**Executive Chef Resume**

George Stylianoudakis

Executive Chef

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**EXECUTIVE CHEF / CULINARY ARTS PROFESSIONAL**  
 "Offering the Finest in Food, Service, and Atmosphere"

A skilled Culinary Professional, recognized for a comprehensive knowledge of international cuisine and an innovative approach to setting the stage for a customized dining experience. Over 22 years of progressive experience managing the provision of fine dining for resorts, restaurants, refining the art of cooking; developing impressive menus; and preparing culinary dishes influenced by culturally diverse regions around the globe. Particularly adapt in the ability to cultivate partnerships with service providers in obtaining the freshest and highest quality ingredients; and committed to leaving patrons with an especially memorable dining experience.

**Stages**

**Quique Dacosta Restaurant** 2014

Ctra Las Marinas Denia Spain

3\* Michelin

World's 50 Best Restaurant Awards # 26

Stage program in the whole kitchen and operation on

Avant-garde Spanish cuisine . New Tec nicks and high quality product.

Menu development on Creative cuisine .management and development

**Noma Restaurant** 2011

Strandgade 93, 1401 Copenhagen, Denmark

2\* Michelin star

World's 50 Best Restaurant Awards # 1

Stage program in the whole kitchen and operation on

Avant-garde cuisine . New Tecnicks and high quality product.

Menu development on Creative cuisine, on fresh local products

**Quique Dacosta Restaurant** 2010

Ctra Las Marinas.Denia ,Spain

2\*Michelin

Stage program in the whole kitchen and operation on

Avant-garde Spanish cuisine . New Tec nicks and high quality product.

Menu development on Creative cuisine .management and development

HACCP sanitation

**Le Manoir aux Quat' Saisons** 2009

Church Road Great Milton. England

2\*Michelin

Stage program in the whole kitchen operation. On a 2\*Michelin Restaurant.

From purchase, menus, day to day operation. People management,

Fresh Organic food production.

[**view pdf**](http://www.pdfdownload.org/web2pdf/Default.aspx?left=0&right=0&top=0&bottom=0&page=0&cURL=http://www.plaza-athenee-paris.com/default.aspx?treeID=41)

**Alain Ducasse au Plaza Athenee** 2006

25 Avenue Montaigne  
75008 Paris France

3\*Michelin

Stage in the whole kitchen operation On a 3\*Michelin Restaurant.

Food purchase, local market ,new menus development, day to day operation.

ISO, HACCP Sanitation Standard

**Employment**

**Kenshō Boutique Hotel & Suites**, May 2016 – until today

**Mykonos**

Executive Chef

**Avli Fine Dinning Restaurant** 03/01/2014 – until today **(seasonal)**

Xathoudidou .Rethimnon Crete

Executive Chef

Job responsibilities

Managing all kitchen personnel in the Gourmet Restaurant. Organize trainings and new food ideas.

Menu development ,on modern Cretan Gastronomy .

Managing food cost effectively. Research local market,for high quality products .

**Pentelikon Hotel** 20/09/2014 – 30/03/15

66, Diligianni Str. – Kifisia – Athens

Executive Chef

Job responsibilities

Managing all kitchen personnel in 2 a la Carte restaurants   
“La Terrasse” – All day food restaurant

Re-opening “Vardis” restaurant – Gourmet restaurant (former 1\* Michelin restaurant)

Menu development - Managing food cost effectively

Hotel banqueting – organize – menu development - Managing food cost effectively

**Epi Pleon , Bar Restaurant**

**Faras Food Services A.E** 05/10/2010 to 12/31/2012

Akth enoseos 3, Chania

Executive Chef

Job responsibilities

Managing all kitchen personnel in the Gourmet Restaurant. Organize trainings and new food ideas.

Menu development ,on modern Cretan Gastronomy ,a purchase prices ,and quality .

Managing food cost effectively. Research local market,for high quality products .

