

PERSONAL INFORMATION

ALEXIS T



📍 22, Dioskoyron, Chios, 82100, Greece

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✉ xxxxxxxx@gmail.com

MALE | Date of birth 10/03/1992 | Nationality GREEK

JOB APPLIED FOR POSITION

Chef , Sous Chef, Junior Sous Chef, Chef Tournad

WORK EXPERIENCE

2025(Summer Season)

Executive Chef

THE PASTARDS , OZ-PASTARDS CATERING

- MENU CONSULTING
- ORDERS
- FOOD COST
- PREPARATION
- SERVICE
- CARVING
- GROUPS TRAINING
- CATERING

CATERING SERVICES (<https://www.facebook.com/thepastardscatering> , <https://www.facebook.com/ozbaychios>)

2024-2025(Winter Season)

Sous Chef

Austria Sport Hotel

- MENU CONSULTING
- ORDERS
- FOOD COST
- PREPARATION
- SERVICE
- CARVING
- GROUPS TRAINING
- CATERING

<https://www.sporthotel-st-anton.at/>

Executive Chef

2023-2024 (Summer Season)

THE PASTARDS , OZ-PASTARDS CATERING

- MENU CONSULTING
- ORDERS
- FOOD COST
- PREPARATION
- SERVICE
- CARVING
- GROUPS TRAINING
- CATERING

CATERING SERVICES (<https://www.facebook.com/thepastardscatering> , <https://www.facebook.com/ozbaychios>)

2023-2024(Winter Season)

Junior Sous Chef

Hotel Austria Gourmet & Wine(1 michelin)

- MENU CONSULTING
- ORDERS
- FOOD COST
- PREPARATION
- SERVICE
- CARVING
- GROUPS TRAINING
- CATERING

https://austria-bellevue.com/austria/?gad_source=1&gad_campaignid=20817432890&gbraid=0AAAAAqQNkaDd84y5OGTQpQvIFEEx9xrFtc&gclid=Cj0KCQjw267GBhCSARIsAOjVJ4GBqV6zt5ZmipvewAeBggQetJ9bbUJFWCbpMsh1pRZENekKn3IAkqUaAspKEALw_wcB

2022-2023(Summer Season)

Executive Chef

THE PASTARDS , OZ-PASTARDS CATERING

- MENU CONSULTING
- ORDERS
- FOOD COST
- PREPARATION
- SERVICE
- CARVING
- GROUPS TRAINING
- CATERING

CATERING SERVICES (<https://www.facebook.com/thepastardscatering> , <https://www.facebook.com/ozbaychios>)

2022-2023(Winter Season)

Executive Chef

EDELWEISS RESTAURANT , BERGHAUS TONI HOTEL
(SAVEURS DU VALAIS STAR)

- MENU CONSULTING
- ORDERS
- FOOD COST
- PREPARATION
- SERVICE
- CARVING
- GROUPS TRAINING
- CATERING

RESTAURANT – HOTEL (<https://www.edelweiss-riederalp.ch/> , <https://www.berghaus-toni.com/>)

2020-2022

Executive Chef

OZ CATERING, PASTARDS CATERING

- MENU CONSULTING
- GROUPS TRAINING
- ORDERS
- FOOD COST
- PREPARATION
- SERVICE
- CARVING

CATERING SERVICES (<https://www.facebook.com/thepastardscatering> ,
<https://www.facebook.com/ozbaychios>)

2020-2022

Executive Chef

THE PASTARDS RESTAURANT

- MENU CONSULTING
- GROUPS TRAINING
- ORDERS
- FOOD COST
- PREPARATION
- SERVICE

ITALIAN RESTAURANT (<https://www.facebook.com/thepastards>)

2020-2022

Executive Chef

THE PASTARDS IN THE BOX

- MENU CONSULTING
- GROUPS TRAINING
- ORDERS
- FOOD COST
- PREPARATION
- SERVICE

DELIVERY SERVICE (<https://www.facebook.com/pastardsinabox>)

2019-2020

HEAD CHEF

ERYTHA HOTEL AND RESORT

- MENU CONSULTING
- GROUPS TRAINING
- ORDERS
- FOOD COST
- PREPARATION

- SERVICE
ALA CARTE , BANGUETTE AND BOUFE (<https://www.facebook.com/erythahotel>)

2018-2019 PASTRY CHEF ASSISTANT

CAKE IT

- PREPARATION
 - ORDERS
 - SEMINARS
- PATTISERIE (<https://www.facebook.com/profile.php?id=100063213519504>)

2017-2018 SOUS CHEF

ERYTHA HOTEL AND RESORT

- PREPARATION
 - ORDERS
- ALA CARTE , BANGUETTE AND BOUFE (<https://www.facebook.com/erythahotel>)

2016-2017 CHEF DE PARTIE

VIKING RIVER CRUISES

- BREAKFAST
 - PREPARATION
 - A LA CARTE
- ALA CARTE , BANGUETTE AND BOUFE (<https://www.vikingcruises.com/>)

2017-2018(SUMMER
SEASON)**ENTREMETIER**

DELPHI BEACH HOTEL

- BREAKFAST
 - PREPARATION
 - A LA CARTE
- ALA CARTE , BANGUETTE AND BOUFE (<https://delphibeach.gr/>)

2015-2016 COOK

SEVAH

- BREAKFAST
 - PREPARATION
 - A LA CARTE
- ALA CARTE

2013-2014 BARTENDER

KAFEKOYTI

- CAFÉ
- DRINKS
- COCKTAILS
- CAFÉ COCKTAIL BAR

2014-2015 BARTENDER AND COMMIS CHEF

ERYTHA HOTEL AND RESORT

- CAFÉ
- DRINKS
- COCKTAILS
- KITCHEN PREPARATION
- CAFÉ COCKTAIL BAR

EDUCATION AND TRAINING**CERTIFIED COOK CHEF**

ARISTOTLE CERTIFICATION TRAINING & ASSESSMENT (ACTA), GREECE

- COOKING
- PASTRY
- BAKERY
- RESTAURANT MANAGEMENT
- FOOD SCIENCE
- DIET
- NUTRITION
- FOOD COST
- SEMINARS (WINE , SOUS VIDE , PASTRY , COOKING)

ADVANCED CERTIFICATE CHEF

NOCN, UNITED KINGDOM

- COOKING
- PASTRY
- RESTAURANT MANAGEMENT

FOOD CHEMISTRY AND FOOD TECHNOLOGYNATIONAL AND KAPODISTRIAN UNIVERSITY OF ATHENS DEPARTMENT OF CHEMISTRY,
GREECE

- FOOD CHEMISTRY
- FOOD TECHNOLOGY
- DIETOLOGY
- THERMODYNAMICS
- HACCP

FOOD AND BEVERAGE (F&B) MANAGEMENT

PERSONAL SKILLS

Mother tongue(s) GREEK

Other Language ENGLISH

Organisational / managerial skills

- leadership (currently responsible for 3 teams of 8 people each)
- organization
- communication
- passion for my work

Driving licence

- A
- B

ADDITIONAL INFORMATION

HOBBIES

- FITNESS
- PLAYING THE GUITAR
- READING