ALMIR ZAHIROVIC

CONTACT

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EXPERIENCE

2021 - 2023

Crowne Plaza
Junior Sous Chef, Dublin
Oversaw kitchen employee scheduling, meeting coverage needs and avoiding wasted labour. •
Devised special menus and food services for events at restaurant and customer locations. •
• Performed at peak levels at all times to give team members goal to achieve. Managed purchasing of supplies and ingredients for normal operations and special events. •
• Utilised excess stock by developing recipe adaptations and special menu items.
• Developed chefs to run stations efficiently during peak service periods. Demonstrated good food knowledge, from efficient ingredient preparation to creative plating.
• • Checked food portioning for optimal presentation and cost control.
• Created new menu items and interesting plating designs.
• Created recipes to maximise profit by delivering on target food costs per dish. Supported head chef with stock control and rotation, minimising waste with FIFO systems.
• Helped staff adhere to restaurant quality and service requirements through effective management and motivation.
• Deputised for head chef, successfully managing all aspects of kitchen operations during times of absence.

2018 - 2019

Marina Punat d.d
Kitchen Manager, Punat , Island Krk Croatia
Hired and managed all kitchen staff. •
Motivated staff to perform at peak efficiency and quality.
• Coordinated and organised all restaurant inventory. Maintained kitchen cleanliness and sanitation through correct procedures and scheduled cleaning of surfaces and equipment.
• Trained staff on proper cooking procedures as well as safety regulations and productivity strategies.
• • • Catering and tourism
• Occupation or position - chef
• Main activities and responsibilities - kitchen manager
• Oversaw food preparation and monitored safety protocols. Planned popular promotional menu additions based on seasonal pricing and product availability. • • Hired, managed and trained kitchen staff, maintaining competent service teams.
• Produced high volumes of fresh, quality plates, meeting peak restaurant demand.

2016 - 2018

Hotel Malin
Sous Chef, Malniska , Island Krk Croatia
Developed and maintained comprehensive staff training plans to ensure staff were up to date on new recipes and techniques
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Led a team of X kitchen staff to consistently deliver high-quality dishes within deadlines
Implemented a menu design system that increased customer engagement and profitability
Developed understanding of customer experience by regularly engaging with visitors and creating feedback opportunities.
• Addressed inefficiencies in food storage system and sub-optimal facilities to improve hygiene standards and stock management.
• • Identified, eliminated and mitigated risks of hazards in kitchen area .

2023 - Current

Metro Hotel Dublin Airport
Second Head Chef, Dublin
Utilized data analysis and reporting tools to track key performance metrics and identify areas for improvement
Developed and implemented standardized recipes that improved consistency and quality of all dishes
Increased customer loyalty by creating unique and memorable dining experiences
Developed and implemented a comprehensive food safety program that ensured compliance with all health regulations
Created and maintained a budget that ensured profitable operations while meeting customer expectations
Developed and maintained relationships with local suppliers and vendors to ensure quality ingredients for all menu items
REFERENCE I am the Second Head Chef at the Metro Hotel Dublin Airport, but my contract says Sous Chef due to the limitations of the Hotel and lack of budget.

EDUCATION

2000 - 2002

Srednja Strukovna Škola Gospić
Kitchen, Gospić

SKILLS

Skill group

Fast Learner
Creativity
Teamwork



Skill group

Ability to Work Under Pressure
Communication
Leadership

