



KARLO K

WORK EXPERIENCE

Sous Chef - Restaurant De Schoppe, De Twee Bruggen – Winterswijk, Netherlands
January 2025 – Present

- Led the culinary team in daily service, focusing on consistency and innovation
- Oversaw food preparation, hygiene standards, and kitchen inventory management

Sous Chef - Restaurant Onder de Ponnen Maarnse Berg – Maarn, Netherlands
January 2023 – December 2024

- Developed seasonal menus and trained junior staff
- Monitored kitchen workflow and implemented cost-saving measures

Sous Chef - Restaurant Eigweis – Netherlands
June 2022 – December 2022

- Worked closely with head chef in developing creative plating techniques
- Maintained a high-pressure kitchen atmosphere with focus on teamwork

Cook - Restaurant Paal 28 – Texel, Netherlands
February 2022 – May 2022

- Prepared daily meals and handled inventory organization
- Supported kitchen staff in maintaining time-efficient food service

Bar/Restaurant Waiter, Station Chef, Bartender - Thurgau Travel – Europe River Cruises
2019 – 2020

- Managed bar operations and contributed to kitchen service onboard
- Adapted to changing cruise itineraries and multicultural guest interactions

Station Chef (Desserts, Fry Station, Grill) NCL Jewel – Cruise Ship (Asia, Alaska, Australia)
May 2019 – October 2019

- Assisted in plating and preparing hot and cold dishes
- Maintained sanitation and collaborated across departments

Bartender - NCL Jewel – Cruise Ship
February 2018 – December 2018

- Served international guests with a focus on cocktail preparation and bar maintenance
- Kept detailed inventory records and restocked supplies during voyages

Junior Chef - MS Amadeus – River Cruise
Early 2017 – Late 2017

- Supported kitchen prep and maintained cleanliness standards
- Minimized waste through proper food storage techniques

EDUCATION

Art School Zagreb – Zagreb, Croatia
January 2011 – January 2015
Degree: Sculpture

- Completed comprehensive training in visual arts, with specialization in sculptural design and material manipulation
- Developed creative thinking and precision—skills that have translated well into culinary presentation and plating techniques

CONTACT

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SKILLS

- Fast learner with strong adaptability in dynamic kitchen environments
- Excellent communication skills, both with team and guests
- Team-oriented with proven collaboration in multicultural settings
- Creative and precise in food plating and presentation
- Passionate about culinary arts and continuous professional growth
- Knowledge of proper food handling, hygiene, and inventory control

LANGUAGES

- English (C2)
- German (A2)