



# KRISZTIAN KORODI chef



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krisztiankorodi.com

## EDUCATION

**Dobos C. Jozsef Catering Vocational School Budapest**

- Qualification: Chef NVQ level 3
- 2001 – 2004

## SKILLS

- experience in kitchen and staff management
- Assisted Head chef in kitchen operations, food, stock, ordering, and kitchen
- supervision
- Skilled experience with various world cuisines
- Accurate, precise work
- Positive attitude
- Good coordinator
- Passionate for continuous learning

## LANGUAGE

- Hungarian | Native
- English | Intermediate

## ABOUT ME

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
  - 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
- Agency Chef in Budapest** *May. 2021 – Okt. 2022*  
Kempinski | Four Seasons | Royal Hotel |
  - Worked in five star hotels and fine dining restaurants
  - Organised banquets, weddings
- Sous Chef Champneys Henlow** *Jan. 2016 – Apr. 2021*  
Luxury Health Spa Hotel | Bedfordshire | UK
  - In charge in the absence 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 GP from 48% down to 27%.

## REFERENCES

### **Roland Holczer**

Executive Head Chef  
Grand Tirolia Hotel  
Email: Roland.Holczer@hommage-hotels.com

### **Attila Lang**

Head of Recruitment  
FB Work Power  
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