

Paul

Address: 12 Sherwood Road, Tetbury,
GL8 8BU



Motto:

Perseverance, self belief, and a work ethic are the only tools I need to do my best.

Skills: I am comfortable with Italian, Spanish, French, Japanese, Chinese, Vietnamese cuisine. I have worked in Norway, Sweden, Iceland and I gained up so much skills, methods, recipes

Abilities: exceptional managing skills in the kitchen, sharp time management, believing in systems, flexibility, reliability, real passion and flare, eye on detail, curiosity, willpower, excellent communication skills, excellent teamwork, stress endurance, re-engineering skills

Work History:

The French Horn, Steppingley,
2025 September - Present

head chef

Parknasilla Hotel, Sneem, Ireland,
2023 november - 2025 august

chef

Responsibilities: food preparation and cooking, menu planning, inventory management, staff supervision, and ensuring high standards of food quality and hygiene. Also to manage kitchen operations, control costs, liaise with suppliers, and ensure compliance with health and safety regulations to provide a positive customer experience.

Kanalkrogen, Sjötorp, Sweden (A rosette)
2021 March - 2022 September

head chef

Tasks: I was responsible for overall kitchen operations, including culinary leadership, menu development, food preparation, quality control, and staff management, ensuring compliance with health, safety, and hygiene standards. Key duties include menu planning and recipe creation, managing food inventory and costs, overseeing food preparation, training and scheduling staff, maintaining kitchen equipment, and ensuring compliance with regulations and budget targets.

The Close hotel, Tetbury, England

sous chef

2019 August – 2020 December (AA rosette)

I was responsible to assist the head chef in overseeing culinary operations and ensuring the highest standards of cuisine are maintained. Your creativity, attention to detail, and culinary expertise contribute to the establishment's reputation for excellence and refinement, enhancing the dining experience for discerning guests.

De brassery restaurant, Vlieland, Netherland (Bib Gourmand)

Strandhotel Seeduyn (AA Rosette)

sous chef

2019 July – 2020 July

Dartmouth Arms, Forest Hill

senior sous chef

2016 September – 2018 November

Education and training

2019 Health and Safety Course Level 2-3

2000 College of Catering and Hospitality Szeged, Hungary

Qualifications: food processing engineer

Other skills:

Language:

Mother tongue: Hungarian

English: fluent (written and spoken)