



ORESTIS KOUKOUZELIS

Fanari Mykonos 84600

PROFESSIONAL SUMMARY

Professional Chef, exceptionally innovative and creative in menu preparation and development, while seeking ways to best convey the true island experience being a native Myconian. Highly proficient in numerous cooking techniques as well as confident in problem solving and resolution in crisis. Very effective in team leadership and creating a positive and productive atmosphere for optimum results.

WORK EXPERIENCE

Executive Chef/Owner

El Burro, Mykonos

05/2016 – Present

Achievements/Tasks

- Ordering of all equipment and appliances and setting up
- Daily food ordering and overseeing all health and safety requirements are met
- Team selection, training and coordinating daily operations
- Menu development, while recognizing and implementing changes suited for customers' needs

Executive Chef/Owner

Talking Breads, Athens

06/2018 – Present

Achievements/Tasks

- Overseeing food preparation and production, ensuring all food safety regulations are adhered to
- Developing new ideas and options for menu
- Organizing and delegating daily tasks
- Selecting and training new staff and promoting cooperation and teamwork

EDUCATION

Certificate IV in Business, SBTA Sydney Business & Travel Academy

09/2010-05/2011

Sydney, Australia

Certificate in Business English, Access Language Centre

09/2009-05/2010

Sydney, Australia

Chef, LE MONDE Institute of Hotel & Tourism Studies

09/2007 – 05-2009

Athens, Greece