**Lindos Blu Hotel resort 5\*** From 2009 –2010

Lindos - Rhodos

Executive Chef

Member. Small luxury hotel of the world

Gold TUI Award. Best in the world

Job responsibilities

Managing all food operation personnel, developing and training,

Fine Dining ,and modern Greek gastronomy.

Menu development, purchase prices ,and quality .

Managing food cost effectively, Budgeting the coast in the food operation.

And all sanitation rules for HACCP ISO 2200

**Grecotel Eva Palace Resort 5\*** From 2007- 2008

Corfu ,Greece

Executive Chef

Best Kitchen Silver Award 2007

Job responsibilities

Managing all food operation personal, developing and training ,

Menu development, purchase prices ,and quality .

Managing food cost effectively, Budgeting the coast in the food operation.

And all sanitation rules for HACCP ISO 2000

**Sea u restaurant bar** From 2007-2010

**Savvy Restaurant Bar**

Chania Crete Greece

Consulting Executive chef

Job responsibilities

Responsible for all food operation for both restaurants ,winter and summer .

New menus and training all kitchen staff. Food cost. and all sanitation standards.

**Pl8ts Gourmet Restaurant** From 2006-2007

Kleanthous 8 Gazi Athens

Greece

Head chef

Job responsibilities

Managing all kitchen personnel in the Gourmet Restaurant. Organize trainings and new food ideas.

Menu development, purchase prices ,and quality .

Managing food cost effectively.

**Diamonds Officers Club** From 2002-2005

US Navy Base

Crete ,Greece

Executive Chef

Job responsibilities

Managing all food operation personnel, Training and developing all kitchen staff

Menu development, purchase prices, and quality.

Managing food cost effectively, budgeting the coast in the food operation.

And all sanitation rules for HACCP standards

And overseen the Beverage operation, on purchasing ,and stock management .

**Aldemar Royal Mare Village** From 2000-2001

Spa &Resort 5\* Lux

Chef De Cuisine

Gourmet Restaurant

Job responsibilities

Managing all kitchen personnel in the Gourmet ,and al cart restaurants. Organize trainings and new food ideas.

Menu development, purchase prices ,and quality .

Managing food cost effectively.

And all sanitation rules for HACCP standards

**Sphinx Fine Dining Restaurant** From 1999 –2000

Kyprou 65 Glyfada

Athens Greece

Chef De Cuisine

**Hyatt Regency Hotel 5\*** From 1998-1999

400 South East 2nd Avenue

Miami ,Florida

Sous Chef in Al Cart Restaurants

**Marriott Biscayne Bay Hotel 4\*** From 1996-1997

Biscayne Ave

Miami Florida

Banquet Chef

**Education**

**Armed Forces Culinary Program**

San Antonio ,Texas

**Management and Leadership Program**

**Cost Control For Food Service Operations**

**Nutrition Cooking Program**

**ACF Apprenticeship Degree Program**

American Culinary Federation

**Alain Ducasse Stag**e **Program**

Mediterranean cuisine

The three star appetizers & main courses

**The Ritz-Escoffier Paris**

French cuisine master courses

**Awards**

Lindos Blu hotel **TUI UK Gold award 2009**

Lindos Rhodes

Eva Palace Grecotel Corfu **Filoxenia Award 2007**

Komenno Corfu **Best Kitchen Silver Award**

Sphinx Restaurant **Best International Food Award**

Glyfada **Dinners Gourmet Awards**

**Reference**

**Athinagoras Kostakos cell 6980506739**

Chef

Bill&Coo Mykonos

**Carrie Caragianni cell 6989447459**

Manager

Epiplewn Chania

**Alexantros Divanis cell 6974305197**

Food service manager

Lindos Blue hotel

**Baggelis Agalou cell** **6974035796**

Executive Chef

Aldemare hotels&spa

**Thlemaxos Gourzis cell 6951683776**

F&B manager

Eva Place Grecotel Corfu