

## PERSONAL INFORMATION

## Goran Radivojević



 Bulevar Vojvode Stepe 123, 21000 Novi Sad (Serbia)

 +381 66 9146352

 radivojevic.g@gmail.com

## JOB APPLIED FOR

## Kitchen department

## WORK EXPERIENCE

26/05/2015–Present

**Training teacher - culinary skills**

Faculty of Sciences, Novi Sad (Serbia)

Creating and leading programs for culinary trainings.

Training teacher and assistant on subject Basics of bakery and confectionery and Gastronomic products.

Mentor of students for national and international culinary competitions.

01/11/2011–25/05/2015

**Profesional associate for practical training in the field of gastronomy**

Faculty of Natural Sciences, University of Novi Sad, Novi Sad (Serbia)

- Organization of practical training for students
- Creating programs for culinary trainings
- Mentoring students in domestic and international competitions

15/03/2011–31/10/2011

**Chef de Partie, Sous chef**

Restaurant Pomodoro Rosso, italian cuisine, Novi Sad (Serbia)

- preparing all dishes from the menu
- creating new dishes
- doing set up for serving
- receiving and storing the goods
- Organization of working process

01/04/2010–28/02/2011

**Chef de Partie, Sous chef**

Restaurant Zlata ulička, czech and italian cuisine, Prague (Czech Republic)

- Preparing all menu dishes
- Creating new dishes
- Leading shift
- Doing purchase and storage
- Organization of working process

01/09/2009–31/03/2010

**Demi Chef, Chef de Partie**

Restaurant Rouge - franch cuisine, Novi Sad (Serbia)

- Preparing all menu dishes
- Storing goods

- Do set up for serving

01/03/2009–30/06/2009

### Food and Beverage department

Hotel ILLE DE FRANCE, Novi Sad (Serbia)

- Organization of Buffet table for breakfast
- Serving food and beverage

01/08/2008–31/01/2009

### Chef de Partie

VRM INVEST-Restaurant DAŠ, balkan cuisine, Novi Sad (Serbia)

- preparing all menu dishes

20/11/2007–30/06/2008

### Demi Chef, Chef de Partie

Restaurant Orchid - asian cuisine, Novi Sad (Serbia)

- preparing meats, fish, vegetables and fruits
- Set up for serving

- Last 3 months did all menu dishes

01/09/2006–30/06/2007

### Demi Chef

Restaurant Trag, Novi Sad (Serbia)

- Served game dishes
- Preparing vegetables and meat for service

26/05/2005–25/06/2006

### Kommis, Demi chef

The Dorchester Hotel - practical training, London (United Kingdom)

- worked in banqueting kitchen, larder
- prepared vegetables and side dishes
- did set up for banquet function (menu service and buffet service)
- maintenance hygiene of kitchen

26/06/2004–22/07/2004

### Trainee

Horizon Beach Resort Hotel, Kos (Greece)

- Food and Beverage department
- restaurant service (buffet service)
- hotel bar - bartender assistant

20/06/2003–20/08/2003

### Trainee

Iberostar Hotel Hippocrates, Kos (Greece)

- worked in Food and Beverage department as a assistant of waiter in pool bar and taverna (A la carte service)

## EDUCATION AND TRAINING

---

11/2012–07/2016

### Master manager in Hotel Industry

EQF level 7

Faculty of Natural Sciences, Department of geography, tourism and hotel management,

University of Novi Sad, Novi Sad (Serbia)  
Final exam taking in April 2016

01/10/1999–23/03/2007 **Bachelor degree in Hotel Management**  
Faculty of Natural Sciences, Department of geography, tourism and hotel management,  
Novi Sad (Serbia)

01/09/1995–20/05/1999 **Culinary technician** EQF level 4  
Catering High School, Novi Sad (Serbia)

2011–2016 **Bachelor degree in the field of gastronomy**  
Faculty of natural sciences, Novi Sad (Serbia)

10/05/2016–11/05/2016 **Certificate of participation of Italian cuisine training**  
ALMA, Italian Culinary school

PERSONAL SKILLS

Mother tongue(s) Serbian

Foreign language(s)

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

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

**Communication skills** I'm caring, sensitive, people oriented and social person very well adapted to the new environments with strong communication skills and ability for team work contributing to spirit of dynamic group environment.

Good communication skills gained through my experience as a teacher

**Organisational / managerial skills**

- Leadership (currently lead team of 15 to 20 students of gastronomy to preparing and serving buffet tables, banqueting service)
- Organization and training students for domestic and international competitions.
- Organization of practical training for students of gastronomy
- Organization of culinary events as a part of promotion of gastrotourism product of Vojvodina.
- Learned to work under pressure

**Job-related skills**

- Mentoring skills as a teacher, responsible for the students and evaluation of their culinary skills and knowledge.

