

PERSONAL INFORMATION

Aleksandr Ignatjev

Sex Male | Nationality Estonian

WORK EXPERIENCE

1 Jan 2015–1 Dec 2015

Chef

Zebra cafe OÜ, Tallinn (Estonia)

Daily menu, grill, a la carte, cold kitchen, hot kitchen.

And all kind of preparations.

Business or sector Accommodation and food service activities

1 Dec 2015–1 Jan 2017

Chef

Pull OÜ

10915 Tallinn (Estonia)

<https://restoranpull.ee/#pull>

Meat restaurant, work includes: food preparation (work with all kinds of products), cooking and giving meals, preparing desserts, decorating dishes, working on the menu.

Working with jospier grill, big green egg grill, smoking meat and fish.

Business or sector Accommodation and food service activities

1 Mar 2017–1 Feb 2018

Chef

Restoran RUHE, Neeme (Estonia)

A la carte restaurant, full-fledged work with fish, from cutting, to serving the finished dish. Work mainly with seafood, with fresh vegetables and fruits, also there were elements of molecular cuisine on the menu.

In this place I learned a lot and will always be grateful to them for the time spent together.

Business or sector Accommodation and food service activities

1 Mar 2018–1 Dec 2018

Chef

La bottega trattoria, Tallinn (Estonia)

A restaurant of classical Italian cuisine, which kept the traditions and customs of southern Italy, where the headchef came from. making homemade pasta, with classic sauces, baking focaccia according to a family recipe, and many more.

It was after this place that I fell in love with Italian cuisine and it will forever remain in my heart.

Business or sector Accommodation and food service activities

1 Jan 2019–1 May 2019

Chef

Tresmark OÜ, PIZZANAUT, Tallinn (Estonia)

If you have ever tried Italian food, then you must have also tried pizza, the same with cooking, you cannot say that you know Italian cuisine, without the ability to make pizza. two very ambitious and motivated chefs went to the pizza academy in Italy and brought back the recipes for classic Italian pizza from sunny Florence, it takes 24 hours to prepare the dough, its base is incredibly thin, but very rich in taste, each ingredient was ordered in Italy from tomatoes for sauce to flour. I, in turn, served as the sous-chef, controlled the manufacturing process, monitored the quality and order, carried out an inventory and made an order for products.

Business or sector Accommodation and food service activities

1 Jun 2019–1 Sep 2019

Chef

På taket kafè, Sørkjosen (Norway)

My first work abroad.

In season that place is really busy, so here I learned how to react quickly and think forward.

I was working on every section, like : pizza, grill, service and preparations.

Working with fresh products, working with high quality standards.

Thank to this place for experience.

Business or sector Accommodation and food service activities

EDUCATION AND TRAINING

1 Jun 2014–1 Dec 2014

Chef course

Other

Tallinna erateeninduskool

Sõle 3, 10614 Tallinn, 10915 Tallinn (Estonia)

PERSONAL SKILLS

Mother tongue(s) Russian

Foreign language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
Estonian	B1	B1	B1	B1	B1
English	B2	B2	B2	B1	B1

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
 Common European Framework of Reference for Languages

Other skills Use food cutting tools, Plan menus, Manage staff, Comply with food safety and hygiene, Think creatively about food and beverages, Work in a hospitality team, Maintain customer service, Use reheating techniques, Use food preparation techniques, Cook vegetable products, Control of expenses, Maintain kitchen equipment at correct temperature, Use cooking techniques, Apply procurement, Handover the food preparation area, Cook fish, Store raw food materials, Instruct kitchen personnel, Use culinary finishing techniques, Dispose waste

Driving licence B, B1