



Eirini F

Date of birth: 12/09/2000

Nationality: Greek

CONTACT

 Mytilene, Greece (**Home**)
 xxxxxxxxxxxx@gmail.com
 (+30) XXXXXXXX

WORK EXPERIENCE

ZUMA Mykonos Mykonos , Greece

Demi pastry chef de partie

10/05/2025 – Current

Beauty and Wellness Hotel Tirolerhof 4* Nauders, Austria

Pastry Chef de Partie

01/12/2024 – 15/04/2025

Zuma Mykonos Mykonos , Greece

Demi pastry chef de partie

08/05/2024 – 05/10/2024

Green Park Athens, Greece

Pastry Chef de Partie

20/10/2023 – 30/04/2024

Zuma Mykonos Mykonos, Greece

Commi pastry chef de partie

26/07/2023 – 11/10/2023

Principote Mykonos, Greece

Demi pastry chef de partie

20/04/2023 – 25/07/2023

La petit maison Cannes , France

Demi pastry chef de partie

06/05/2022 – 03/10/2022

Χάλαρο Thessaloniki, Greece

Commis pastry chef de partie

04/12/2021 – 26/02/2022

Lugano Mytilene, Greece

Pastry chef

20/06/2018 – 24/08/2021

Family business

EDUCATION AND TRAINING

20/09/2021 – 15/06/2023 Thessaloniki, Greece

Culinary school, Pastry Arts ΙΙΕΚ ΔΕΛΤΑ 360°

LANGUAGE SKILLS

MOTHER TONGUE(S): Greek

Other language(s):

English

Listening C2

Spoken production C2

Reading C2

Spoken interaction C2

Writing C2

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

DRIVING LICENCE

● **Driving Licence:** B

28/07/2020 – 28/07/2033

CONFERENCES AND SEMINARS

● IIEK ΔΕΛΤΑ 360° Thessaloniki

● **Festive fine dining**

● IIEK ΔΕΛΤΑ 360° Thessaloniki

● **Comfort fusion cuisine**

● IIEK ΔΕΛΤΑ 360° Thessaloniki

● **Summer fine dining desserts**

● IIEK ΔΕΛΤΑ 360° Thessaloniki

● **Bonbons**

● IIEK ΔΕΛΤΑ 360° Thessaloniki

● **EU RICE seminar**

HONOURS AND AWARDS

● **20/02/2023** Detrop HELEXPO

● **2nd place Student Pastry chef of the year**

● **17/02/2023** Detrop HELEXPO

● **2nd place Restaurant dessert**