

## PERSONAL INFORMATION

## Iulian – Petrisor Dragan



📍 BI A1 . Str. Barbosi No. 63, Galati

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✉ wolverine\_sky@yahoo.com

💬 Replace with type of IM service wolverine\_sky

Sex Male | Date of birth 18/02/1980 | Nationality Romanian

JOB APPLIED FOR  
POSITION  
PREFERRED JOB  
STUDIES APPLIED FOR

## Chef

## WORK EXPERIENCE

Replace with dates (from - to)

## May -2013 – November 2015- Chef

Thomas Tivoli, Elverum, Norway <http://www.thomastivoli.com>

FunFary

Duties and responsibilities:

Managing weekly kitchen budget, creating and changing weekly menu.

Business or sector Cafeteria

## WORK EXPERIENCE

Replace with dates (from - to)

## April -2009–February 2012 – Chef de partie

So Nice Hotel \*\*\*\*\*, Ayia Napa, Cyprus <http://sonice.com.cy/>

dining room, restaurant, sushi bar

Duties and responsibilities:

Maintaining a high and professional service. Daily cleaning and control throughout the kitchen, storage room. Help with stock and cost control. Up to date with gluten free products. Preparing fresh products, assisted to open menu modification, Ala Carte Menu.

Business or sector Dining room, Alla Carte Restaurant

## WORK EXPERIENCE

Replace with dates (from - to)

## July-2005– November 2009- Chef

Hotel Capitol \*\*\* Jupiter, Romania <http://www.hotel-capitol.ro/>

Carvery, restaurant, pizzeria, Breakfast– Lunch and Diner

Duties and responsibilities:

Everyday assisting Head Chef, maintaining a high and professional service. Daily cleaning and control throughout the kitchen, storage room. Help with stock and cost control. Up to date with gluten free products. Preparing fresh products.

Business or sector Alla Carte Restaurant, Pizzeria, Mediterranean Food, Italian Cuisine

## WORK EXPERIENCE

Replace with dates (from - to)

<b>August -2002– July 2005 -Chef</b>
<b>Full House Restaurant **** Galati, Romania</b>
<b>Restaurant,</b>
<b>Business or sector Alla Carte Restaurant,.</b>

## WORK EXPERIENCE

Replace with dates (from - to)

<b>September -1999– February 2002 – Trainee Cook</b>
<b>LaPremieraRestaurant ***** Bucharest, Romania</b>
<b>Restaurant, pizzeria,Brekfast– Lunch and Diner</b>
<b>Business or sector Alla Carte Restaurant, Pizzeria,Mediteranean Food, Italian Cuisine</b>

## EDUCATION AND TRAINING

Replace with dates (from - to)

2003 – 2004 Chef Diploma, fully Trained with Iso 22000 (HACCP)

Replace with EQF  
(or other) level if  
relevant

Social Trade, School (Tourism and Travel High School)

## PERSONAL SKILLS

Mother tongue(s)

Romanian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
<b>English</b>	<b>Good</b>	<b>Good</b>	<b>Good</b>	<b>Good</b>	<b>Good</b>

Communication skills

- good communication skills gained. through my experience worked in different areas and job position.

Organisational / managerial skills

- leadership

Job-related skills

- good command of quality control processes.

Computer skills

- good command of Microsoft Office™ tools, webdesign , computer maintenance, hardware and software

Other skills

- Drawing, playing piano (just for fun)