

CURRICULUM VITAE

PERSONAL INFORMATION

Name: **Kostas Kerris**
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Nationality: Greek

Date of Birth: 10th August 1986

Languages: Greek, English

Personal Profile: I'm a culinary and management professional with 10 years experience. I have expertise in preparing, cooking and presenting culinary products as well as managing and ordering in inventory and training staff for commercial food and beverage services within our facility and out on catering events.

I am keen competitor who always seeks new challenges for myself and likes to create valuable and unique offerings for my customers. I am looking to take the experience I have gained over the years and apply this to new and exciting opportunity in the UK.

QUALIFICATIONS: 1992 – 1998
Junior School of Vanato, Zante, Greece

1998 – 2001
Middle Junior High School
(17/20 pass rate)

2001- 2004
High School
Information Technology
(16/20 pass rate)

2004 - 2007
LE MONDE College of Catering & Hospitality
Professional Food Production (Chef School)

Career History: **May 2011 – October 2014**

Calypso Restaurant, Tsilivi, Zante, Greece
Head Chef

Employed as a head chef working in a new and fresh restaurant in the heart of the bustling resort of Tsilivi, Zante.

My role here although at times can be challenging but at the same time very rewarding.

With my drive and determination I re-built Calypso Restaurant into a new and up-coming establishment. It has been my responsibility to create the menu completely from scratch using all the skills I have achieved throughout the years.

I have also trained every member of staff to work with a friendly and efficient and attitude to cater for customer.

My role as the head chef is to completely take control of the kitchen and make sure that all plates were sent out at the highest standard.

For the past four years I have built a thriving business with the highest quality of food and tripled profit within the restaurant.

November 2012 – April 2013
The Castle Inn, Bradford on Avon, England
Sous Chef

I moved to England for a new challenge and to gain experience of working with a busy English kitchen.

Here I was employed in a new and refurbished British pub of a high standard which was located in a busy tourist town.

My position was as a Sous Chef and also assistant in the management team of the restaurant, I was involved in all matters that were related to the kitchen by assisting my head chef. I worked 50 hours a week to get the most out of my role, so I could learn all there was to work within a busy British kitchen. Also within 1 month of working there my manager asked me to cover one of chains franchise within the town of Bristol.

I enjoyed working in the UK and would really like to return to a new busy and challenging role again.

April 2010 – April 2011

**Τζίτζικας Και Μερμυγκά, Located In Kifisia, Athens
Head Chef**

I was employed in a high standard restaurant located in Athens. Serving under me were two Sous Chefs, four B'Chefs and four C' Chefs.

The menu which the restaurant was running on was created by myself.

My responsibilities in the restaurant were to produce high standard food which the customers would be more than happy to return for and dine in the restaurant again, keeping up the standards even when the staff and I were under high working pressure.

One of my other responsibilities as being a head chef to the restaurant was, to produce and manage the weekly schedule in which my staff would be working and running on.

I am a team worker and expect nothing less from my superiors and my fellow co-workers.

September 2009 – April 2010

**Kolonaki Doors Restaurant
Sous Chef**

Here I was employed in a quality restaurant of a high standard which was located in the center of Athens.

My position was a Sous Chef and also assistant in the management of the restaurant, in all the matters that were related to the kitchen by assisting my head chef. The specialties of this restaurant in which I was employed were authentic Greek cuisine, Mediterranean cuisine and seafood specialties.

May 2009 - September 2009

**Namos Restaurant, Mykonos Island
(Summer Season)**

I was employed as an A' Chef in one of most busiest and popular restaurants in the world. I had to work to the highest standard assisting and helping to prepare an elite and challenging menu. This was at times pressurized but it helped me to learn and grow as a chef and has given me skills that I have taken to each role.

June 2008 – May 2009

**5* Hotel "Stratos Vasilikos Airhotel, Athens
A' Chef**

I was employed as an A' chef working in a very high class and popular hotel in Athens.

This role was very challenging but rewarding at the same time, here I was given a lot of responsibility from day one.

When the head chef was off duty the lead role would be given to myself, this meant I had to give direction and was in charge of running a very busy kitchen. This role really made me grow as a chef and a person because this meant working with my own initiative at all times.

**October 2006 – June 2008
5* Hotel "THE MARGI", Athens
C' /B' Chef**

I was employed as a C' chef in thriving hotel based in the heart of Athens. In a space of 8 months I worked my way from being a C' chef to a B' chef standard.

**May 2005 - Sep 2006
MED Version Lounge Restaurant, Laganas, Zante
Assistant Chef**

**May 2004 - October 2004 (Season Work)
Orange" Bistro Restaurant
Trainee Assistant Chef**

COOKING SEMINARS:

- 1. Thailand Cuisine** – with theme showing and techniques of carving and cooking – 3 hours long.
- 2. Mediterranean Cuisine** – Cooking and presentation of a Mediterranean menu – (Chef – Christopher Clesien – 3 hours long)
- 3. Fiouzion Cuisine** – by the ecole superieyre de cuisine Francaise Gregouare Ferand, Professor Mr Scasers Andoine – 3 hours long.
- 4. Presentation of Fouagra** – by cuisine advisor Mr Rugie (2 hours long).
- 5. Cuisine De Bistros Parissiens** – by Mr Philipe Curt – (2 hours long).
- 6. Ancient Greek and Chinese cuisine** – to learn the similarities and differences between the two cuisines.
(Historical professor of cuisine – Mr. Aleksadros Giotis – 3 hours long.

Interests:

In my spare time I enjoy playing and watching football. I also like enjoy socializing and cooking for my partner and my friends.