



Karim G

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ABOUT ME

Accomplished Chef with strong combination of culinary experience and management skills coupled with winning menu preparation background.
Experience in food inventory planning, procurement, and management on both national and international levels.
Through familiarity with wide assortment of international cuisine.

WORK EXPERIENCE

 **PASTICCERIA CHIC** – PADOVA, ITALY

PASTRY ASSISTANT – 01/07/2020 – 10/10/2020

- Typical Sicilian fry-shop with savory and sweet dishes.
- Every morning I was doing the brioche for the day

 **PIZZERIA VERACE** – PADOVA, ITALY

PIZZA CHEF ASSISTANT – 01/11/2020 – 15/02/2021

- Preparing Ingredients
- Making pizza dough
- Creating Sauces
- Preparing and cooking pizza and pasta dishes

 **FMEEDUCATION** – MILANO, ITALY

SALES MANAGER – 01/02/2021 – 05/05/2022

- Collaborated with team members to ensure day-to day tasks were met with precision in a timely manner.
- Remained up-to date on the latest store offerings, promotions, and sales.
- Utilized proper selling techniques and products knowledge to provide the best customer service possible.
- Greeted customers, and worked to determine their needs in a professional and enthusiastic manner.
- Monitored customer preferences to determine focus of sales efforts.

 **RIFUGIO AVERAU** – CORTINA D'AMPEZZO, ITALY

DEMI-CHEF DE PARTIE – 01/06/2022 – 15/10/2022

Direct food preparation of appetizers for about 450 people every lunch.

- Demonstrated continuous commitment to reducing food and labor costs.
- Doing every morning from 6:00 a.m. all the fresh pasta for the service (f.E. Rigatoni, tagliolini, pappardelle, cappelletti, cappelli, casunziei, tortellini ecc...).
- Food inventory control.

 **RIFUGIO AVERAU** – CORTINA D'AMPEZZO, ITALY

CHEF DE PARTIE – 27/11/2022 – 15/04/2023

Led operations of 2€ millions/year hutte in Cortina D'Ampezzo, one of the best place in the Italian's Dolomites.

Established Menù and direct food preparation at first course for about 400 people every lunch without assistant chef.

- Supervised and coordinated activities of cooks and workers engaged in food preparation.
- Doing every morning from 6:00 a.m. all the fresh pasta for the service (f.e. Rigatoni, tagliolini, pappardelle, cappelletti, cappelli, casunziei, tortellini ecc...).
- Checked quality of raw and cooked food products to meet standards.
- Key player in the development of winning menu selection.
- Food inventory control and vendors negotiations.

 **HOTEL DIAMANT LUXURY SPA&RESORT 4*S** – ORTISEI, ITALY

CHEF DE PARTIE – 15/05/2023 – 10/09/2023

- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at correct temperature by regulating the temperature of ovens, broilers, grills, and roasters.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Turn or stir foods to ensure even cooking. Portion, arrange, and garnish food, and serve food to waiters or patrons.
- Season and cook food according to recipes or personal judgment and experience.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Works with staff to develop menus for weekly functions and chef specials for members.

RISTORANTE QUADRI – VENICE, ITALY

CHEF DE PARTIE – 23/09/2023 – 05/12/2023

As part of the starred Quadri's Restaurant team, the objective was to create the highest quality of food within food and hygiene regulations.

Key Responsibilities

Assisted the Head Chef and Sous Chef to invent new dishes for the restaurants' speciality menu.

Prepared, cooked and presented fine dining dishes from the menu.

Worked to tight deadlines, ensured that food was served quickly but not compromising on quality.

Managed health and safety within the kitchen to ensure procedures are adhered to.

Ensured hygiene standards were maintained throughout the kitchen.

Trained and mentored Commis Chefs when first inducted and regularly.

Monitored and measured portion size and waste to ensure maximum return.

Learnt classic food preparation techniques for different stations.

Key Achievements

Be part of the team that riconformed the Michelin star also for 2024.

