



curriculum vitae

Personal information

Surname(s) / First name(s)	Dragomir Djordje
Address	Belgrade , Serbia
Telephone(s)	+381641679558
Marital Status	Married
E-mail(s)	chefdragomir@gmail.com
Passport number:	
Nationality	Serbian
Date of birth	02 July 1987.
Gender	male
Dates	2023.01. Owner of online platform serbiafood.rs
Occupation or position held	Serbiafood.rs is a platform that connects food lovers across Serbia with local restaurants, fast food outlets, pizzerias, and other dining establishments offering both local and international cuisine specialties.
Main activities and responsibilities	2021.01. Owner of online cooking platform chefdragomir.com Lecturer, Food psychologist, Chef Entrepreneur, Head chef... Molecular, Classic and Nouvelle Cuisine training, AI food development, Food Nutrition Lectures. Start-up projects (Restaurants, Hotels, Fast food shops, river and ocean ships and yachts, Food consulting, Professional food photography classes, Branding, Development of websites for hospitality industry.
Name and address of employer	2020.01. Executive Chef present New Ship (National geographic Endurance) 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. 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.-2019.01. Owner of "Sublab" sandwich shop

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(excellend taste, hot food all the time), ass. 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, pastree...

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(excellend taste, hot food all the time), ass. 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 restaurant

"Kovac" Belgrade restaurant

My first steps in the kitchen. Cooking with international and national 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	Date: 2005.10. – 2011.02. School name: The Collage of hotel management, Belgrade
Title of qualification awarded	Certificate: Hotel manager - department of Gastronomy Bachelor Degree in Gastronomy
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... Hotel "Continetal" Belgrade,Serbia Hotel "M" Best Western Belgrade,Serbia Restaurant "Jezero" Belgrade,Serbia Hotel "Korali" Sutomore, Montenegro
Level in national or international classification	Date: 2002.09. – 2005.06. School name: Ekonomsko-trgovinska skola "Paja Marganovic", Pancevo Certificate: cook basic cooking techniques to prepare food national and International cuisine 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 1-5
Listening 1-5	Reading 1-5	Spoken interaction 1-5	Spoken production 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, martial arts)

Computer skills and competences

MS office, Adobe Photoshop, Windows operating systems, HTML, Internet explorer, Softer update and reparation, Social networks apps. Web design, Food Photography....

Other skills and competences

Supervising, Menu planning, Budget responsibility ,Kitchen management, Food breanding, 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.