2026

Chef de Partie

City Grill – Centrul Vechi, Bucharest Romania

- Worked across the cold section and grill section in a high-volume restaurant environment.
- Maintained standards for food storage, stock rotation, product quality and presentation.
- Supported menu planning and preparation of meals in accordance with restaurant standards.
- Maintained cleaning schedules for kitchen equipment and storage areas.
- Ensured compliance with applicable food hygiene, health and safety requirements.

Nov 2019 – Nov 2022

Chef de Partie

Restaurant Union, Romania

- Responsible primarily for the cold section, food preparation and plate presentation.
- Checked freshness and quality of ingredients and removed out-of-date products.
- Adapted recipes to meet customer requirements, including dietary and ingredient requests.
- Supported event catering, including weddings, birthdays and business functions, as well as grill service.
- Checked incoming deliveries, consignee details and product labels and maintained food safety standards.

Jan 2016 – Oct 2019

Line Chef

Loch Fyne Seafood & Grill, United Kingdom

- Worked on hot starters, vegetable and cold buffet stations in a seafood and grill restaurant environment.
- Prepared and portioned dishes accurately and supported stock rotation and delivery management.
- Prepared, defrosted, cleaned and stored seafood including haddock, cod, salmon, mussels and prawns.
- Set up workstations with appropriate utensils and equipment and maintained kitchen tools and equipment.
- Supported kitchen staff coordination while maintaining high standards of cleanliness, food hygiene and safety.

Apr 2012 – Dec 2015

Junior Chef

Hotel Continental Forum Constanta (4*), Constanta, Romania

- Prepared, weighed, portioned and cooked ingredients in accordance with established menus and recipes.
- Received and checked deliveries, signed receipts and transferred products to appropriate cold-storage areas.
- Managed basic stock and inventory requirements and supported ordering of raw materials.
- Prepared vegetables, meat and ingredients for soups and other menu items.
- Covered other kitchen stations when required while maintaining food safety and sanitation standards.

EDUCATION & PROFESSIONAL TRAINING

- NVQ Level 2 – Food Preparation and Cooking
- Level 2 Food Safety & Hygiene Certificate – A.J.O.F.M. Suceava
- ECS Card – Electrotechnical Certification Scheme (UK), Grade: Ancillary Operative
- Level 2 Award in Emergency First Aid at Work – TEC Training Ltd
- Level 2 Award in the Principles of Fire Safety and the Role of the Fire Marshal – TEC Training Ltd
- School of Arts and Crafts Exhibition, Stulpicani, Romania – Mechanical Profile; Supply of Services, Levels 1, 2 and 3
- Dragos Voda National College, Campulung Moldovenesc – High School, Philology Profile

LANGUAGES

English: Working proficiency

German: A1 – speaking, writing, reading and listening

Romanian: Native

ADDITIONAL SKILLS

- Strong teamwork, communication, organization, punctuality and attention to detail.
- Able to work under pressure, manage time effectively and adapt to different working environments and multinational teams.
- Computer skills: Windows, macOS, Microsoft Office, Skype, Zoom, Adobe Photoshop; basic CAD knowledge.
- Basic carpentry skills and practical knowledge of drills, drivers, grinders, impact tools and other mechanical tools.
- Practical familiarity with forklift, cherry picker / telehandler and scissor lift equipment.