ALPINE HOTEL 4* – WENGEN, SWITZERLAND

CHEF DE PARTIE – 12/12/2023 – 02/04/2024

- Managed a specific section of the kitchen, ensuring consistent quality and timely preparation of dishes according to hotel standards.
- Supervised and trained commis chefs and kitchen assistants, supporting their professional development.
- Collaborated closely with the Head Chef and Sous Chef in menu planning, daily specials, and seasonal adjustments.
- Maintained high standards of hygiene, safety, and food storage in compliance with HACCP regulations.
- Assisted in stock control, ordering, and cost management to optimize efficiency and reduce waste.
- Delivered excellent guest satisfaction by ensuring consistency in presentation, flavor, and portion control.

BEAUSITE PARK HOTEL 4*S – WENGEN, SWITZERLAND

CHEF DE PARTIE – 05/06/2024 – 10/10/2024

- **Prepared and cooked high-quality dishes** within the designated section, maintaining consistency in taste and presentation.
- **Executed precise cooking techniques** to deliver visually appealing and flavorful dishes.
- **Assisted in menu planning and recipe development**, focusing on seasonal and locally sourced ingredients.
- **Contributed to the creation of innovative recipes**, ensuring the menu remains current and exciting.
- **Managed daily mise en place**, ensuring all necessary ingredients and equipment were ready for service.
- **Oversaw kitchen prep work**, coordinating with team members to streamline the cooking process.
- **Monitored food storage and stock rotation**, ensuring optimal freshness and reducing spoilage.
- **Supervised the proper storage of ingredients**, adhering to FIFO (First In, First Out) principles.
- **Maintained a clean and organized workstation**, following strict hygiene and sanitation standards.
- **Ensured the kitchen area was spotless and well-organized**, complying with health regulations.
- **Coordinated with other sections of the kitchen** to ensure smooth service and timely delivery of orders.
- **Worked collaboratively with fellow chefs**, fostering a seamless and efficient kitchen operation.
- **Participated in tastings and quality control**, ensuring all dishes met the hotel's high standards before reaching guests.
- **Conducted final quality checks** on dishes, guaranteeing a superior dining experience.

BRAUNBAER HOTEL 4*S (EX ALPINE HOTEL) – WENGEN, SWITZERLAND

- **Oversaw the preparation and presentation of dishes** in the assigned section, ensuring the highest standards of quality and consistency.
- **Supervised the cooking process** to guarantee exceptional culinary experiences for guests.
- **Collaborated closely with the Executive Chef** to develop and refine menu items, integrating both traditional Italian and contemporary Swiss culinary techniques.
- **Worked alongside the Executive Chef** to craft seasonal menus, emphasizing fresh and locally sourced ingredients.
- **Handled procurement** of fresh ingredients, maintaining strong relationships with local suppliers.
- **Trained and mentored junior kitchen staff**, fostering a collaborative and efficient working environment.
- **Provided guidance and support** to kitchen team members, enhancing overall kitchen performance and staff development.
- **Ensured strict adherence to health and safety regulations**, maintaining a clean and sanitary kitchen environment.
- **Implemented health and safety standards**, ensuring compliance with Swiss hospitality regulations.
- **Contributed to special events and banquets**, delivering tailored dining experiences for a diverse clientele.
- **Played a key role in catering for events**, customizing menus to meet client preferences and dietary requirements.

● **EDUCATION AND TRAINING**

06/2020 Padova, Italy
HIGH SCHOOL DEGREE ITE P.F.Calvi

06/2022 Cortina d'Ampezzo, Italy
OCCUPATIONAL SAFETY COURSE Rifugio Averau

24/07/2024 Bern, Switzerland
FROM FOOD WASTE TO FOOD SAVED LernZentrale

Wengen, Switzerland
FOOD&HYGIENE LEVEL 2

● **LANGUAGE SKILLS**

Mother tongue(s): **ITALIAN**
Other language(s):

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
FRENCH	B2	B2	B1	B1	B1
ENGLISH	B2	B2	B2	B2	B1

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

● **ADDITIONAL INFORMATION**

COMUNICATION AND INTERPERSONAL SKILLS

- Cost containment
- Special events development
- Customer service
- Staff training/development
- Garnishing and plating

Thank you in advance for your time and consideration. I encourage you to review my CV to better understand my accomplishments, and I look forward to meeting and speaking with you so I can learn more about the position and your company.