



KRISZTIAN KORODI Chef



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Budapest, Hungary

ABOUT ME

EDUCATION • 2001 – 2004

Dobos C. Jozsef Catering Vocational School Budapest

- Qualification: **Chef NVQ level 3**

SKILLS

• Kitchen Management

managing commercial kitchens, organizing various events, and ensuring cost efficiency

• Team Leadership

Leading and coordinating the entire kitchen team, ensuring smooth operations and high standards

• Creativity

Developing rotating menus, creating and designing a la carte and event menus

• International Cuisine Expertise

Italian and French bistro, Asian and other global cuisines, with a strong focus on culinary experience

• Positive attitude

Keeping a supportive and problem-solving mindset

• UK settlement status

LANGUAGE

- Hungarian | Native
- English | Intermediate

I am a souschef with over 15 years' experience in commercial kitchen management. I always focus on expenditures. I consider myself to be a hard-working individual who likes to keep busy. I enjoy new challenges. I can work as a team or on my own. I get on well with people and I am always polite to the customers. I am passionate about my job.

EXPERIENCE

Sous Chef Grand Tirolia Hotel

Dec. 2022 – Jun. 2024

Luxury Hotel in Kitzbühel | Austria |

- Representation of the Executive Chef in his absence
- Build and lead the breakfast buff in the re-opening hotel
- Coordination of overall planning and organization of the kitchen, including banquets and staff restaurant
- Co-management of the kitchen team
- Assistance to the Executive Chef in kitchen production
- Support with orders of food and work materials, including control
- Compliance with hygiene standards and HACCP guidelines

Kitchen Manager Norma Grand Bakery

May. 2021 - Okt. 2022

- Transformed brunch concept based on market trends, boosting revenue.
- Managed a small kitchen team in a busy bakery.
- Designed seasonal brunch menus to drive footfall and sales.
- Oversaw stock control and supplier relationships for cost efficiency.
- Maintained high health and safety standards in the kitchen.
- Collaborated with front-of-house to ensure quality and customer satisfaction.

Agency Chef in Budapest

Kempinski | Four Seasons | Royal Hotel |

- Worked in five star hotels and fine dining restaurant's
- Organised banquets, weddings

Sous Chef Champneys Henlow

Jan. 2016 - Apr. 2021

Luxury Health Spa Hotel | Bedfordshire | UK

- In charge in the absent or holiday of the Head Chef.
- I was on duty to organise weddings/birthdays/meetings
- I have full control of the kitchen with a hands-on approach in charge of 9 chefs and 9 kitchen staff. Stock control and targets to reach on a monthly basis and to run in line with health and safety, training, cleaning and recording to legal requirements.
- I reduced expense by 18% by changing the lunch and dinner seasonally and made four days rotating menus in buffet lunch and a la carte dinner. With my ideas we made food cost from 48% down to 27%.

REFERENCES

Roland Holczer

Executive Head Chef

Grand Tirolia Hotel

Email: Roland.Holczer@hommage-hotels.com

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Reference letter
upon request

Email :