



14 Monterey Road
Walton Cardiff
Tewkesbury .
Gloucestershire
GL20 7RA

07890 313 709
ivas.marek@googlemail.com
Nationality: Czech

SKILLS:

- Team Management
- Knife Skills
- Good Verbal Communication
- Menu Planning & Costing
- Performing Health & Safety to the Highest Standards

QUALIFICATIONS:

Certificate of Achievement: Level 2 Food Hygiene and Safety of Catering (6/4/2023 – 5/4/2026)

Worcester College: Pastry, NVQ Level 3 (2016-2017)

Worcester College: Professional Cookery NVQ Level 2 and NVQ Level 3 (2014-2016)

Glossa School of Languages: Prague (2005-2006):

- One year intensive English language course for post-secondary school students.
- Pass in City & Guilds examination ESOL (English for Speakers of Other Languages) and SESOL (Spoken English for Speakers of Other Languages).

Marek Ivasienko

Chef de Partie | Sous Chef | Head Chef | Pastry Chef

Professional Statement:

I consider myself to be a hard-working team player with a good range of experience in many diverse kitchen environments. I am a fast learner and enjoy being creative at work with a good eye for detail. I have a conscious understanding of the importance of cost-effectiveness and minimising waste, which I apply to my menu planning. Working in so many different settings, in different countries has allowed me to gain valuable experience working with a wide array of people and personalities. I communicate well and remain calm and professional under pressure. I am responsible and dependable and bring a positive, open mind; I step up to the job, no matter where it is, or for how long.

Culinary Education:

Secondary School of Hotel & Management: Prague (2003-2005)

- Catering for city officials and state events for over 1,000 people (Holiday Inn, Prague Congress Centre).
- Experiencing and learning different aspects of the hospitality industry throughout the course, including front and back of house roles.
- Received practical and theoretical training.

Apprenticeship: College of Gastronomy & Hotel Industry Chef: Prague (2000-2003)

- Received apprentice training from the age of 15 allowing me to work in a professional kitchen.
- Sent out for work experience at functional companies such as Holiday Inn Hotel.
- Started as Kitchen Assistant and worked my way up into different roles with more responsibility.

Employment:

Self-employed Chef (UTR) (June 2021 - present)

I have worked in several establishments as a self-employed Chef over the last few years: Gastro pubs and restaurants, in the position of Chef de Partie, Pastry Chef and Head Chef.

- [The Inn At Welland](#), Malvern Hills
- [The Masons Arms](#), Wichenford
- [Corse Lawn House Hotel](#), Corse Lawn
- [The Backford Inn](#) (Butcombe Brewing Co.), Tewkesbury
- The Swan Inn at Hanley, Malvern

Head Chef: The Oak Inn at Staplow (July 2020 - June 2021)

- Menu planning and costing
- Maintaining the health and safety to the high standards
- Menu costing and maintaining the GP %

Relief Chef: IVAS HOSPITALITY LTD (November 2019 - Present)



Marek Ivasienko

Employment (cont'd):

Head Chef: The Lyon Inn, Westbury (September 2019 - November 2019)

- In this short period of the time I was responsible for the kitchen running smoothly.
- Maintaining the high quality of health and safety rules.

Head Chef: The Masons Arms, Wichenford (March 2017 - September 2019)

Sous Chef: The Inn At Welland (February 2015 - March 2017)

- Fresh and local food
- Awarded with Bib Gourmand 2016

Chef de Parie: The Crown in Hallow (November 2013 - February 2015)

Busy local pub situated in Hallow village, Worcestershire. All food is made and prepared from scratch; we used fresh and local products to create traditional and fine dining dishes from English, French, Italian, Indian and Moroccan cuisine.

Breakfast Chef: Laughem Hill Estate AA, B&B (July 2013 - September 2013)

Head Chef: The Masons Arms, Wichenford (February 2012 - November 2013)

- Responsible for organising and running a busy service and functions for up to 100 covers.
- Ordering and stock control.
- Food preparation and menu planning.
- Training new staff.
- Ensuring extremely high standards of cleanliness, hygiene and health.

Accredited Kitchen Manager: The White Horse Hotel, Haslemere (Sept 2010 - February 2011)

- Staff training.
- Cook-offs and testing of new menu for whole district.
- Stock control, ordering and upholding health & safety regulations.
- Responsible for training five other Kitchen Managers.

Chef de Partie: Jamie's Italian in Guildford (October 2009 - September 2010)

Second Chef: Rosemary Park Nursing Home, Haslemere, Surrey (June 2007 - October 2009)

- Preparing four meals from scratch every day for 100 residents, including preparing food for dietary requirements such as celiac disease, gluten-free diet, vegetarians etc.
- Ordering and managing stock levels to prevent unnecessary wastage.
- Received training in different branches of the company at the site in France catering for 40+ covers.

Head Chef: Nevinny Bar Gecko Restaurant, Prague, Czech Republic (December 2006 - May 2007)

Second Chef: Tulip Restaurant, Prague, Czech Republic (May 2006 - December 2006)

PERSONAL ATTRIBUTES:

- Professional
- Organised
- Calm under Pressure
- Flexible
- Team Player
- Good eye for Detail
- Hard Working

PERSONAL INTERESTS:

- Golf
- Outdoor Adventures
- Gym
- Italian Cuisine
- Classical Music

REFERENCES:

Available upon request.

David & Gilly Pinchbeck -Owners
The Inn at Welland

Chris Exley - Head Chef
Corse Lawn House Hotel