

PERSONAL INFORMATION

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Nationality	Latvian
Date of birth	06.07.1991



<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 28.02.2024 – 18.12.2024 • Company JDN • NIGHT COOK • COLD AND HOT, BAKER, PASTRY, ORDERS, LEARNING • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possiotions perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 01.10.2023-26.11.2023 • CF Explorer • CHIEF COOK • COLD AND HOT, BAKER, PASTRY, ORDERS, LEARNING • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possiotions perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 16.11.2022- 30.09.2023 • DEME-GROUP NIGHT COOK • COLD AND HOT, BAKER, PASTRY, ORDERS, LEARNING • COOK FOOD, KEEP EVERYTHING PERFECTLY CLEAN, BE RESPONSIBLE ABOUT NEW WORKERS ACTIONS, LOOK UP AFTER FOOD RUNNING DATES AND TO BE SURE THAT EVERYTHING IS PERFECT ACCORDING TO THE STANDARDS, I TRAINED NEW WORKERS FOR THE MENU, TO KNOW ALL POSSIOTIONS PERFECTLY.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 23.08.2022-06.09.2022 • STENA TRANSIT CHIEF COOK • COLD AND HOT, BAKER, PASTRY, ORDERS, LEARNING • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possiotions perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector 	<ul style="list-style-type: none"> • 23.05.2022-06.07.2022 • IPS LATVIA CHIEF COOK • COLD AND HOT, BAKER, PASTRY, ORDERS, LEARNING • Cook food, keep everything perfectly clean, be responsible

<ul style="list-style-type: none"> • Occupation or position held • Main activities and responsibilities 	<p>about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possiotions perfectly.</p>
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 19.02.2022-19.04. 2022 • ANGLO-EASTERN CHIEF COOK, • COLD AND HOT, BAKER, PASTRY, ORDERS, LEARNING. • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possiotions perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 30.09.2021-12.11.2021 • ATLAS PROFESIONAL CATERING • COLD AND HOT SIDE, BAKER, PASTRY COOK • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 17.06.2021-23.08.2021 • ATLAS PROFESIONAL CATERING • COLD AND HOT SIDE, BAKER, PASTRY COOK • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possiotions perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 07.04.2021-07.05.2021 • ATLAS PROFESIONAL CATERING • COLD AND HOT SIDE, BAKER, PASTRY COOK • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possiotions perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 25.02.2021-11.03.2021 • CHEVALIER FLOATELS • CATERING • COLD AND HOT SIDE, BAKER, PASTRY COOK • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possiotions perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 13.01.2021-25.02.2021 • ATLAS PROFESIONAL CATERING • COLD AND HOT SIDE, BAKER, PASTRY COOK • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possiotions perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 19.11.2020-13.01.2021 • CHEVALIER FLOATELS • CATERING • COLD AND HOT SIDE, BAKER, PASTRY COOK. • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect

	according to the standards, I trained new workers for the menu, to know all possibilities perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 14.08.2020-15.10.2020 • CHEVALIER FLOATELS • CATERING • COLD AND HOT SIDE, BAKER, PASTRY COOK. • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possibilities perfectly
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 22.05.2020-22.07.2020 • FLETCHERS CATERING • COLD AND HOT SIDE, BAKER, PASTRY COOK. • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possibilities perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 15.10.2019- 25.04.2020 • DFDS Seaways • Restaurants • Hot and cold side cook • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possibilities perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • 14.06.2017 – 30.09.2019 • COMPANY "IRISH FARRYS" • Restaurant (Alacarte) • Hot and cold side cook • Cook food, keep everything perfectly clean, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, I trained new workers for the menu, to know all possibilities perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • December 2016 – 22.05.2017 • Tex – Mex Republic Ltd Dzirnavu street 59, Riga • Restaurant http://www.texmex.lv/ • • Hot section chef • Cook food, keep everything perfectly clean, call customers to make food orders, be responsible about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards, helped to develop new menu calculations, new dishes and • new tastes, were trained in courses about new menu, to know all possibilities perfectly.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • May 2016 - November 2016 • River Catering, France, river Seine • Restaurant http://www.avalonwaterways.com/River-Cruise-Ships/ • Chef de partie • Answerable at hot food section, keep everything perfectly clean, and was answerable about • demi chef work, during his vacation, look up after food running dates and to be sure that everything is perfect according to the standards.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer 	<ul style="list-style-type: none"> • March 2015 - May 2016 • Tex – Mex Republic Ltd Dzirnavu street 59, Riga

<ul style="list-style-type: none"> • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • Restaurant http://www.texmex.lv/ • Hot section chef • Cook food, keep everything perfectly clean, call customers to make food orders, be responsible • about new workers actions, look up after food running dates and to be sure that everything is perfect according to the standards.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • November 2013 – March 2015 • Kabuki Ltd Martas street 3 , Riga • Restaurant http://kabuki.lv/ • Hot section cook • Responsible for cooking on the line, handle Hot Wok and Fry department. Quality control.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • January 2013 – December 2013 • Cilli Pizza Ltd S/C Domina, Ieriku street 3, Riga • Pizza restaurant http://www.cili.lv/ • Hot section cook • Responsibilities included preform food preparation and cooking. Working on preparation of salads and dessert. Bake breads, rolls, cakes, and pastries. Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • October 2012 – January 2013 • Tomo Hotel Ltd Raunas street 44, Riga • Hotel http://www.tomo.lv/en/ • Cook assistant • Working and responsible for all activities and areas in the kitchen, as well as ordering, cost • management, and menu creating. Daily activities like making high level A la carte dishes, banquets and buffets. It was a good opportunity to learn more about Latvian hospitality service.
<ul style="list-style-type: none"> • Dates (from – to) • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<ul style="list-style-type: none"> • February 2011 – March 2012 • LIDO Ltd Krasta street 76, Riga • Restaurant http://www.lido.lv/ • Cook • Working with the kitchens team to make a food on the daily basis, assist head chef with ordering • and daily paperwork. Ensure that the areas are clean and temperature and monitoring is done on daily basis.

