

Zsolt Varga
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Profile

A **European trained Chef (Germany & Hungary), Business Economist** and with a proven capacity in managing the dynamics of a diversified upscale kitchen complimented with an intimate understanding of the business of managing a successful dining establishment. Creative chef, with extensive international experience, passionate customer service orientation and proven ability to motivate and diverse teams together, to achieve extraordinary results. Skilled in business development. Strong interpersonal communication, organization and planning skills. An individual who "makes things happen" in the kitchen and the front end of the house.

Key Skills:

- Management & Leadership
- Planning & Marketing
- International Experience / Multilingual
- Cost Control / Administration
- Training & Development
- 18+ Years European Experience
- Red Seal / Smart Serve Certificate
- Safe Food / WHMIS Certificate
- Life Long Learning
- Wine Fundamentals Certificate Level 1 & 2
- Currently Student of the International Sommelier Guild Sommelier Diploma Program

Work Experience:

Dec. 2010 - Present:

Devils Pulpit Golf Association
Restaurant Manager Training / Supervisor

March 2010 - Dec. 2010:

Head Chef

Woodington Lake Golf Club, Tottenham ON.

Reference: Frank Berger Master Chef (Former Head Chef at Woodington Lake).

Contact details upon request.

March 2007- December 2009

The National Golf Club of Canada, Woodbridge ON

Reference Contact details upon request.

Assistant Outlets Manager (Season 2009)

- co-responsible for successful openings year and running of new Half-Way house (**increased sales by 30%** compared to previous years)

Kitchen Manager (Season 2008) & Chef de Partie (Season 2007)

- Responsible for the a la carte and event production at one of Canada's premier golf facilities
- Oversaw ordering, purchasing and receiving of inventories
- Managed the operation of the production kitchen
- Ensured kitchen operations exceeded local, provincial and federal health and safety requirements
- Prepared daily menu items and specials in a consistent and timely manner

Accomplishments:

- Promoted to Kitchen Manager after less than one year of employment.
- Key member of the relocation team and co-responsible for the transmission of the kitchen in the new clubhouse at the National Golf Club of Canada.
- Invitation to cook with the "Les Marmitons" in Barrie, Ontario

September 2002-January 2007

Block House AG, Hamburg, Germany

The Block House AG is the second largest Steak-House chain in Germany with more than 30 sites in Germany and franchise restaurants in Greece, Spain, Portugal and China.

Position: General Manager of the Block House Restaurant in Stuttgart

- Managed an annual budget of \$ 3.5 Millions
- Vendor, labour (management of 22 employees) and food cost management control
- Responsible for restaurant operations including: procurement & quality of goods, compliance with corporate standards and compliance with HACCP standards
- Responsible for Customer satisfaction and for resolving customer issues

Accomplishments:

- **25% sales increase** within in three years by developing guest marketing initiative, building customer loyalty and training staff for additional sales
- **Decreased** the labour and food **cost by 2.5%**

April 2001 - August 2002

Danubius Hotels and Service GmbH, Stuttgart, Germany

Branch of the Danubius Hotel Group with over 40 hotels in Hungary, Czech Republic, Slovakia and Rumania.

Position: Sales Manager

- Goal oriented sales of hotel room capacities, flights, bus transfer and entertaining program
- Development of incentives for individual travellers and groups and agencies
- Customer Service and correspondence including handling of questions, comments, wishes and blames
- Representation of the company at trade shows

Accomplishments:

Learned to work independently and take over responsibility for bigger projects (establishment, calculation of group tours with up to 50 travellers).

July 1987- March 1999

Chef de Partie for various fine-dining restaurants

Among others:

Casino /Restaurant Lido
Hotel Intercontinental
Museumschiff
Seehotel

Budapest, Hungary
Budapest, Hungary
Mannheim, Germany
Ketsch; Germany

Professional Achievement:

- **Wine Fundamentals Certificate** Level 1 & 2 (**International Sommelier** Guild Canada)
- **Certified Chef** (Hungary, Budapest, Graduation 1987), Rozsa Ferenc Culinary Institute
- **Degree in Business Administration Hotel and Catering** industry including tourism and instructor qualification examination (Germany, Stadthagen, Graduation 2001), Schulen Dr. W Blindow
- Several management Training Courses e.g. leadership, relative to sales, customer service, promotion and marketing at the Block House Head College in Hamburg, Germany
- Smart Serve Certification / Cook **Red Seal** Canada