



VIACHESLAV SHMYGLIAK

Interested in the position of the Chef in the field of cooking with the prospect of developing my professional qualities and realizing my potential

PERSONAL DATA

Citizenship: Ukrainian

Date of birth: June 08, 1990

Residing: Republic of Moldova, Kishinev

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CONTACTS

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SKILLS

Knowledge of technological equipment
Knowledge of food preparation processes
Responsibility
Team-work skills
Creative approach, love for cooking
Neatness, organization, good memory
Politeness and discipline
Decency and honesty
Attention to details
Analytical mindset
Knife proficiency with chopping, slicing, filleting, and dicing
Greatest attention to details and to health and safety regulations
Ability to lift heavy weights safely
Ability to follow instructions and keep calm in a fast-paced and busy kitchen
Results-oriented, both personally and as part of a team

ADDITIONALLY

Computer skills: Microsoft Office (Word, Excel), MXP

KEY INFORMATION

Gained knowledge in the field of cooking and chef over 13 years of experience as a cook and chef, 6 of which were at sea, and experience abroad: Germany, Poland, Lithuania. Experienced in the organization and controlling of kitchen affairs. Have knowledge of Ukrainian, European, Georgian, Asian and Japanese cuisine. Skills of cooperation with suppliers of quality and fresh products. Know how to work in hot and cold workshops of the kitchen. Can work with a hosper and a grill, practical experience in preparing a simple line of confectionery products. Possessed of an excellent memory and taste, accurate ability to so measure, high sensitivity. Can identify deviations from the technological process timely and accurately based on minor visual or smell signs. Can recognize the quality and freshness of products at a glance. Create new recipes and menus using seasonal ingredients and modern methods. Able to work in close cooperation with other professionals in multitasking mode. Able to work at a high pace and meet tight deadlines. Effective communication skills — can convey my point of view using clear arguments, build professional relationships with subordinates and management. In my work I am characterized by my achievements in fulfilling the tasks. Proactive, work for the result, do not shy away from difficulties.

PROFESSIONAL EXPERIENCE

11.2023 - 03.2024

Ship "Mykonos Magic"

Position: Cook

Responsibilities and achievements:

- Presenting dishes in a buffet style in accordance with company standards.
- Cooking according to standards.
- Rational managing stocks, minimization of waste.
- Ensuring the necessary form of serving the meal.
- Maintaining cleanliness and tidiness at the workplace.
- Keeping kitchen appliances in proper technical condition.
- Correct and timely performing tasks in accordance with the job description.

01.2022 - 09.2023

Matrix Vessel "Irish of Inishmore"

Position: Universal cook

Responsibilities and achievements:

- Working on all separation processes: cold/hot process, worked with pastries and desserts, performed the duties of a cook.
- Controlling product stocks and their ordering, weekly stock of products, etc.
- Assessing the availability of stocks of ingredients necessary for the preparation of dishes and culinary products.
- Carrying out constant control over the technology of food preparation, the standards for laying out ingredients and the employees' compliance with sanitary requirements and rules of personal hygiene.

LANGUAGE SKILLS

English – Advantage
Ukraine – Fluent
Russian – Fluent
Germany – Start
Polish – Start

HOBBIES

Outdoor activities
Studying various cuisines
Personal development

EDUCATION

Odesa Vocational School No. 26, Ukraine

<https://www.vpu26.net/>

Specialty: 3rd grade Cook
Study period: 2018 - 2019

Seafarer Training Center "DAKS"

Specialty: Sheep's Cook
Study period: 2018

National Academy of Food Technologies, Ukraine

<https://ontu.edu.ua/>

Specialty: Commodity science and customs expertise
Study period: 2008 - 2012

Successfully completed advanced training courses on the following topics: Japanese cuisine, Sushi Master, etc.

RECOMMENDATIONS

Available upon request

- Taking part in the preparation of exquisite dishes.

06.2021 - 03.2022

"Princess Cruises", Miami, USA, <https://www.princess.com/en-int>

Business profile: the world's leading premium cruise line operating a fleet of modern ships

Position: 1st Commis Chef

Responsibilities and achievements:

- Working in the French a la carte restaurant "La Mer" which was opened by Chef with three Michelin stars Chef Emmanuel Renaut - in the position of cold process and sauce, also know all the processes from harvesting to roasting meat, know all the rules of USPH AND HACAP work.
- Assisting in the food preparation process.
- Cooking and preparing elements of high quality dishes.
- Preparing vegetables, meats and fish.
- Assisting other Chefs; Helping with deliveries and restocking.
- Assisting with stock rotation; Cleaning stations.
- Contributing to maintaining kitchen and food safety standards.
- Keeping the workplace clean and tidy.
- Keeping kitchen appliances in proper technical condition.

12.2019 - 05.2020

"Princess Cruises", Miami, USA,

<https://www.princess.com/en-int>

Business profile: the world's leading premium cruise line operating a fleet of modern ships

Position: Sea Cook

Responsibilities and achievements:

- Preparing ingredients daily including washing, chopping, dicing, marinating, slicing, etc.
- Being responsible for various stations including salads, meats, vegetables, pasta.
- Working the inventory including advising on low stocks.
- Receiving orders and moving supplies.
- Cleaning thoroughly and complying with the highest hygiene standards.
- Serving meals when needed.

03.2016 - 06.2019

"Asia Copper House", Germany, Nuremberg,

<https://www.asiacopperhouse.de/>

Business profile: restaurant buffet Asian and Japanese cuisine, worked on Japanese process

Position: LINE COOK

Responsibilities and achievements:

- Receiving goods and monitoring the availability of fresh products.
- Preparing dishes according to standards: sashimi, rolls, sushi, nigiri, cold salads, cleaning fish and seafood.
- Rational managing stocks, minimization of waste.
- Grilling, cooking various types of noodles, and grilled seafood.
- Keeping the workplace clean and tidy.
- Keeping kitchen appliances in proper technical condition.
- Leading team members on operations, procedures, and methods of preparing and presenting sushi products.
- Monitoring sanitation and guided employees in following regulations and standards.
- Preparing and cooking different types of seafood for special functions.

01.2012 - 02.2016

"Cook Maristella Residence", Ukraine, Odesa, <https://maristella.com.ua/en/>

Business profile: a restaurant with fusion cuisine on the seashore, located in a VIP class hotel

Position: Chef de Partie

Responsibilities and achievements:

- Organizing smooth operation of the kitchen.

- Working on all processes: bakery products, desserts, hot and cold process.
- Developing and implementing new menu, taking into account seasonality and customer wishes.
- Managing a team of sous chefs, cooks, providing the necessary support and training.
- Being responsible for the quality and standards of food preparation.
- Controlling product stocks and their ordering.
- Complying with safety and sanitary standards.