



KONSTANTINOS P

PEFKOCHORI, KASSANDRA CALKIDIKI

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Date of birth: 21/05/2000

WORK EXPERIENCE

- 4/25 - Today **Sous chef in Bratsera Boutique Hotel at Hydra, Greece.**
Assisted in managing daily kitchen operations, supervising staff, supporting menu planning and execution, and ensuring high-quality food preparation and presentation in a boutique hotel environment.
- 12/24 – 3/25 **Sous chef in Weisses Rossi Hotel 5* at Kitzbuhel, Austria.**
Managing the ordering and receiving of products, ensuring the quality and accuracy. Supervising and coordinating the kitchen staff, maintaining a productive and efficient work environment.
- 5/24 – 10/24 **Head Chef / Kitchen Manager in Aeolos Hotel 3* at Pefkochori Chalkidiki, Greece.**
Led all kitchen operations at Aeolos Hotel 3*, including kitchen infrastructure setup, menu design and development, food preparation, and overall quality control to ensure a high standard of service.
- 11/23 – 4/24 **Sous chef in Weisses Rossi Hotel 5* at Kitzbuhel, Austria.**
Overseeing daily kitchen operations, including procurement and inventory control, to ensure freshness and consistency of ingredients. Leading and training kitchen staff, optimizing workflows, and upholding high standards of hygiene and culinary excellence.
- 5/23 – 10/23 **Chef de partie in “The Kyma View” restaurant at Kos island.**
Working on hot kitchen and checking the inventories.
- 3/2023 – 5/2023 **Chef de partie in Viking Catering Switzerland.**
Working on table d’hote menu in river cruise ship.
- 12/2022 – 3/2023 **Chef de partie in Weisses Rossi Hotel, at Kitzbuhel, Austria.**
Working on the a la carte menu of the hotel's restaurant.
- 4/2022 – 11/2022 **B' Cook in Anna Hotel, at Pefkochori, Chalkidiki, Greece.**
Working on the a la carte menu of the hotel's restaurant and preparing the dinner's buffet.
- 6/2021 – 10/2022 **C' Cook in Anna Hotel, at Pefkochori, Chalkidiki, Greece.**
Working on cold and hot kitchen and checking the inventories .
- 6/2016 – 8/2020 **Employee at the family business “Good Day” – bakery and patisserie, at Pefkochori, Chalkidiki, Greece.**
Production of pastries and a variety of products (coffee, cold kitchen, etc), control of the inventories, conciliation with our suppliers and searching for new ones.

EDUCATION

9/2018 – 07/2020 CHEF, at educational group "LE MONDE", in Athens.

2018 High School of Pefkochori, Chalkidiki.

FOREIGN LANGUAGES

Very good knowledge of English
Very good knowledge of English, cooking terminology
Very good knowledge of French, cooking terminology

DRIVING LICENCE

Driving licence of car, Category B.
Driving licence of motorcycle (125cc)

MILITARY SERVICES

Joined the military forces on 9/2020 until 6/2021

SEMINARS

12/2018 Attending on seminar "Chopping beef", by mr. Dominique Perrot.

02/2019 Attending on seminar " Tart", by Chronopoulos Dimitrios.

04/2019 Attending on seminar "Marketing in professional gastronomy", by educational group Le Monde.