

Vedran Š



+385



@gmail.com



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" November 2023-june 2024

- 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" November 2022 - October 2023

- 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.

Sous Chef

Restaurant "Volaria" March 2021 - October 2022

- 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 a la carte.

Chef

Pleterusluge / "Dom branitelj" 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 a la 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.

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.

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