

Chef Consulting / Relief Chef Services

Chef's Name:	Christian Pozimski
Contact Details:	087 6742772
Number of Year's Experience:	14 Years
Geographical Areas able to Work	Around cork
Available for Relief Chef Work? Yes / No	Yes

**Name:** Christian

**Surname:** Pozimski

**Date of Birth:** 27.07.1979

**Nationality** German

**Address:** Apt. 6 Marsh House  
Peter Street  
Cork

**Tel:** 00353 876742772

**Email:** christianpozimski@hotmail.com

**Work experience:** **08/2008 – to Present Jurys Doyle Hotel Cork**  
**Position: Relief Head Chef / Consulting**  
Lead a Team of 10 Chefs and 6 Kitchen porter, create Bar and B&C Menus, Haccp, Quality control  
Training of Chefs, Ordering, Stock & waste control, Cost & Budget control

**07/2007 – 07/2008 Cork International Airport Hotel 4 \***  
**Position: Executive Sous Chef & acting Head Chef**  
Lead a Team of 14 Chefs and 4 Kitchen porter, create Ala Carte, Bar and B&C Menus, Haccp, Quality control  
Training of Chefs, Ordering, Stock & waste control, Cost & Budget control

**06/2006- 07/2007 Ramada Hotel & Suites Blarney 4\***  
**Position: Executive Sous Chef**  
Create Ala Carte, Bar and B&C Menus, Haccp Control, Training of Chefs, Ordering, Stock control, Cost & Budget control

**01/2006 - 05/2006 "Wild Ways Organic Sandwich bar" Cork**  
**Position: Consulting**  
Implement Haccp System & new Menus, Training of Chefs, Cost control, Ordering, Stock control

**01/2004 - 12/2005 The Kingsley Hotel Cork 4\***  
**Position: Sous Chef & Head Chef**

Lead a Team of 10 Chefs and 4 Kitchen porter, create Ala Carte, Bar Menus, Haccp, Quality control  
Training of Chefs, Ordering, Stock & waste control,

**11/2003 - 01/2004 The Kingsley Hotel Cork 4\***

**Position: Senior Chef de Partie**

Work on the Fish & Meat Section, involved in Ordering, Haccp, Create new Menus with Head Chef

**06/2003 - 10/2003 Cruise Ship "MS Berlin" 4\***

**Position: Sous Chef**

Lead with the Head chef a team of 35 Chefs, Haccp Training, Quality & Quantity Control, Ordering, Stock control, Training of Chefs

**01/2003- 05/2003 Cruise Ship "MS Berlin" 4\***

**World wide**

**Position: 1. Saucier**

Work on Fish & Meat Section, Haccp, Ordering, Quality control,

**06/2002 - 12/2002 River Ship "Pinzzesin von Preussen" 4\***

**Germany, France, Hungary, Austria, Netherlands**

**Position: Sous Chef / Head Chef**

Lead a Team of 9 Chefs and 3 Kitchen porter, Haccp, Quality control, Training of Chefs, Ordering, Stock control

**06/2001 - 05/2002 Restaurant Bruder Claus Stuben 4\***

**Neualbenreuth Germany**

**Position: Sous Chef**

create with the Head Chef Ala Carte, Bar and B&C Menus, Haccp, Quality control Training of Chefs, Ordering, Stock control

**10/2000 - 05/2001 Silver Springs Hotel 4\* Cork**

**Position: Chef de Partie**

Working on Gardemanger and Saucier Position

**08/1999 - 10/1999 Schloss Hotel Ernestgruen 4\* in Germany**

**Position: Chef de Partie**

Working on Gardemanger and Saucier Position

**08/1996 - 07/1999 Schloss Hotel Ernestgruen 4\* in Germany**

**Position: Training Commi Chef**

**Spoken Lanuages:**

**German Mother Tongue**

**English fluent in verbal, writing, reading**