

CURRICULUM VITAE

Martin Maly

PERSONAL INFORMATION

First name: MARTIN
Surname: MALY
Date of Birth / Age: February 15th, 1975 / 31yrs
Sex: male
Marital status: single
Nationality: Slovak
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DESIRED EMPLOYMENT: **chef**

PERSONAL PROFILE: Hardworking, responsible, easy-going man is looking for job as an chef I am graduated and long experienced at. I am lucky man as my work is my hobby. I would like to gain new experiences in my field.

EDUCATION

- 1991 - 1995 **HOTEL ACADEMY COLLEGE, KOSICE, SLOVAKIA**
- graduating with certificate of final exams from the following subjects: English, German, Economics, Accountancy, Management, Marketing, Law
 - in September 94: awarded with apprentice **certificate of cooking**
 - September 91– June 95: continuous practice (3 months per year) plus weekly regular practice (1 day per week)
- 1994 – 1996 Extended study for Secondary leaving certificate in Kosice, Slovakia
Field of study: **running of the public catering**
- finished with school-leaving examination
- 1991 – 1994 „SOU“ – Apprentice school in Kosice, Slovakia
Field of study: **cook – waiter**
- finished with cook apprentice certificate
- 1982 – 1991 Elementary school in Kosice, Slovakia

ADDITIONAL COURSES & SELF-EDUCATION:

1995 Bartender course - certificate of bartender

EMPLOYMENT EXPERIENCE

- 9/1996 – 3/1997 **HOTEL LE DUNE, ITALY, NR. BADESI, SARDINIA**
- **assistant cook**
 - responsible for preparing cold dishes
- 3/1997 – 9/1998 **DA LUCIA RESTAURANT, BURG, GERMANY**
- **chief cook** with two assistant cooks
 - responsible for quality and serving dishes, maintaining and managing kitchen and kitchen start
- 1/1999 – 3/2006 **RESTAURANT MEXIKO in KOSICE, SLOVAKIA /100+ covers/**
Sous chef (first 13 months)
Head chef
- Responsibilities:
- day to day running of the busy kitchen
 - supervision of large brigade

- catering for restaurant, Weddings, occasional events
- preparation of ready foods for warm kitchen: appetizer, soup, sauce, meaty and vegetarian foods, legumen and different sorts of side – dishes
- preparation of foods for cold kitchen: meat and vegetable marinade, different, sorts of appetizer, spreads, paste, fruit soup, salads and canaps
- preparation and service foods made-to-order
- service of foods style as Swedish desk and other styles expenditure foods
- preparation meat speciality on grill
- portoring, preparation and thermal treatment different sorts of meat (beef, pork, lamb, veal, mutton, goat, game) and product for meat.
- portoring, preparation and thermal treatment different sorts of poultry
Exempli gratia: chicken, duck, goose, turkey etc.
- during my nineteen years long work in in the kitchen I have obtained good deal experiences in treatment with different sorts of freshwater and sea fishes
- I have to made dissection, clearing, filleting and general treatment of fishes and some sorts of sea animals, everyday
- I prepared fishes for example: trout, mackerel, carp, salmon etc. for further exploitation in warm and cold kitchen, accordance with valid of the regulations
- preparation different sorts of desserts and cake and fruit, salads
- leading collective near working and extra-work activities

LANGUAGE KNOWLEDGES

Slovak: mother tongue
 English: good (written and spoken)
 German: intermediate (spoken)

ADDITIONAL SKILLS:

- * Work with PC (Word, Excel, Internet)
- * DRIVING LICENCE: since 9/2004 groups A,B
- * good communication and personal skills, self-organizer, self-starter, reliable and professional in attitude, hard worker, ...

INTERESTS:

- nature – tourism, swimming, table tennis, reading books, theatre, friends, etc.