



+ 36 XX XXX XXXX

xxxxxxxxxx@gmail.com

2163 Vácrátót

SKILLS AND COMPETENCIES

- Knowledge of traditional and Italian cuisine
- Food preparation using various technologies
- Familiarity with and adherence to food hygiene and HACCP regulations
- Kitchen inventory management and ingredient handling
- Time management in kitchen operations
- Menu development and creating seasonal offers

LANGUAGES

- Hungarian (native)
- English (advanced)

MÁRK M

PROFESSIONAL EXPERIENCE

2024 - present - Head Chef - Trattoria al Forno

2021 - 2024 Sous Chef - TG Osteria

2017 - 2020 Sous Chef - Tokio Restaurant

2017 - 2017 Chef de Partie - Four Seasons / Kollázs

2013 - 2017 Chef de Partie - La Cucina Budapest

- cold kitchen, grill station, pasta station

2012 - 2013 Chef de Partie -

- Excellence Rhône 5*
- MS Serenity 5*
- MS Alemannia 4*
- MS Britannia 4*

2011 - 2012 Chef de Partie - Dunapark Cafe
(preparation of à la carte and group events)

2008 - 2010 Intern - Hotel Castle Garden

EDUCATION

2010 - 2011 Facultas Human Secondary Grammar and Vocational School (Secondary School Leaving Certificate)

2006 - 2011 Erzsébetváros Bilingual Primary, Vocational and Secondary School

(Professional qualification in Culinary Arts)

HOBBIES

- Cycling
- Martial arts
- Exploring new things
- Cooking
- Hiking