



ATTILA P

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 Siófok, Hungary

SKILLS

- Excellent communication skills
- Strong problem-solving abilities
- Highly adaptable to any work environment
- Committed to perfection
- Quick learner
- Maintains high standards in work and surroundings
- Honest and reliable
- Intermediate IT user

LANGUAGES

- Hungarian – Native
- German – Intermediate (B1)
- English – Basic (A1)

WORK EXPERIENCE

Aug 2024 – **PresentChef** | REED Luxury Hotel

Jun 2023 – Jul 2024 **Chef** | Hotel Vinifera Wine & Spa

- Specialization in meat station and Jospier grill.

Nov 2022 – Apr 2023 **Chef** | Werkstatt Restaurant, Sölden

- Prepared ingredients and processed meats professionally.
- Operated griddle and plated corresponding dishes and desserts.

Oct 2022 – Nov 2022 **Chef** | Meatology

- Prepared meals, grilled dishes, and desserts with precision.

May 2022 – Sep 2022 **Head Chef** | Amúgy Bistro

- Created menus and weekly specials.
- Managed ordering and receiving of supplies.
- Presented both hot and cold appetizers professionally.

Oct 2021 – Apr 2022 **Chef** | SzínBád Contemporary Hungarian Restaurant

- Prepared meals and served desserts and cold starters.

Apr 2021 – Sep 2021 **Chef** | Amúgy Bistro

- Responsible for daily food prep and task execution.

Jul 2020 – Mar 2021 **Chef** | Vintage Corner

- Specialized in street food preparation and presentation.

EDUCATION HISTORY



2016 – 2020 Sipkay Barna School of Commerce, Hospitality, and Tourism – Nyíregyháza

- Focus: Hospitality and Tourism
- Qualification: Waiter Training