

Dimitrov Anton

PERSONAL INFORMATION



SUMMARY

Chef with 8 years of experience in professional kitchens;
in 5 star hotels and resorts;
in 6 different countries;
on 2 continents.
Previously employed by high net worth individuals.

Expertises in French, Italian, Mediterranean, American,
Balkan and Asian cuisine.

Speaks 4 languages, open for travel.

CONTACT INFORMATION

Phone number: +380664712594

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Nationality: Bulgarian. Ukrainian residence permit

EDUCATION AND TRAINING

HRC Culinary Academy

[College degree in Culinary Arts](#)

October 2015 – November 2016

The program is accredited by the American Culinary Federation Program taught completely in English. Introduction to Hospitality, Food safety and hygiene, kitchen theory, kitchen laboratory classes in both hot kitchen and pastry.

September 2011 – June 2015

Professional School of Tourism P.K.Ovorov

[Diploma: "Bartender and Waiter"](#)

LANGUAGES	UNDERSTANDING	SPEAKING	WRITING
English	C2	C2	C2
Russian	C1	C1	C1
Bulgarian	C2	C2	C2
Spanish	A2	A2	B2

WORK EXPERIENCE

Private Chef
July 2020 - December 2021

Vavrysh Andrew, Strunevich Vadim, Bogdan Andrew **Kyiv, Ukraine**

Creating and following a menu. Following a Diet plan. Creating and cooking various of healthy dishes. Organizing High-class business lunches and dinners. Setting up and serving the table. Cleaning and Organizing the working place. Taking care of the guests.

Private Chef
April 2020 - July 2020

Zahoriy Hlib, **Kyiv, Ukraine**

Creating and following a menu. Following a Diet plan. Creating and cooking various of healthy dishes. Organizing High-class business lunches and dinners. Setting up and serving the table. Cleaning and Organizing the working place. Taking care of the guests.

Sous-chef
November 2018 - October 2019

Playa Largo Resort, Marriott Autograph Collection, **Florida, USA**

Enhance service to regular guests by adapting to personal taste and providing anticipatory service. Train and develop the team as a primary objective, openly sharing knowledge. Ensure the kitchen exhibits the flair, creativity and constantly strives for 'best in class' quality standards. Ensure the product consistency is attained in regards to appearance and taste. Maintain and exceed Food Safety Standards in line with company policy, or as directed by management.

Chef de partie
January 2018 - October 2018

Tahini Sushi Bar, **Marbella, Spain**

Working on the sushi and sashimi section, as well as hot and cold cuisine. Making sure all the standards are met. Assisting the sous-chef and head chef in the daily operations. Running a team of 4. Serving a large quantity of people on daily basis.

Junior Sous-chef
Chef de Partie
March 2017 – January 2018

Restaurant Beckett's and Alevante, **Marbella, Spain**

Preparing and creating new and exciting dishes in fine dining environment. Responsible for the quality of the food as well as the Garde manger section. Taking and giving orders. Preparing everything from scratch, serving high quality food.

Cook
April 2016 – October 2016

The Roosevelt New Orleans, A Waldorf Astoria Hotel,
New Orleans, USA

Preparing and creating new and exciting dishes. Working as a Line Cook (sauté, grill and garde manger station), Taking care for the quality of the food and service. Working in Banquets, preparing, cooking and executing food for big events and parties.

Cook
September 2015 – February 2016

Restaurant Talents, **Sofia, Bulgaria**

Preparing and creating new and exciting dishes and menus. Working as a Line cook (sauté, grill, garde manger and pastry station). Taking care for the quality of the food and service. Doing catering for company banquets, events and parties.

Cook / internship
March 2015 – August 2015

Hilton Dresden, **Dresden, Germany**

Cooking and executing traditional German dishes. Working in Pastry, Bakery, Garde manger, and banquets kitchen. Working as Line cook in Steakhouse restaurant, German Bistro and Italian Fine dining restaurant. Doing catering for big company parties and events.

Cook / internship
January 2012 – May 2012

Restaurant Bear Benn, **Dobrich, Bulgaria**

Working as a trainee. Helping for preparing and executing food for big company parties and events. Cooking traditional Bulgarian food, working on the hot and cold side in the kitchen.

Communication skills

Good communication skills gained through my experience as Cook working in multicultural environment in different countries.

Organizational skills

Very good in organizing events. Easy to work with. Good with kids and family members. Able to work in a team. Creative, active, passionate, flexible and cheerful. Fast learner. Always work clean and organize, ready to help when there is a need.

Computer skills

Active user of Word, Excel, Powerpoint, Access

(References available upon Request)