

CURRICULUM VITAE

Sergiu Florin Iunian

PERSONAL DETAILS

Address: 133 Beulah Road, flat 5, Thornton Heath, Surrey, CR7 8SS

Nationality : Romanian

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Date of birth : 21/11/1979

Reference Link: <http://s811.photobucket.com/albums/zz35/sergiulette/>

PROFESSIONAL EXPERIENCE

Company's name: Alpha Consult Agency

Location: London

Period: October 2011 – present (20-25 hours/week)

Positions: commis chef, chef partie

Responsibilities: I work with this agency in temporary positions (for events and sometimes cover chef in "Konditor and Cook" and "Livebait Restaurant"). In my jobs with Alpha Consult I worked in hot starters and I was commis chef for all sections in restaurants, and when I was cover chef I worked prep chef and in service for lunch and dinner.

Company's name: Loch Fyne Restaurant

Location: Bath / England

Period: November 2010 – September 2011

Position: chef partie

Responsibilities:

I was in charge of the Hot Starters and Breakfast line being responsible for prep and delivery of breakfast and lunch /dinner services. The challenge was to learn the entire menu in five days and I've been assign to take care all by myself of the hot starters section. This position was extremely beneficial for my training, allowing me to learn all the customs of the british kitchen service. Compared with my previous experiences, where everything was a la carte all day and made fresh by order, this position was a massive change in my attitude toward the customer satisfaction. This was a very important experience and it did open my appetite for a improving my skills.

Company's name: Melody Hotel – 3 stars

Location: Cluj Napoca / Romania

Period: May 2009 – September 2010

Position: Sous Chef

Responsibilities:

- Here I've implemented a mixed menu - Mediterranean adapted to traditional Romanian tastes
- In the same location I opened a confectionery and pastry shop
- I was responsible for all the recipes and their implementation
- All the staff enjoyed my weekly training sessions
- Creating new menus, implementation methodology, creation, management, market research and applications competitive-against (SWAT analysis)
- Fixing prices on offers and profitability analysis
- Monitoring activity in the kitchen, resolution of labor disputes amicably, personal motivation.

Company's name : The Old House – 4 stars

City / Town : Cluj Napoca / Romania

Period : March 2008 - April /2009

Position : Sous Chef

Responsibilities:

- I've created the restaurant menus
- I've selected the staff, I had 14 people in subordination and 2 other restaurants
- I provided the staff training
- I've selected the customers, because of the mixed menu approach
- At my request was done another 300 seat hall events
- In 6 months I booked every weekend with events and sales have increased, especially since the beginning of the first 4 months was difficult, due to the restaurant placement.

Company's name : Tokio Sushi Restaurant (4 stars)

City / Town : Cluj Napoca / Romania

Period : September 2005 - February 2008

Position : chef partie and sous chef (later)

Responsibilities:

- I've made restaurant menus together with the chef
- Here I've learned to create recipes, from this moment I've started to record all my innovations, today reaching 460 tested recipes
- I've worked in the hot kitchen, pastry, as well as in the sushi bar (part time)
- Here I worked for the first time with seafood, which fascinated me.
- Here I've learned the most notions about healthy cuisine
- Was my great love, but I didn't wanted to do only Japanese cuisine.

Company's name : Transilvanian House (3 stars)

City / Town : Cluj Napoca / Romania

Period : September 2001 - August 2005

Position : partie chef in hot kitchen and part time pastry chef

Responsibilities:

- Here we did the traditional Transylvanian "a la carte" menus, as well as prepare larger events such as cocktail parties and weddings.
- I was responsible of the hot kitchen and was doing patisserie in the spare time, for relaxation (one of my great passions)
- I didn't worked on menus, I only used recipes handed by the chef
- In September 2005 I was heading my steps to Japanese cuisine because I've seen it as a huge opportunity for me.

RELEVANT EDUCATION

Education institution name : THR

City / Town : Bucharest / Romania

Period : 01/02/2007 – 01.06.2007

Main studied subjects :

The ability to elaborate presentations on given culinary themes.

Application of the hygiene, food safety and work legislation.

Processes and interprets the results within a project.

Type of diploma : HEAD CHEF

Education institution name : The House of Culture

City / Town : Cluj Napoca / Roumania

Period : 01/04/2006 - 01/09/2006

Main studied subjects :

Gastronomy, food chemistry, marketing, management, food hygiene, computer

programs for management, creative menus, calorie calculations, etc.

Type of diploma : CHEF PARTIE

LANGUAGE SKILLS

English : conversational, very good for kitchen

OTHER SKILLS AND ABILITIES

Prompt, obsessed by the rhythm in activity, perseverance, impatient in the face of collective failure, good trainer, with team spirit, group attached, support the team in front of labor disputes, professional development activities, focused permanent on modern techniques.

ADDITIONAL INFORMATION

Valid: „Food Safety Foundation Certificate” / „Health Safety Awareness Certificate” .

Acting as sole trader – (NINO and UTR holder)

PREFERRED POSITION

Chef partie (all sections), prep chef, pastry chef.