



Contact

Phone

+385 xxxxxxxxx

Email

xxxxxxx@gmail.com

Address

Andrije Štampara 48, 35000
Slavonski Brod, Croatia

Education

2012

Trade School Slavonski Brod
Chef Training (3 years)

2014

Matija Antun Reljković High
School Agrotourism Technician
(4 years)

Expertise

- Mediterranean & Adriatic seafood cuisine
- Team leadership & kitchen management
- À la carte and banquet service
- Menu creation & seasonal adaptation
- High-volume service coordination
- HACCP standards & kitchen hygiene
- Grill, fish prep & meat handling
- Inventory control & supplier communication
- Pre-opening & kitchen setup experience
- Multilingual kitchen environments

Language

- English - fluent
- German - Basic level

JADRAN P

My goal is to one day become a head chef in a Michelin-starred restaurant.

Experience

July 2025 – October 2025

Etno Selo Skelin, Drinovci, Croatia - **Head Chef**

- Led the kitchen team in a traditional countryside restaurant focused on authentic Croatian cuisine and locally sourced ingredients.

December 2024 – July 2025

Hotel Jakobs, Bodensee, Germany - **Sous Chef**

- Worked in a high-standard hotel restaurant. Responsible for service coordination, kitchen operations, and team management.

April 2024 – September 2024

Meeting Restaurant, Pula, Croatia - **Head Chef**

- Managed the kitchen in a Mediterranean-style restaurant. Oversaw menu creation, ordering, and daily operations.

May 2023 – September 2023

Starac i More, Crikvenica, Croatia - **Head Chef (Rejoined)**

- Returned to a well-established seafood restaurant. Specialized in preparing Adriatic fish, including specimens up to 6kg.

June 2022 – September 2022

Luna, Crikvenica, Croatia - **Head Chef**

- Led a small kitchen team of 7. Responsible for ordering, service, and overall kitchen management.

June 2022 – September 2022

Starac i More, Crikvenica, Croatia - **Sous Chef**

- Managed the fish grill in a restaurant known for its Adriatic seafood tradition.

May 2022 – June 2022

Hotel Nobel, Ameland, Netherlands - **Sous Chef / CDP**

- Worked in an à la carte restaurant with Michelin recommendations. Managed weekday service.

March 2022 – May 2022

Keukenhof, Netherlands - **Sous Chef**

- Led a team of 12–15 in the William Alexander Pavilion. Responsible for service and team coordination.

September 2021 – November 2021

Woodmill, Dublin, Ireland - **Chef**

- Worked in a small diner specializing in breakfast dishes.

References

Emma – Hotel Nobel - Hotel Manager ✉ emma@hotelnobel.nl

Sanja – Starac i More - Owner / Head Chef ☎ +385 99 365 918