

Curriculum Vitae

Gkougkoulis Athanasios



Mobile phone: +306971868680

E-mail: gkougkoulis.thanasis@gmail.com

Address: Kidantidon 11, 11851, Athens

Date of birth: 18/02/1985

Marital status: Single

Professional Summary

14 years of professional cooking experience in many restaurants throughout Greece. Expert in Mediterranean cuisine with a strong focus on the quality of raw materials. Knowledgeable in various types of cuisine and cooking techniques, as well as pastry, pasta, and bread making, not a pastry chef though. Experienced in brunch making, charcoal barbecue and special event catering. A head chef of multiple restaurants, skilled in working in kitchens of all types (gas, induction, outdoor, on-board) and able to design, equip, and run a kitchen from scratch. Possessing an exceptional sense of taste, great skills in modern and traditional cooking, recipe execution, creating new dishes and composing menus.

Employment History

Cook-Head Chef

We Cook, Athens

10/2023- 06/2024

- Worked as a cook ,as an external partner,cooking mostly traditional comfort food recipes till February
- Worked as Head chef from March till June.Improved raw material quality,made food more accessible(less expensive) while maximizing the profit of the kitchen

Private Chef

Yevma.net

07/2023- 09/2023

- Worked as a self-employed private chef in luxury villas in Paros and Antiparos islands (Yevma.net) also collaborated with "Le Collectionist" concierge

Head Chef

Miss Tartu Cafe Bistro, Athens

12/2022- 06/2023

- Set a brunch menu for the morning shift plus a minimal restaurant type menu for the evening shift to pair wine and cocktails

Head Chef

KMM Hospitality Solutions, Paros-Antiparos

04/2022- 09/2022

- Responsible for creating diverse types of cuisine according to the clients' requirements in luxury villas in Paros and Antiparos islands.
- Experience in everyday dining and special events such as small weddings, barbecues, and aperitivo buffets.
- Successfully set up a professional kitchen in Antiparos Island for the needs of the company.
- Managed the provisioning of 4-5 different bookings every day.
- Proven ability to work under pressure and deliver high-quality meals to demanding clients.

Kitchen Designer

LS Restaurant, Athens

09/2020 - 05/2021

- Design of the kitchen and the dishwashing area based on ergonomics standards for proper flow and operation.
- Responsible for the supply of the kitchen equipment.

Chef - Sailor

Valium 52 Catamaran, Athenian Yachts, Athens

09/2021

- Pescatarian and vegetarian menus based on Mediterranean cuisine.

Line Cook**Seychelles Restaurant, Athens**

02/2019 - 10/2021

- Mediterranean cuisine
- Main line cook during the busiest shifts.
- Responsible for the provisioning of specific raw materials and introduction of daily dishes.

Head Chef**Ypsilon Art Café & Restaurant, Thessaloniki**

11/2017 - 02/2019

- Breakfast and lunch menu based on classic French, Italian, American and Asian brunch-style dishes.
- Small events both plated and buffet style.

Head Chef Co-owner**Radikal Wine Restaurant, Thessaloniki**

11/2015 - 10/2017

- Global cuisine in a fine dining style.
- Food pairing for wine, beer and spirit tasting events.

Head Chef Co-owner**Sebriko Restaurant, Thessaloniki**

12/2012 - 09/2015

- Mediterranean cuisine, utilizing modern techniques to enhance traditional dishes with a strong emphasis on sourcing high-quality raw materials.

Line Cook**Ananti City Resort, Trikala**

10/2012 - 12/2012

- Mediterranean cuisine
- Catering various social events

Assistant Cook, Internship**Istion Club Hotel, Chalchidiki**

07/2012 - 09/2012

- Mediterranean cuisine
- Producing food for 400 people

Catering Cook**Les Lazaristes Hotel, Thessaloniki**

10/2011 - 06/2012

- Mediterranean cuisine
- Catering various events

Assistant Cook, Internship**Aldemar Olympian Village, Pargos**

06/2011 - 09/2011

- Mediterranean cuisine
- Producing food for 1500 people

Bartender, Barista**Zenit Club, Manifesto Cafe bar, Thessaloniki**

09/2007 - 09/2010

Education and Training

N.O.T.K. Open Sea Sailing School-SpeedboatSchool,Athens Skipper-Speedboat Operator	10/2021
Bar Academy, Bartending seminar level1,Athens Bartender	06/2021
School of Meat Professionals, Thessaloniki Butcher	09/2015 - 12/2015
Organization of Tourism Education and Training – IEK of Macedonia, Thessaloniki Cooking Art Technician	09/2010 - 09/2012
7 th Secondary School of Trikala High School Graduate	09/1999 - 06/2002

Skills

Languages – **Greek** (Native)

English (Good, CPE – University of Michigan)

German (Basic, Zertifikat deutsch als fremdsprache - Goethe Institut)

Computers – Good computer skills (MS Office, MS Windows, Internet)

Driving License – Category A & B

Skipper License

Speedboat Operator License

Personal Interests

Wine, Beer and Spirits Tasting, Olympic weightlifting, CrossFit, Yoga, Enduro mtb, Sailing