

## CURRICULUM VITAE

### Personal data:



Name: Marius  
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### Languages:

- . English- Advanced.
- . Romanian- Native.

### Profesional Profile:

International Head Chef with 20+ years of culinary experience across luxury hotels, fine dining restaurants, and river/ocean cruises.

Skilled in menu development, high-volume kitchen operations, and leading multicultural teams. Recognized for creativity and efficiency, and maintaining the highest standards of quality and food safety.

## **Key Skills:**

- . Culinary leadership & kitchen operations.
- . Menu development & innovations.
- . Team training & motivation.
- . Food safety & HACCP compliance.
- . Inventory management.
- . High-volume fine dining service.
- . Multicultural team management.

## **Other Abilities:**

Passionate and talented I am extremely hard working, focused on details, and a team motivator looking to maintain the staff focus, efficiency, and productivity in high-volume, fast-paced operations. Experienced with grilling cuisine techniques, and sourcing ingredients.

I have a very positive attitude and I am full of energy I love to keep myself active. Quick adaptation to new work environments and ready for work flexible hours. I have the ability to work multi-task.

Manage daily operations, including staff scheduling, organization, cleanliness, product quality

Ability to make quick decisions and solve problems

## **Professional Experience:**

Sous Chef- Hotel Vier Jahreszeiten ( Sept. 2023- Nov 2025.

- . Assist the Executive Chef in managing daily operations at a prestigious 5\* luxury hotel.
- . Supervise a multicultural brigade ensuring smooth service for fine dining restaurants and banquets.
- . Contribute to menu development with seasonal and creative dishes, maintaining the hotel high culinary standards.
- . Oversee HACCP compliance, hygiene standards and supplier quality checks.
- . Train and motivate kitchen staff, ensuring consistency and excellence in service delivery.
- . Coordinate closely with front-of-house teams to guarantee an outstanding guest dining experience.

Head Chef- Ryfylke Mat ( 2021- Sept. 2023).

- . Lead a brigade of chefs in a high-volume fine dining operations.
- . Designed seasonal menus with local sourcing.
- . Implement inventory management.
- . Trained and mentored junior chefs increasing retentions and performance.
- . Controlling and directing the food preparation process and other relative activities.
- . Maintain quality service.
- . Create menus with new or existing culinary creations ensuring the variety and quality of the serving.
- . Plan orders of equipment or ingredients according to identified shortages.
- . Oversee the work of subordinates.
- . Comply with sanitation regulations and safety standards.
- . Cooperation and respect between co-workers

Sous Chef- Viking River Cruises. **February 2020-31 October 2020.**

- . **Assisted the** Executive Chef with menu planning, inventory and ordering supplies, and staff scheduling.
- . Make sure the kitchen is up to safety standards and the staff follows sanitation rules, during high-volume service.
- . Prepare food to specifications before and during operations.
- . Properly measure and portion all food items. Complies with all portion sizes, quality standards, department rules, policies, and procedures.
- . Cooks all food to Proper specifications in a timely manner.
- . Utilizes kitchen equipment to prepare food items such as knives, slicers, whips, pots, pans, warmers, steamers, grills, ovens, etc.
- . Ensures proper food temperatures are maintained and food is stored correctly.
- . Ensures freshness and quality of all menu items. 7.
- . Performs opening, closing, and side work duties as instructed and according to proper guidelines.
- . Delivered exceptional guest satisfaction.

Butler- Crystal River Cruises. ( March 2017-August 2019).

Take care of all VIP suite room guests and coordinate with all concerned departments to full fill guest needs and requests.

Fully aware of the Room Service and other outlets' menus, answers questions on menu selections, and communicates with the kitchen regarding menu questions and product availability.

Keeps concerned departments informed about the guest's allergies and food preferences.

Follows all the guest needs until they are completed to the total guest satisfaction.

Serves welcome drinks and escorts the guests to their assigned rooms.

Assist the guest room check-in process in a fast and efficient manner, following all the standards, and also assist the guest for luggage delivery.

Takes care of the guest's requests and liaises with respective departments: laundry, wake-up calls, spa bookings, concierge, and any special requests, etc.

Checks in with guests to ensure satisfaction with each food course and/or beverage.

Informs the housekeeping department of the time desired for the daily cleaning and turn-down service.

Fully conversant with accommodation features: layout, room type, location, decor, in-room facilities, and equipment.

Fully aware of operating procedures for all electrical and electronic equipment in the guest room.

Serves the guests in a calm, discrete, and courteous manner, respecting timing standards.

Supports the other departments such as Front Desk, Housekeeping, and Room service with their duties.

Pick up trays and clean tables as needed to ensure a clean dining area.

Maintain cleanliness of work areas, china, glass, etc., throughout the day.

Performs all duties with a sense of priority and dedication.

Hosts and welcome all guests in a gracious and polite manner, and have the ability to hold a conversation with the guest in a natural and spontaneous manner.

Carries out checkout in efficient manner luggage assistance and transportation.

Wishes fond farewell to the guest at the time of departure.

, offering Takes notes of all the information, updates, and instruction and gives proper handover before signing off from the shift.

Chef de Partie- Crystal River Cruises ( May 2016- January 2017).

- . Follow the guidance of the Executive or Sous Chef in new ways of presentations or dishes
- . Put effort into optimizing the cooking process with attention to speed up quality.
- . Enforce strict health and hygiene standards.
- . Take care of daily food preparation and duties

Chef de Partie- Uniworld River Cruises 2014- May 2016

- . Take care of daily food preparation and duties assigned from the superior to reach the standard and quality.
- . Coordinate daily tasks with the Sous Chef.
- . Ensure that the production, and preparation of food are of the highest quality at all times.
- . Ensure the highest levels of guest satisfaction, and quality.
- . Operate and maintain all department equipment

Head Chef – Best Western Brook Hotel 1st April 2012-15 June 2013

- , Managed kitchen operations, menu planning, and staff training.
- . Inventory management

Earlier roles 1993-2012 summarized on request- details available in full C.V.

Education & Certifications.

- . Head Chef Certification-Institution Institut Culinaire Disciples Escoffier Roumanie 29 June 2021
- . Level NVQ Level 2 Diploma in Professional Cookery Institution QTraining 27 February 2013
- . Training Course Institution PRINCESS CRUISES GALLEY STAFF01.07.2001 - 25.08.2001
- . Multiple Culinary Training Courses