

EGOR BONDAREV

Cook | Pastry Cook | Kostanay, Kazakhstan

WhatsApp / Telegram / Phone: +7 777 178 03 39 | Email: egor.bond816@gmail.com

PROFILE

Diploma-qualified cook and pastry chef with 2+ years of experience in restaurants and cafés. Experienced in hot and cold kitchen, sushi, and baking; familiar with Italian, Asian, and Russian cuisine. Reliable under heavy workload, including banquets for up to 100 guests. Strict about sanitary standards and portion cost control. Experience developing original dishes based on the principles of different world cuisines. Strengths: hard work, teamwork, responsibility, stress resistance, stamina, and experience working long shifts. Quick learner who finds solutions in non-standard kitchen situations, and has trained many new staff members. Constantly experiments with new techniques and keeps improving skills. Skilled in working with recipe cards and scales, with different types of dough and baked goods, and with meat and fish (butchering, labeling, organoleptic quality assessment). Seeking a full-time or shift-based position in Finland.

KEY SKILLS

- Hot and cold kitchen, sushi, baking and pastry
- Banquet preparation and service (up to 100 guests)
- Recipe cards, food costing, and menu development support
- Sanitation and food safety standards (HACCP principles)
- Prep planning, stock rotation, and waste reduction
- Teamwork under pressure, fast learner

EXPERIENCE

Cook, Café San Seven Street, Kostanay | July 2026 - Present

- Helped open the venue
- Helped create the menu and calculate dish costs
- Worked hot and cold kitchen, serving 100–200 dishes per shift
- Prepared staff meals

Cook, Restaurant Terra, Kostanay | March 2023 - June 2025

- Worked in a shared kitchen serving several venues
- Prepared 100+ portions per shift in hot and cold kitchen
- Morning service, rolls and cold dishes (100+ items per shift); delivery orders and main service
- Served banquets for up to 100 guests
- Filleting and salting fish; butchering and marinating meat
- Kept prep stock levels and kitchen cleanliness up to standard
- Inventory counts; handled write-off and breakdown records

OTHER WORK EXPERIENCE

Merchandiser, Apple City Corps | March 2026 – June 2026

Logistics Operator, CDEK | September 2025 – February 2026

EDUCATION

Diploma with honors, Cook-Confectioner (Cooking and Pastry), Kostanay College of the Service Sector, 2020–2023

CERTIFICATES

- Sanitary certificate (Kazakhstan), valid until 2027
- Finnish Hygiene Passport: will complete upon arrival in Finland

LANGUAGES

Russian (native-level) | English (A2, currently improving) | Finnish (starting to learn, reading and writing first)

AVAILABILITY

Ready to relocate and start work immediately after work permit approval. Open to full-time and shift work.