

TOMASZ RACIBORSKI

PERSONAL

Date of Birth: 1978.
Nationality: Polish.
Languages: English, Spanish and Polish.
Driving License: Yes
Current Location: Palma de Mallorca
Mobile: (+34) 671240432
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Medical certificate: ENG 1

QUALIFICATIONS

Blue Water Yachting, Palma de Mallorca.

October 2009

STCW95

- Personal Safety & Social Responsibility.
- Elementary First Aid.
- Health and Safety.
- Basic Fire Fighting

Westminster Kingsway College, London.

September 2002 – July 2005

National Vacation Qualifications

- Food preparations and cooking, NVQ 3.

PROFILE

Team member who can work under pressure with good communications skills and sound working knowledge of good and safety practice. I am eager to learn and willing to play hand-on role in demanding environment. Proficient in numerous cooking techniques and cooking styles with talent for working with ingredients from countries around the world including: France, Spain, Italy, Japan and Thailand.



THAI SOUP



BEEF CARPACCIO



FILET OF LAMB



CHOCOLATE FONDANT



CAREER HISTORY

Mood Beach Club, Palma de Mallorca.

July 2007 - October 2009. www.moodbeachclub.com

Sous Chef

- Responsible for preparing starters, canapés, soups, hot and cold sauces and main courses.
- Monitoring and controlling all aspect of kitchen operations.
- Trained and supervised incoming trainees.

Read's Hotel and Spa, Santa María, Palma de Mallorca.

October 2006 - April 2007. www.readshotel.com

Chef de Partie

- Maintenance high quality food standard for Michelin Star Restaurant.
- Monitoring and controlling wastage, portion control on day-to day basis.
- Used to work in cold sections of the kitchen.

ST. John Bread and Wine, London.

April 2003 - May 2006. www.stjohnrestaurant.co.uk

Sous Chef

- Part of the team who open restaurant.
- Responsible to ensure the food is of standard specifications and of highest quality.
- Daily changing menu.

The Peasant, London.

May 2002 - March 2003. www.thepeasant.co.uk

Chef de Partie

- Bread baking.
- Stock control.
- Cooking both starters and main course.

Le Palais du Jardin, London.

November 1999 - February 2001

Chef de Partie - Grill Chef

- Used to work in butchery.
- Trained to grill meat and fish.
- Organized grill, garnish and vegetable sections.

REFERENCES AVAILABLE ON REQUEST

