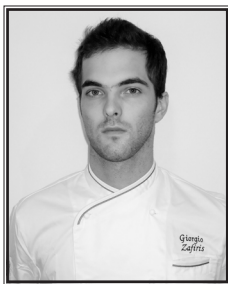


# GIORGIO ZAFIRIS



**CITIZENSHIP:** Italian / Greek

**DOB:** 03/05/1989

**GENDER:** Male

## OBJECTIVE

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To evolve as a Chef by accepting new and challenging responsibilities while maintaining a high sense of professionalism and motivation.

## EDUCATION

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### CASTALIMENTI CULINARY INSTITUTE

ITALIAN PROFESSIONAL COOKING COURSE

NOVEMBER 2011- FEBRUARY 2012

Brescia, Italy

### SWISS HOTEL MANAGEMENT SCHOOL

BA HOTEL MANAGEMENT

SEPTEMBER 2007 - JANUARY 2010

Caux, Switzerland

Swiss Higher Diploma: Hospitality and Events Management

Swiss Diploma: Hotel Operational Management

### CAMBRIDGE ENGLISH SCHOOL

FIRST CERTIFICATE IN ENGLISH (FCE)

Michigan Proficiency in English

SEPTEMBER 1998 - MAY 2006

Marmari, Greece

## EXPERIENCE

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### MARMARI BAY HOTEL

SUMMERS 2010 - PRESENT

Marmari, Greece

#### CHEF

SUMMERS 2014- PRESENT

- Head chef responsible for all kitchen related ordering, staff scheduling and management
- Accountable for executing menu and in charge of the kitchen and wait staff for all weddings and events as large as 500 individuals
- Created, designed and implemented menu that successfully increased customer base

#### SOUS CHEF

SUMMER 2013

- Assisted executive chef in the generation and execution of restaurant menus
- Assumed responsibility for all restaurant purchasing decisions as well as the oversight of food quality
- Prepared specialized menus for various events while supervising and assigning event responsibilities to subordinate staff

#### CHEF DE PARTIE

SUMMERS 2010-2012

- Worked as a Chef de Partie in the main kitchen
- Gained considerable amount of knowledge by helping to prepare high quality food
- Assumed responsibility for preparing and managing individual station

**HOTEL VIENNA**  
**SOUS CHEF**

**NOVEMBER 2014 - MARCH 2015**  
**San Martino di Catrozza, Italy**

- Responsible for primi station, including all ordering, for well respected and high volume three star hotel known for their high quality Italian cuisine
- Prepared and personally created fresh pastas and primi for a daily menu while emphasizing local ingredients and techniques

**BELLWETHER**  
**SOUS CHEF**

**NOVEMBER 2013 - APRIL 2014**  
**Chicago, Illinois**

- Responsible for sauté station in a fast paced, well known and frequented restaurant in downtown Chicago
- Maintained the role of Chef two days weekly and as needed

**THE JAMES HOTEL**

**DECEMBER 2012- JUNE 2013**

David Burke's Primehouse  
**LINE COOK**

**Chicago, Illinois**

- Maintained full responsibility for the hot appetizer station
- Worked under pressure in a fast paced environment while upholding high food quality standards
- Selected by executive chef to assist in various external events

**RISTORANTE LA PECA**

**APRIL 2012- JUNE 2012**

2 Michelin Star Restaurant \*\*  
**COMMIS CHEF**

**Lonigo VI, Italy**

- Trained as Commis de Cuisine in a high standards establishment
- Acquired proficiency in modern and classical culinary techniques
- Enforced the ability to work with a team under pressure with precision and professionalism

**HOTEL BELVEDERE**  
**CHEF DE PARTIE**

**DECEMBER 2011 - JANUARY 2012**

**Transaqua TN, Italy**

- Assumed responsibility for preparing starters and appetizers
- Successfully and consistently worked under pressure within a limited time frame
- Worked with and delegated tasks to subordinate staff

**ELOUNDA BEACH RESORT**

**APRIL 2009 - AUGUST 2009**

LHW 5 Star Superior Resort \*\*\*\*\*  
**GUEST RELATIONS AGENT**

**Elounda Crete, Greece**

- Worked as a front desk and guest relations agent in a demanding and challenging environment
- Acquired a great number of communicational, managerial and organizational skills
- Gained valuable experience in personalized and high standard service

**RESTAURANTE TRISTAN**

**MARH 2008 - JUNE 2008**

2 Michelin Star Restaurant \*\*  
**COMMIS CHEF**

**Majorca, Spain**

- Worked as a trainee in the kitchen of a competitive environment characterized by perfection
- Gained valuable culinary knowledge and insight into innovative cooking techniques

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**SPECIAL SKILLS AND INTERESTS**

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**LANGUAGES:** Greek and Italian (Native Languages), English (Fluent), Spanish (Proficient), French (Conversant)

**COMPUTER SKILLS:** Proficient in Microsoft Office and Fidelio, Micros, and Opera Property Management Systems

**INTERESTS:** Traveling, Cooking, Cycling