



1. Profile

I am a creative person filled with initiative and drive. I love being in the kitchen but also enjoy planning menus and thinking of new ways of presenting food. I work well in teams and am hard working. I am used to long hours and hectic kitchens.

2. Education

09.10–06.13

Culinary chef and meal creator programme, Örebro University, Sweden

Theoretical university programme that includes practical moments. Focus on ingredients, presentation, aesthetics, menu planning, hygiene and economy.

09.04–06.07

Restaurant and food programme, Tibble High School, Sweden

High school programme with mainly theoretical focus on food, cooking and kitchen hygiene. Practical work for two months at a local restaurant.

3. Work

11.13–present

Chef, Anders Restaurant, Örebro, Sweden

I am currently lunch chef at a popular and busy downtown restaurant that serves traditional Swedish food. I am responsible for the menu, which I develop with the approval of the owner, and I oversee line cooks and am responsible for quality maintenance and workplace hygiene.

07.13–10.13

Deli manager, Huldás, Örebro, Sweden

I was in charge of the charcuterie and deli at a local grocery store. I was responsible for everything from purchasing to customer relations.

03.09–08.10

Line cook, Tikki Masala Indian Restaurant, Jönköping, Sweden

I was responsible for preparing ingredients and assembling dishes according to restaurant recipes and menu. I worked under directions of a chef with two other line cooks. I worked for both lunch and evening guests.

08.08–01.09

Short order cook, Sibylla, Stockholm, Sweden

I was a short order cook at a fast food restaurant where I prepared meals, served customers, and cleaned.

4. Language skills

Polish fluent
Swedish fluent
German intermediate

5. Computer skills

High interest in computers with knowledge of basic html, Adobe Design software and Office. I also spend a lot of time playing online computer games and compete at an intermediary level in StarCraft 2.

6. Other

B driver's license
Photography course, Folkuniversitetet, Örebro 2011

7. Non-profit work

Board member and volunteer at the organisation Mat Tar Tid (food takes time). The association works with information and activities about the importance of food in our society.

8. References & recommendations

References and recommendations are available on request.