**Digital skills**

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem solving
Proficient user	Proficient user	Independent user	Independent user	Independent user

Digital skills - Self-assessment grid

Driving licence B

## ADDITIONAL INFORMATION

---

- Seminars - Certificate**
- Novi Sad, Serbia (2012). Seminar on HACCP principles in catering and hotel industry  
 Belgrade, Serbia (2014). Attended training session of Molecular cuisine.  
 Budva, Montenegro (2017). "Judge seminar", World association of Chefs Societes (2017-2022).  
 Novi Sad, Serbia (2016), ALMA, scuola cucina, Italian cuisine.  
 Belgrade, Serbia (2015), LA FONDATION POUR LA FORMATION  
 Opava, Czech Republic (2018). Gastronomy seminar.  
 HOTELIERE, dr Elizabeth Ineson i Adrian Barsbi; Hospitality Trends, Pairing food, wine and beer.  
 Belgrade, Serbia (2017), LA FONDATION POUR LA FORMATION  
 HOTELIERE, dr Elizabeth Ineson i Adrian Barsbi; Menu engineering and profitability.
- Lecture on seminars**
- Businesses in Hospitality on the Principles of HACCP, Department of Geography, Tourism and Hotel Management, Faculty of Sciences in Novi Sad, Serbia; Head of project: Dr. Jovanka Popov-Rajjić, 2010-2018 (twice a year).  
 Current Trends in Heat Food Processing, Department of Geography, Tourism and Hotel Management, Faculty of Sciences in Novi Sad, Serbia; Head of project: Dr. Dragan Tešanović, 2016-2018 (twice a year).  
 Pairing food and wine, Department of Geography, Tourism and Hotel Management, Faculty of Sciences in Novi Sad, Serbia; Head of project: Dr. Dragan Tešanović, 2016-2018 (twice a year).
- Cometitions - Awards**
- Belgrade, Serbia (2014). Gold medal, (modern dish);  
 Belgrade, Serbia (2014). Silver medal, (The best Balkan chef);  
 Makarska, Croatia (2015). IKKER Regional final, (9th place);  
 Thessaloniki, Greece (2017). Silver medal, Poultry dish;  
 Istanbul, Turkey (2018). Silver medal, Pasta dish.
- Competition mentorship**
1. 2013 Serbia, Kragujevac; First Junior culinary challenge  
 Armacki Miloš, national dish, gold medal  
 Živković Stefan, modern dish, merit  
 Pfau Izabela, restaurant desert, silver medal  
 Best team award.
2. - 2014 Serbia, Belgrade Gastro Fest: 3th Balkan Culinary Cup;  
 Dević Jelena, restaurant desert, bronze medal  
 Duvnjak Nikola, pasta dish, silver medal  
 Aćimović Marko, national dish, merit  
 Matic Maja, cake, bronze medal  
 Miloradov Stanislava, cake, bronze medal  
 Popov Jelena, carving, merit  
 Gašparovski Goran, modern dish, bronze medal
3. 2017. Thessaloniki, Greece  
 Jevtić Jelena - Bronze medal.  
 Gašparovski Goran, Bronze medal.  
 Team category - Silver medal. Two to tango.  
 Maja Banjac, Silver medal - pasta dish.
4. 2018. Istanbul, Turkey  
 Maja Šimunovački, Silver medal, restaurant dessert.  
 Miloš Kuzmanović, Bronze medal, modern plate.  
 Aćimović Marko, Gold medal - pasta dish.  
 Maja Banjac, Gold medal - pasta dish.

5. 2017 Montenegro, Budva

Vujasinović Sofija, chicken dish, gold medal

Popović Milan, fish dish, silver medal

Milosević Ana, menu, gold medal and cup

Kuzmanović Miloš, menu, bronze medal

6. 2018 Croatia, Makarska, IKKER 2018 (Interregional Chef Competition of European Regions)

Milošević Ana, menu, 2nd place

7. 2018 Slovenia, Kranjska Gora;

Bogaroški Boris, national dish in modern way, silver medal and modern dish, silver medal

Obrenović Dušica, national dish in modern way, bronze medal and

modern dish, gold medal

#### JUDGE

May 2018 Slovenia, Kranjska Gora, International culinary festival; Assistant judge.

October 2017 Serbia, Novi Sad; "Gastro kup", Novosadski sajam, Judging professional chefs in the categories: Pasta, Fish and File minion dish.

October 2017 Serbia, Novi Sad; "Ukusi Vojvodine", Master of taste; Judging the Black box category.

April 2017 Montenegro, Budva; World Chefs official judging seminar (certificate 170192).