EDUCATION AND TRAINING

All latest certificates of proficiency are in supplementary document.

<ul style="list-style-type: none"> • Dates (from – to) • Name and type of organisation • providing education and training • Principal subjects/occupational • skills covered 	<ul style="list-style-type: none"> • November 2017 – April 2017 • SIA "SKIFT" Riga, Latvia • Technology of preparation. • Organization of public catering establishments. Commodity studies. • Professional equipment. Sanitation and hygiene. Calculations. • Fundamentals of entrepreneurial activity. • Psychology of communication, the ability to work in a team.
<ul style="list-style-type: none"> • Title of qualification awarded • Level in national classification 	<ul style="list-style-type: none"> • Cook, the ship's Cook
<ul style="list-style-type: none"> • Dates (from – to) • Name and type of organisation • providing education and training • Principal subjects/occupational • skills covered • Title of qualification awarded • Level in national classification 	<ul style="list-style-type: none"> • September 2007 – June 2010 • Riga Building College
<ul style="list-style-type: none"> • Dates (from – to) • Name and type of organisation • providing education and training • Principal subjects/occupational • skills covered • Title of qualification awarded • Level in national classification 	<ul style="list-style-type: none"> • September 1997 – June 2007 • Rigas 88th High school • Secondary education

PERSONAL SKILLS AND COMPETENCES

Acquired in the course of life and career but not necessarily covered by formal certificates and diplomas.

MOTHER LANGUAGE - RUSSIAN

OTHER LANGUAGES – ENGLISH, LATVIAN

- Reading skills Good Fluent
- Writing skills Good Fluent
- Verbal skills Good Fluent

SOCIAL SKILLS

AND COMPETENCES SOCIALLY I AM OPENED FOR ALL KIND OF PEOPLE AND RASES.. COMUNICATIONAL SKILLS ARE GOOD,BECAUSE ALWAYS I CAN FIND SOMETHING TO TALK ABOUT WITH ALL KIND OF PEOPLE.

ORGANISATIONAL SKILLS AND COMPETENCES GOOD AT TEAM ORGANIZATION AND HAVE GOOD IDEAS FOR FOOD AND NEW THINGS,AND NOT ALL OF THEM IS COUNTABLE TO WORK. LIKE TO DRIVE SOMEWHERE WITH MY FRIENDS AND USUALLY NEED TO ORGANISATE ALL OF THINGS AND THE CULTURALE LIFE TOO.. AT LAST TIME I GO TO MANY MUSEUMS AND CHURCHES TO GET MORE KNOWLEDGES ABOUT OUR CITY AND CULTURE.CAN DEAL WITH THE MOST STRESSFULL SITUATIONS AND CAN FIND A WAY OUT OF EVERY TROUBLE SITUATION WHAT HAD SURPRISED ME AT WORK.

TECHNICAL SKILLS

AND COMPETENCES MS Excel, MS Power Point, MS World, Open Office

ARTISTIC SKILLS AND COMPETENCES GREAT SENCE OF HUMOR,MORE I LIKE TO READ NOT WRITE, BUT SOMETIMES I WRITE SOMETHING DOWN. MOSTLY LISTEN TO MUSIC,TO MAKE MY MOOD EVEN BETTER, IT HELPS ME TO RELAX AND GO TO SEVERAL CONCERTS IN A YEAR.

OTHER SKILLS AND COMPETENCES IN SUMMER I LIKE TO SKATE WITH ROLLERBLADES A LOT AND USE IT LIKE A VEHICLE. LIKE TO GO TO NATURE AND LIVE IN TENT FOR FEW DAYS,GO FISHING AND SWIMING IN OUR RIVERS. ILIKE SPORT ACTIVITIES,THAT IS WHY I GO TO GYM ALMOST 3 TIMES IN WEEK AND MY HOBBIE IS DIVING

DRIVING LICENCE(S) None

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ANNEXES PASSPORT COPY, REFERENCE LETTERS, EDUCATION DOCUMENTS

The information provided in CV is true, correct and with best of my knowledge. I agree with the Terms and Conditions of SIDC Group. I agree with using my personal data, all data in this application form, documents and working experience and sending them to other recruitment agencies and employers. Filling out the application and required forms of the agency and providing personal data, photographs, references and other documents for the work, the applicant consents to SIDC Group rights to process the personal data and fill them into the database of the agency in purpose to provide a job, work and travel programs, internships and trainings for applicant. (It applies also for the applicants who fill out the application over the Internet). By filling out this application form applicant will be registered in our agency. I agree to pay my return ticket if anything of the above stated is false or wrong.

Date: 18 December 2024

Applicant's Signature: *Vasilijs Vasilkevics*