

ALEXANDROS K



Chef / Cook

Contact Information

- **Date of Birth:** January 8, 2000
- **Phone:** +30 XXXXXXXXXX
- **Email:** xxxxxxxxxx@gmail.com
- **Location:** Nea Kypseli, Athens, Greece

Professional Summary

Experienced and passionate Chef with over 5 years of experience in high-demand kitchens, including luxury resorts and family-owned restaurants. Specialized in hot and cold cuisine, menu design, and team management. Proven ability to work under pressure, maintain high culinary standards, and deliver exceptional dining experiences in fast-paced, seasonal environments.

Professional Experience

2022 - 2024: *Marinos Restaurant, Ikaria*

Position: Owner, Head Chef

- Managed daily kitchen operations, including inventory and supply chain.
- Designed seasonal menus, focusing on fresh, local ingredients.
- Trained and supervised a team of 4-6 kitchen staff.
- Successfully served over 100 covers daily during peak summer season.

October 2021 - July 2022: *Clochard Restaurant, Thessaloniki*

Position: Cook

- Prepared and presented high-standard hot and cold dishes.
- Collaborated with a team to deliver consistent quality for 120+ covers daily.
- Ensured strict adherence to hygiene and safety protocols (HACCP).

June 2021 - 2022: *Porto Carras Grand Resort 5*, Halkidiki*

Position: Cook – Hot Kitchen (a la carte & main restaurant)

- Executed preparation of hot dishes for both buffet and a la carte dining.
- Supported a team of chefs in a high-pressure, luxury hospitality environment.
- Maintained efficient time management to serve up to 700 guests daily.

November 2020 - March 2021: *En Lefko, Keratsini*

Position: Grill Chef

- Focused on meat preparation, grilling, and ensuring quality consistency.

2019 - 2020: *Marquise Luxury Resort Complex 5*, Rhodes*

Position: Cook – Hot & Cold Kitchen

- Prepared and presented dishes for buffet and a la carte menus.
- Managed grill station and ensured consistency in flavors and presentation.

2014 - 2019: *Marinos Grill House, Ikaria (Family Business)*

Position: Grill Chef, Cold Kitchen

- Gained foundational experience in meat grilling, food preparation, and customer service.

Education

- **2023 - 2024:** *Meat Pro Academy* – Butcher Certification
- **2019 - 2021:** *IEK Le Monde* – Culinary Arts (Chef Certification)
- **2019 Graduate:** *Vocational High School, Ikaria* – Mechanical Engineering

Certifications & Seminars

- Creative Cuisine by Alexandros Tsiotinis (Cooking Workshop)
- Culinary Marketing (Le Monde)
- The Burger Project (Le Monde)
- Burger Trends (Le Monde)

Skills

- **Technical Skills:** Menu Development, Food Safety (HACCP), Meat Grilling & Preparation, A la Carte & Buffet Service
- **Soft Skills:** Time Management, Team Leadership, Attention to Detail,
- Strong ability to perform under pressure in fast-paced, high-standard environments

Languages

- Greek: Native
- English: B2 Level

Interests

- Fishing, reading culinary books, sports, and traveling