

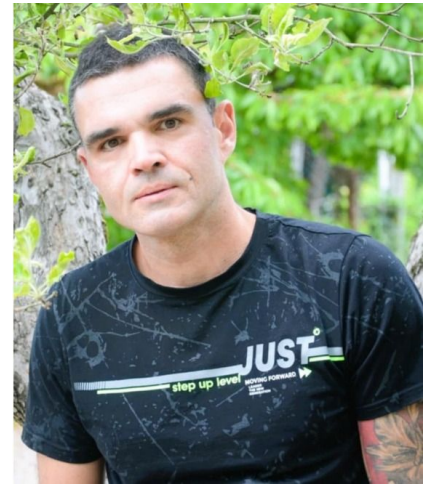
István T – Curriculum Vitae

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Work Experience

- A HORDÓ ÉTTEREM ÉS PANZIÓ, Komárom, Hungary (Feb 2025 – Jul 2025)
 - • À la carte cooking
 - • Full coordination of kitchen operations
 - • Creating weekly menus and daily offers
 - Chef
- SAN ANTON HOTEL – St. Paul's Bay, Malta (Feb 2024 – Jan 2025)
 - • À la carte, pizza service
 - • Full coordination of kitchen operations
 - • Ordering supplies
 - • Creating pizza menu
 - • Solo kitchen operation
 - Chef
- VAKANTIEPARK DE SCHELEBERG – Lunteren, Netherlands (Jan 2019 – Jan 2024)
 - • Gardener / Garden maintenance
- O'REILLY'S IRISH PUB& RESTAURANT – Amsterdam, Netherlands (May 2012 – Dec 2018)
 - • À la carte, grill and plating
 - • Managing full kitchen process in absence of head chef during evening-night shifts
 - Cook / Sous chef
- APACUKA ÉTTEREM – Budapest, Hungary (Oct 2009 – Jan 2012)
 - • À la carte, pasta, dessert, grill and cold kitchen duties
 - Cook
- ABSINTHE CAFÉ ÉS ÉTTEREM – Budapest, Hungary (Jun 2005 – Oct 2009)
 - • À la carte, full cooking responsibilities

- • Grill and plating Cook
- One Bit PIZZÉRIA – Komárom, Hungary (May 1999 – Sep 2003)
 - • Pizza preparation and service

Education

Culinary Training – Krúdy Gyula Secondary School, Győr (2003–2004)

Skills

- Attention to cleanliness and detail
- Punctuality and multitasking
- Creativity and motivation
- Flexibility, endurance, and dedication to the profession
- Excellent communication in noisy, busy environments
- Effective work under pressure
- Reliable, positive attitude
- Strong team player

Computer Skills

- Microsoft Word, Excel, Internet

Languages

- Hungarian – Native
- English – Fluent communication