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22.1.2024 - **CHEF DE CUISINE**  
ULTRA-LUXURY CRUISE SHIPS SEABOURN  
6\*star service, cooperation with Thomas Keller  
Responsibility for the operation of the main kitchen and the perzone kitchen,  
responsibility for compliance with USPH hygiene principles  
450 guests, 45 chefs

1.4.2023-1.9.2023 **EXECUTIVE CHEF**  
RESTAURANT IL BOCCONE -CONSTANCE  
Italian restaurant 400 seats + 200 seats terrace Kitchen  
brigade with 16 chefs + 6 stewards Cost control, HACCP  
hygiene standards

1.6.2021-31.3.2023 **EXECUTIVE CHEF (opening)**  
Chateau Trnová (4\*) Hotel & Spa 9  
rooms and suites,  
Fine dining restaurant with 80 seats, room service  
Responsible for kitchen, service and stewarding Cost control  
and purchasing  
HACCP hygiene standards ....

- 1.5.2016- 30.5.2021           **EXECUTIVE CHEF (opening)**  
HOTEL Casino VICTORY (4\*) POPŮVKY u BRNA (CZ)  
Gourmet restaurant SIGNATURE 80 seats  
50 rooms and suites, room service, banquet halls for 200 guests, outside catering,  
weddings up to 1000 guests, kitchen brigade with 12 chefs and 4 stewards  
Cost control and purchasing  
HACCP hygiene standards ....
- 1.11.2011-1/2013               **EXECUTIVE CHEF**  
  
DOLCE VILLA HOTEL PRAGUE (CZ)(4 stars 27 rooms)  
Italian restaurant 90 seats  
Czech beer bar with 60 seats Cost control and  
purchasing  
HACCP hygiene standards ....
- 1.3.2010-31.10.2011       **EXECUTIVE CHEF (opening)**  
FRENCH BRASSERIE LA GARE CZ (150 seats)  
& BELGIUM BEER CAFE RESTAURAN LES MOULES (60 seats), PRIVATE  
CHEF FOR BELGIAN BOTHERS  
Supervision, motivation and management of a kitchen team of 30 cooks and 6  
stewardesses
- 1.6.2009 -30.10.2009       **SOUS-CHEF**  
THE WATERSIDE INN Restaurant (UK) Relais & Chateaux  
(3\* Michelin) Chef and Patron ALAIN ROUX
- 6.1.2009-6.6.2009           **SENIOR SOUS-CHEF**  
CRYSTAL CRUISES (USA)Ship /CRYSTAL SERENITY/ LUXURY 6  
STAR CRUISE SHIP for 900 guests THE BEST  
KREUZFAHRT SCHIFF DER WELT / Luxury Alliance, the Leading Hotels of  
the World, Relais and Chateaux ...  
\*Cost control  
\* USPH sanitary standards

1.1.2005-10.10.2008

**EXECUTIVE CHEF**

RIAD HOTEL MIRAGE D ATLAS MARRAKECH MOROCCO

Opening hotel/5-star riad hotel/ 2 rooms, 9 suites, 2 villas, restaurant with 60 seats, kitchen brigade with 12 chefs, Moroccan and French cuisine

PRIVATE CHEF FOR JULIA ROBERTS /one month/

PRIVATE CHEF FOR JACK GYLLENHAAL /one month/

10.10.2003-25.8.2004

**SOUS CHEF MARRIOTT HOTEL BERLIN (D) Pre-Opening, CHEF for STEAK RESTAURANT (5 stars 370 rooms and suites, 24 hours a day)**

Room service, banquet rooms for 400 guests, outside catering, American steak and seafood restaurant 160 seats Kitchen brigade of 24 chefs plus 10 stewards Supervision, motivation and management of a kitchen team of 24 cooks and 10 stewardesses

\* Together with the chef responsible for the highest quality of the 160-seat steak and seafood restaurant de lax, 24-hour room service, banquet facilities for up to 400 people as well as external catering events.

\* One of the constant tasks is to order the best products at the lowest price and to maintain stock levels.

\*Solely responsible for the successful operation of the staff cafeteria with a daily turnover of 300 people.

\*Cost control and purchasing.

\*Development of all menus and meals for the restaurant and banquet.

\*HACCP hygiene standards

1.11.2002 -1.10.2003

**EXECUTIVE SOUS-CHEF**

MARRIOTT HOTEL PRAGUE(CZ), (5 stars 293 rooms and suites, 24 hours room service, banquet halls for 900 guests, outside catering,

French BRASSERIE 145 seats Kitchen brigade of 35 chefs plus 15 stewards

Supervision, motivation and management of a kitchen team of 35 cooks and 15 stewardesses

\* Together with the chef responsible for the highest quality of the Brasserie de lax with 145 seats, 24-hour room service,

Banquet facilities for up to 900 people and outside catering events.

\* One of the constant tasks is to order the best products at the lowest price and to maintain stock levels.

\*Solely responsible for the successful operation of the staff cafeteria with a daily turnover of 300 people.

\*Cost control and purchasing.

\*Development of all menus and dishes for the brasserie and banquet.

\*Specialist for Czech, French, Italian and Spanish cuisine as well as Arabic, Japanese, Indian and Chinese cuisine /knowledge only/.

\*HACCP hygiene standards

- 25.4.2002-18.9.2002      **JUNIOR SOUS CHEF** poissonier  
 CRYSTAL CRUISES (USA)Ship /CRYSTAL SYMTHONY/ LUXURY 6 STAR  
 CRUISE SHIP for 900 guests THE BEST  
 KREUZFAHRT SCHIFF DER WELT /last seven years/ Luxury Alliance, the  
 Leading Hotels of the World, Relais and Chateaux ...  
 \* Responsibility for preserving fish and preparing fish for lunch and dinner.  
 With recipes from the French Culinary Institute of America presented by  
 Jacques Pipen  
 \*Cost control  
 \* USPH sanitary standards
- 01.9.2001-30.11.2001      **SOUS-CHEF**  
 RADISSON SAS MANCHESTER AIRPORT (UK) HOTEL 5-star hotel
- Capacity 360 rooms for banquets for 400 guests Hotel  
 restaurant 140 seats
- 10.10.2000-30.8.2001      **SOUS-CHEF**  
 RADISSON SAS ALCRON HOTEL PRAGUE (CZ), (5 star capacity 250  
 rooms, banquets for 500 guests)  
 \*Hotel of the Year 2000  
 \*Hotels worldwide highest award (Cancun 4/2001)  
 \*President's Award Winner (Cancun 4/2001)  
 Chef: ZDENĚK POHLREICH  
 Restaurant LA ROTONDE BRASSERIE LUX, capacity 80 seats; ALCRON  
 FINE DINING fish restaurant, capacity 28 seats; I am responsible for the work  
 of 26 chefs, for the operation of all the above restaurants, FRENCH CUISINE;  
 Hotel Radisson SAS Prague was named the best hotel in the entire Radisson  
 SAS chain in 2000 and these two restaurants are among the ten best in Prague
- 12.5.2000 - 30.9.2000      **CHEF DE PARTIE ROTISSEUR** - VAN GOGH (F) Cruise ship for 600  
 Passengers; Mediterranean, FRENCH CUISINE, operated by the company  
 NOUVELLES FRONTIERES
- 1.3.2000 - 10.5.2000      **Internship** AUBERGADE, MICHEL TRAMA (F) - Hotel Restaurant, 4 stars  
 (3\* MICHELIN)  
 RELAYS AND LOCKS  
 GOURMET RELAYS  
 LES GRANDES TABLES DU MONDE TRADITION ET QUALITÉ

