Curriculum Vitae

PERSONAL INFORMATION

Goran Gasparovski

Jase Tomica 19b, 21000 Novi Sad, Serbia

00 381 63 292 758

goran.gasparovski@gmail.com

Your photo will be taken from application form.

Sex Male | Date of birth 18-Dec-1994 | Nationality Serbian

WORK EXPERIENCE

"RESET", Sremska Kamenica, Serbia, exclusive club for private occasions, Sous Chef, part-time , banquet service in the restaurant, specialization in modern Serbian cuisine, preparation and service of lunches and dinners, work in hot and cold cuisine.

Restaurant "AVAN", Novi Sad, Serbia, A la carte rstoran, Chef de cuisine, permanent job, specialization in modern Serbian cuisine, writing food and beverage, training and employee control, as well as negotiating with suppliers and distributors, Promotional terms for the restaurant.

World Cooking Congress and WORLDCHEF CONGRESS & EXPO competition, Thessaloniki, Greece, Event Management Company, member of the organizational team, part-time work, participation in the organization of the protocol and its implementation, execution of a series of physical and protocol tasks, Execution of a number of office, technical and informational tasks, conducting and assisting VIP officials.

Restaurant "ZAK", Novi Sad, Serbia, A la carte rstoran, Cook, student practice, A la carte service in the restaurant, specializing in continental cuisine, preparatory work in the kitchen, preparation and service of lunches and dinners, worked on hot and cold kitchen, pastry, fish section, etc.)

Hotel complex "Lifeclass", Portorož, Slovenia, cook, seasonal work, Preparation and production of dishes, cold-warm buffet preparation, food preparation for VIP guests
Worked in different sectors of the kitchen (hot and cold kitchen, pastry, fish section, etc.)
Prepared, helpful, up-to-date work in the kitchen.

White Palace, residence of Crown Prince Alexander Karadjordjevic, Belgrade, Serbia, chef, part-time work, preparation of banquets, support activities and final works.

Restaurant "Plava frajla", Novi Sad, Serbia, chef, part-time, a la carte service at the restaurant, specializing in traditional Vojvodina cuisine, preparatory work in the kitchen, preparation and service of lunches and dinners, worked in various kitchen units (hot and cold kitchen, pastry, fish section, etc.).

Restaurant "Fish & Zeleniš", Novi Sad, Serbia, chef, part-time, a la carte service in the restaurant, specializing in Mediterranean cuisine, preparatory work in the kitchen, preparation and service of lunches and dinners, worked in various kitchen units (hot and cold kitchen, pastry, fish section, etc.).

EDUCATION

2014-2018	Manager in gastronomy University of Novi Sad, Faculty of Science, Department of Geography, Tourism and Hotel Management, Department of gastronomy; Novi Sad, Serbia; Cook Culinary High school, Svetozar Miletic, Novi Sad, Serbia. Basics of gastronomy, food and beverage production; cooking skills in cold and hot kitchen; food safety rules; basics of cutting vegetable, fruits, meat, fish, etc

ADDITIONAL INFORMATION

Seminars / Certificate

2018, Belgrade, Serbia, seminar on the topic of Tendency in the hospitality and tourism industry, under the leadership of Milica Aleksic and Marko Cadez.

2017, Novi Sad, Serbia, seminar on entrepreneurship and entrepreneurship financing, under the leadership of Alexander Pokrajc.

In 2017, Novi Sad, Serbia, a seminar on Food and Tourism Development, under the leadership of Elizabeth Ineson (Dr. Elizabeth Ineson) and Adriana Barcbi (Dr. Adrian Barsby).

2017, Novi Sad, Serbia, seminar on the topic of Internet marketing, under the leadership of Aleksandar Radukin.

2017, Novi Sad, Serbia, a seminar on the topic of sensory analysis of food and beverages, under the guidance of Dr. prof. Jovanke Popov-Raljic.

2016, Novi Sad, Serbia, seminar on the topic of HACCP system and business by basic principles , under the leadership of Prof. dr. Jovanke Popov-Raljic.

2016, Thessaloniki, Greece, a seminar for judges of WACS, under the leadership of Karl Sauber (Carlo Sauber).

Gašparovski G., Bogaroški B. (2018). Nutritivni, turisticko-ugostiteljski I ekonomski znacaj upotrebe namirnica Staroslovenske kuhinje u gastronomiji današnjice. Hotelplan, Viša hotelijerska škola, Beograd. 2018, pp 192-207. ISSN ISBN 978-86-60060-09-1.

Radivojevic G., Gašparovski G., Vuksanovic N., Todorovic M. (2017). The importance of understanding world chefs society culinary rules for young chefs culinary competitions. Department of geography, tourism and hotel management, Faculty of Sciences, Novi Sad. 2017, pp 58-59. ISBN 978-86-7031-444-3.

2018. Hungary, Budapest; Culinary competition "Olivier Roellinger", titles "Ethic ocean Ambassador 2018".

2017. Greece, Thessaloniki; "10th International Culinary Competition of Southern Europe", silver and bronze medals in individual junior categories and merit in the senior category Grand prix (blackbox).

2015. Bosnia and Herzegovina, Sarajevo; International culinary competition "Bosanski dukat", Bronze medal and merit diploma in individual categories.

2015 Greece, Thessaloniki; "9th International Culinary Competition of Southern Europe", bronze medal and merit in individual junior categories and merit diplomas in senior Grand Prix (blackbox) category.

2014. Serbia, Belgrade; "3rd Balkan Culinary Cup", bronze medal in individual junior category.

2014. Serbia, Sabac; Republic competition from Kuvarstvo, poslasticarstvo and service with practical training, won the first place in the category culinary technician.

2013. Montenegro, Budva; VII Internationally Open Prevention of Montenegro Tourism and Catering Workers ", silver medal in the individual junior category.

2013. Greece, Thessaloniki; "8th International Culinary Competition of Southern Europe", bronze medal in individual junior category.