

# Vedran Š



+385



@gmail.com



[www.linkedin.com/in/](https://www.linkedin.com/in/)

Croatia, 52100 Pula

## ABOUT ME

**Young hardworking Chef with several years of experience working in fast-paced kitchens.**

**Adept in working with other culinary professionals to achieve goals and ensure customer satisfaction.**

**Committed to using safe and sanitary cooking practices, and maintaining an organized and clean cooking area.**

**Having the ability to serve wonderful food in a timely manner. Eager to expand my skill set and learn to perfect my craft.**

## WORK EXPERIENCE

### Chef de partie

Hotel "Mountain and soul resort Eiger"

April 2025 - current

- Responsible for managing a specific section of the kitchen, ensuring consistent high-quality preparation and presentation of dishes.
- Collaborate with the sous chef and head chef to plan and execute seasonal menus, daily specials, and banquet offerings for both à la carte and hotel guests.
- Oversee mise en place and service for a high-volume kitchen serving international and alpine cuisine.
- Maintain strict compliance with Swiss HACCP food safety regulations and hotel standards.
- Support in stock management, ordering, and minimizing food waste through efficient planning and portion control.
- Work effectively under pressure in a dynamic, fast-paced environment, maintaining consistency and attention to detail.

### Sous Chef

Restaurant "Yacht" June-October 2024

- Effectively managed daily kitchen operations, ensuring smooth workflow, organization, and timely service.
- Supervised, coordinated, and provided leadership to kitchen and stewarding staff, fostering a collaborative, efficient, and professional team environment.
- Maintained high standards of food quality, safety, and hygiene in accordance with regulatory guidelines, ensuring compliance with health and safety protocols.
- Assisted in the creation and refinement of menus, contributing to seasonal changes and innovative dish offerings while considering food cost and availability.
- Trained, mentored, and provided ongoing guidance to junior kitchen staff, helping them enhance their culinary skills, efficiency, and productivity.
- Prepared and skillfully presented à la carte items, ensuring consistency, quality, and attention to detail in every dish.

### Chef de partie

Restaurant "Cumsalis-Germany" November2023-june2024

- Managed inventory, monitored stock levels, and minimized food waste through efficient ordering and portion control.
- Demonstrated strong time management and multitasking abilities in a fast-paced kitchen environment.
- Collaborated with front-of-house staff to ensure seamless communication and customer satisfaction.
- Prepared and skillfully presented à la carte items, ensuring consistency, quality, and attention to detail in every dish.

## **Sous Chef**

Restaurant "Bonaca" Noveber2022-October2023

- Managed and trained kitchen staff.
- Assisted the head chef in managing the kitchen.
- Maintained a clean and organized kitchen environment.
- Prepared and presented high quality dishes.

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## **Sous Chef**

Restaurant "Volaria" March2021-October2022

- Managed and trained kitchen staff.
- Assisted the head chef in managing the kitchen.
- Maintained a clean and organized kitchen environment.
- Prepared and presented high quality dishes.
- Call out orders to chefs, check on the status of dishes, and call for wait staff when food is ready.
- Receiving deliveries and verifying that all ordered items have been delivered and are of good quality.
- Planed, prepared and cooked food for the daily menu and al a carte.

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## **Chef**

Pleterusluge / "Dom branitelja" Apr 2019 -Jul 2020

- Prepared and cooked breakfast, lunch and dinner for the military bases and soup kitchen
- Planed, prepared and cooked food for the daily menu and al a carte.
- Prepared components of each dish on the menu for that day and the next day.
- Prepared and cooked menu dishes for banquets, conferences, weddings, events, caterings, etc.

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## **Chef de partie**

Restaurant "Bunarina" Jul 2018 - Sep 2018

Jun 2017 - Sep 2017

Jul 2016 - Sep 2016

- Receiving deliveries and verifying that all ordered items have been delivered and are of good quality.
- Taking inventory of restaurant supplies and notifying the supervisor of low or depleted supplies.
- Preparing specific food items and meal components at my station.
- Working on multiple orders at once, while maintaining timely food cooking -Served as a contact point for the kitchen and the wait staff.

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## **Education**

### **High School of Tourism, Hospitality and Trade**

**2011 - 2014**

- Studied culinary theory as well as received a formal practice in culinary arts.
- Trained in classical culinary practices