



## curriculum vitae

### Personal information

Surname(s) / First name(s)

**Dragomir Djordje**

Address(es)

Belgrade , Serbia

Telephone(s)

+381641679558

Marital Status

E-mail(s)

dzordzcalinaryart@gmail.com

Passport number:

Nationality(-ies)

Serbian

Date of birth

02 july 1987.

Gender

male

Dates

#### ***2020.01. Executive Chef present***

Occupation or position held

New Ship opening team, menu planning, budget responsibility ,kitchen management. Developing and improving new cooking techniques (michelin guide cooking). Food ordering (loading operation), respecting all company standards,rules and regulations, lead and supervise, supervise food preparation-handling according USPH standards,attention to elegant and attractive food presentation Always carries out production in assigned area,station according to Company recipes and specification.

Main activities and responsibilities

Name and address of employer

#### ***Lindblad expedition & Nacional Geographic***

***Columbia Shipmanagement LTD*** 4042 Limassol Cyprus

#### ***2019.03.-2019.11. Executive Chef***

Supervise food preparation-handling according HACCP standards,attention to elegant and attractive food presentation. Always carries out production in assigned area,station according to Company recipes and specification.

Food ordering (loading operation), respecting all company standards,rules and regulations, lead and supervise ...

**River Catering Ltd**, 30A Kolonakiou, Ayios Athanasios, 4103 Limassol, Cyprus

**2017.03. Owner of "Sublab"**

Healthy fast food kitchen. Modern sandwich shop. Delicious and nutritious. Belgrade, Serbia... As a chef and an owner, i am a person that is organizing the business. Making sure we have enough supplies in stock, taking care of the orders, creating the menu, improving and adding new products often.

**2016.03-2016.11.**

***Chef de Partie-(position up) Sous-Chef***

Supervise food preparation-handling according HACCP standards, attention to elegant and attractive food presentation (excellent taste, hot food all the time), assist to Executive Chef with food ordering (loading operation), respecting all company standards, holding hygienic standard according HACCP rules and regulations, lead and supervise ...

hot-cold kitchen, pastries...

**Viking Cruise**

**CH Basel**

**2015.02-2015.11.**

***Chef de Partie***

Supervise food preparation-handling according HACCP standards, attention to elegant and attractive food presentation (excellent taste, hot food all the time), assist to Executive Chef with food ordering (loading operation), respecting all company standards, holding hygienic standard according HACCP rules and regulations, lead and supervise ...

Hot-cold kitchen

**GRC Global River Cruises GmbH Uniworld**, Fledermausgasse 6, 4310 Rheinfelden, Switzerland

**2012.03.-2015.03.**

***Demi chef de partie (position up- chef de partie)***

New ship opening team, assisting the Sous Chef and Executive Chef in producing and delivering the best possible culinary experience at sea, food preparation, implementation USPH standards. Always carries out production in assigned area, station according to Company recipes and specification.

Main Gally, Sabatini (italian cuisine) restaurant, Crown Grill restaurant

**Princess Cruise Company**

**Santa Clarita CA USA**

**2007.11-2012.03.**

### **Chef**

"Super Market Concept Store" Belgrade restaurant

"The Absithe" Belgrade resraurant

"Kovac" Belgrade restaurant

My first steps in the kitchen.Cooking with internacional and nacional chefs.Food preparation,organization duty team,control hot and cold station,placing hot and cold buffet... Haccp control,food control,shift organization, organization of duties to employees,ordering goods and equipment....

### **Education and training**

|  |   |
|--|---|
| Dates  | <b>Date: 2005.10. – 2011.02.</b><br><b>School name: The Collage of hotel management, Belgrade</b>   |
| Title of qualification awarded                                 | <b>Certificate: Hotel manager - department of Gastronomy</b><br><b>Bachelor Degree in Gastronomy</b>  |
| Principal subjects/Occupational skills covered                 | Developing and improving general cooking techniques,International fusion cooking, learning and teaching of French, Asian, Italian, Spanish cuisine....Learning and teaching manager skills...<br>Hotel "Continetal" Belgrade,Serbia<br>Hotel "M" Best Western Belgrade,Serbia<br>Restaurant "Jezero" Belgrade,Serbia<br>Hotel "Korali" Sutomore, Montenegro |
| Name and type of organisation providing education and training |   |
| Level in national or international classification              | <b>Date: 2002.09. – 2005.06.</b><br><b>School name: Ekonomsko-trgovinska skola "Paja Marganovic", Pancevo</b><br><b>Certificate: cook</b><br>basic cooking techniques to prepare food national and International cuisine<br>Restaurant "Beli bor" Kovin,Serbia  |

**Personal skills and competences**

Mother tongue(s)

**Specify mother tongue** Serbian

Other language(s)

*Self-assessment*

*European level (\*)*

| Understanding    |                | Speaking                  |                          | Writing<br>1-5 |
|------------------|----------------|---------------------------|--------------------------|----------------|
| Listening<br>1-5 | Reading<br>1-5 | Spoken interaction<br>1-5 | Spoken production<br>1-5 |                |

**Language**

|           |           |           |           |           |
|-----------|-----------|-----------|-----------|-----------|
| English 5 | English 5 | English 5 | English 5 | English 5 |
| German 2  | German 2  | German 2  | German 2  | German 2  |

**Social skills and competences**

Extrem sports (diving, skydiving, snowboarding, martial arts)

**Computer skills and competences**

MS office, Adobe photoshop, Windows operating systems, HTML, internet explorer, hardware and software update and repair.

**Artistic skills and competences**

Molecular gastronomy, fusion cuisine, nouvelle cuisine, classic cuisine...

**Other skills and competences**

Supervising, Menu planning, Budget responsibility, Kitchen management, Food branding, Staff responsibility. Specialized French cuisine, Italian, Spanish, Japanese, Chinese, American, Indian, Asian, fusion cooking, molecular cooking, Cold table preparation, Pastry, Bakery, Café (cold food preparation), Canteen kitchen (cooking) Vegetarian-vegan cooking, Desserts preparation, Fast food cooking, Traditional cuisine, Diet food cooking, Buffet preparation, À la carte cooking....

Driving licence(s)

Serbia, car licence B

Throughout my career I have had the pleasure of experiencing many genres of food service, such as business dining, high end hotels, wellness retreat spas, a-la-card restaurants, ocean and river (company) liners. All these on land and overseas. I see myself as a communicative, outgoing person, collaborative team player, organized, ready to work and give my best, because cooking is my biggest passion.