



Mardalena H

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📍 GREECE

Education

CULINARY ART TECHNICIAN (CHEF)

2014 - 2016

Vocational training institute(VTI) DELTA, Thessaloniki

Employment

The Pastards Group

May 2025 - Present

Chios, Greece

Working as a Sous Chef

- Coordinated with the Head Chef to design and delivered & customized menus tailored to each event
- Assisted in organizing large scale events including weddings-baptisms & private catering services
- Supervised food preparation and ensured high quality standards during both banquet & a la carte services

Apruria Hotel

Dec 2024 - Apr 2025

Austria ,St.Anton

Working as a Chef Tournant

- Responsibilities of daily stock receiving & control
- Supervised multiple kitchen stations,ensuring time properly
- Supervised the preparation & presentation of different menu dishes every day according to the season & products
- Gained vuluable experience covering shifts in a Sushi Restaurant

Myconian Imperial 5*

Apr 2024 - Oct 2024

Mykonos

Working as Chef

- Award-winning hotel by The Leading Hotels of the World(LHW)
- Oversee the sourcing of top quality ingredients,quality control during preparation and final presentation
- Training the team to ensure consistency and adherence to health and safety standards
- Successfully reduced food waste by 15% through efficient inventory management
- Achieved exceptional feedback from The Leading Hotels of the world auditors,contributing to the hotel's reputation as a top-tier dining destination

Gourmet&Wine Hotel Austria

Feb 2024 - Apr 2024

Austria

Working as Chef Tournant

Personal details

Date of birth

July 7, 1996

Speaking

Greek/English/Albanian

Certificates

Hazard Analysis and Critical Control Points,HACCP

May 2020

Fine dining&Wine Pairing By Panagiotis Giakalis

Feb 2021

WSET WINE L2 AWARD IN WINES

Mar 2022

Relevant Skills

- Team Leadership in High-Pressure Environments
- Food Costing&Budget Management
- Menu Engineering
- Implementation of health and safety standards

Profile

Passionate and innovative Chef with a deep understanding of Mediterranean and French cuisine,committed to crafting unique dining experiences that combine tradition with modern culinary techniques.Creative with strong workflow coordination and

- 3 Gault&Millau Toques,Awarded with 93 Points Falstaff 2024
- Checking the set of stations is on time for each service period
- The following specific responsibilities and contributions critical to the successful performance of the position
- Supervised multiple kitchen stations,ensuring timely preparation and plating of dishes to meet strict service schedules
- Prepared and personalized special requests for high-profile quests

Sani Resort 5*

Sep 2023 - Nov 2023

Halkidiki

working as Sous Chef

- Prepared meals for Breakfast/lunch/dinner services with an average of 140 tables per shift
- Responsibility for a team of 10 employees during my shift
- Responsible for setting a high standard food quality/safety
- cost control/stock management

Avant Garden Restaurant

Apr 2023 - Oct 2023

Syros

Working as Sous Chef

- Achieved 2(two) Top Notch awards for culinary excellence
- Expanded restaurant menu to include authentic Mediterreanean-French Cuisine
- Served up to 80 guests per shift
- Collaborated with head chef to create new dishes
- Worked closely with the front of house team to ensure timely delivery of dishes

Magma Resort 5*

Jun 2022 - Oct 2022

Santorini

working as Junior Sous Chef

- Collaborated with Executive Chef of Spondi ,Arnaud Bignon ,2 (Two) Michelin Stars
- Provided hands on training to junior staff,enchacing their technical skills and ensuring consistent execution of dishes
- Maintained an A rating with the Department of Health by standardizing cleaning procedures
- Performed regular quality checks on all dishes ,maintaining the hotel's reputation for excellence in fine dining

Donkey Garden

Oct 2020 - Jun 2022

Thessaloniki

Working as Sous Chef

- Collaboration with Executive Chef Alex Tsiotinis, 1(one) Michelin Star
- Designed new brunch-lunch menu that increased weekend reservations by 40%
- Organized team-bulding activities that improved staff efficiency and reduced turnover by 10%
- Ensured consistent preperation and pesentation dishes for breakfast, lunch

Anfangate Restaurant

Apr 2020 - Oct 2020

Thessaloniki

Working as Chef de partie

- Assisted the Chef in the preparation of food and creating menu that highlights zero-waste practices,emphasizing the importance of reducing
- Plating and serving the food with professional standards
- Covering the Head Chef's duties and responsibilities in his absence
- Served up 80p per shift

Porto Palace Hotel

May 2019 - Oct 2019

Katerini

working as Chef de partie

- Kitchen crew training&management
- Served up 100 per shift
- Prepared meals for lunch and dinner services up to 180 guests per shift
- Checked the freshness and availability of food and ingredients
- Collaborated with the Head Chef to develop new dishes,control budgets

Fat Mamma's

Oct 2018 - Apr 2019

Thessaloniki

Working as Chef de partie

- Presenting grill/josper section
- Served breakfast- lunch-beach/dinner
- Assisted with the development of dishes and new recipes
- Oversaw purchasing and receiving of products

Rigas Boutique Hotel

Apr 2015 - Sep 2018

Chalkidiki

Working as Chef De Partie

- cook,sautee hot and cold appetizers ,pastry, and Chefs assistant
- Greek cuisine,salads
- Food preparation

Letter Of Reference

Apruria Hotel

St.Anton,Austria

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Myconian Collection 5*

Mykonos,Greece

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Gourmet&Wine Hotel Austria

Obergurgl,Aystria

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Avant Garden Restaurant

Syros,Greece

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Donkey Garden
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