

IVAN B



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Osijek, Croatia

EDUCATION

Ugostiteljsko-Turistička Škola Osijek
Qualified Chef – Culinary Program
2008-2010

SKILLS

- Fast, efficient, and well-organized
- Strong knowledge of kitchen operations and HACCP standards
- Quick learner with excellent adaptability
- Fluent in English and Croatian; B1 level German
- Team-oriented with leadership experience
- Skilled in à la carte and banquet service
- Passionate about fresh, seasonal ingredients and presentation

LANGUAGES

- English - C1 (Fluent)
- German - B1 (Intermediate)

ABOUT ME

Experienced Chef de Partie with a strong international background and a three-year culinary education. Over the past decade, I have worked in five-star hotels and fine dining restaurants across Ireland and Croatia, consistently delivering high standards of quality, presentation, and efficiency. Passionate about continuous learning and eager to contribute to dynamic culinary teams that value excellence and innovation.

EXPERIENCE

Chef – Batak Grill Restaurant, Osijek / Zagreb (October 2024 – March 2025)

- Prepared and cooked a wide variety of grilled dishes and traditional Croatian meals according to Batak Grill's quality standards.
- Ensured consistency in taste, presentation, and portion control during high-volume service.
- Maintained a clean and efficient workstation in compliance with HACCP and food safety regulations.
- Supported kitchen operations during peak hours, coordinating with team members for fast and accurate service.
- Assisted with stock control, ingredient preparation, and daily kitchen setup.
- Fostered a positive team environment focused on speed, quality, and customer satisfaction.

Chef de Partie – Lyrath Estate Hotel, Kilkenny (2022–2024)

- Prepared and presented high-quality dishes aligned with the hotel's fine dining standards.
- Supported Sous Chef and Head Chef in daily kitchen operations across multiple sections.
- Managed a designated section (grill / garnish / larder / pastry), ensuring consistency, hygiene, and portion control.
- Trained and supervised junior chefs and kitchen assistants.
- Maintained full compliance with HACCP and food safety standards.
- Contributed to menu development and daily specials using seasonal and locally sourced ingredients.
- Delivered under pressure during large-scale events, banquets, and weddings.

Chef de Partie – Newpark Hotel, Kilkenny (2017–2022)

- Assisted the Head Chef in delivering exceptional food quality and presentation.
- Took full responsibility for an assigned section, managing prep, mise en place, and service.
- Maintained consistency in taste, texture, and visual appeal across all dishes.
- Adhered strictly to hygiene, allergen, and food safety protocols.
- Collaborated with kitchen and front-of-house teams to ensure smooth service and guest satisfaction.
- Participated in recipe development and cost-effective menu planning.
- Trained new staff and promoted teamwork, time management, and cleanliness

Line Chef – Kitchen Restaurant, Dublin (2014–2017)

- Prepared fresh, high-quality dishes daily in a restaurant focused on homemade products.
- All soups, curry pastes, ice creams, pastas, and sauces were made from scratch.
- Responsible for mise en place and line service, ensuring efficiency and consistent presentation

Line Chef – Hemingway Restaurant, Opatija (2012–2014)

- Worked in a busy coastal restaurant specializing in Italian and Croatian à la carte cuisine.
- Handled food preparation, plating, and maintained high standards during fast-paced evening services.
- Ensured freshness, flavor balance, and effective teamwork in a dynamic kitchen.

Chef – Karaka Restaurant, Osijek (2008–2012)

- Began practical training during culinary school and continued post-graduation.
- Progressed through all kitchen stations, gaining a solid foundation in professional kitchen operations.
- Developed skills in teamwork, food preparation, and station management