



KONSTANTINOS KRIKONIS

CHEF

Profile

Professional Chef with 10 years of extensive experience in Mediterranean Cuisine.. Capable of managing dining services of up to 1000 people while managing and motivating staff to perform to best of abilities across every service. Consistently create new recipes and menus, implementing seasonal ingredients and modern techniques.

Contact

🏠 IOANNINA
☎ 0000000
📠 1111111
✉ help@seon.com

🌐 kon.krikonis
🐦 @konkrikonis
📘 Krikonis Konstantinos
🏠 Ioannina

Experience

Executive chef

Restaurant Athens, Athens | 2019 - Σήμερα

- Check the freshness of food
- Ensure quality of each meal
- Develop new recipes
- Plan menus
- Hire or train food preparation workers

Executive chef

American Restaurant, LA || 2016 - 2018

- Leading all the hotel kitchen operation.
- Controlling kitchen operation activities and projects
- been involved of purchasing, receiving and storing.
- Generated, new Development culinary concepts, Consult & Introduced, all new menus.
- Controlling food cost.

Executive chef

AA | 2014 - 2016

- Managed daily kitchen operations with 8 staff members
- Re-developed entire menu, increasing sales revenue by 150%
- Oversaw food preparation and production, ensuring 100% food safety procedures were followed
- Interviewed, hired, trained, and directed all staff members since 2012, improving kitchen operational flow by 50%, while maintaining 100% employee retention
- Developed process that reduced waste by 40% and improved supply turnover by 70%

Sous Chef

Hotels Athens | 2010 - 2014

- Mentored and trained four junior staff, improving performance by 20%
- Prepared meals for lunch and dining services with an average of 100 tables per day
- Managed relationships with vendors, negotiating prices of ingredients and equipment that resulted in 10% savings on budget
- Prepared meals for lunch and dining services with an average of 100 tables per day
- Managed relationships with vendors, negotiating prices of ingredients and equipment that resulted in 10% savings on budget
- Mentored and trained four junior staff, improving performance by 20%
- Prepared meals for lunch and dining services with an average of 100 tables per day
- Managed relationships with vendors, negotiating prices of ingredients and equipment that resulted in 10% savings on budget
- Collaborated with Head Chef in menu design and innovative recipes

Skills

Personal Skills

Time management	● ● ● ● ●
Problem solving	● ● ● ● ●
Strong work ethic	● ● ● ● ●
Collaboration	● ● ● ● ●
Adaptability	● ● ● ● ●

Language skills

English	● ● ● ● ●
Spanish	● ● ● ● ●
German	● ● ● ● ●

Education

- **A.S Culinary Institute**
Greystone, America | 2008 - 2010
- **Culinary Degree**
Private School | 2007 - 2008
- **Certified Executive Chef (CEC)**
xxxxxx | 2006
- **Certified Sous Chef (CSC)**
xxxxx, xxxxx | 2005 - Present