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|  |  | Luiz Maurinho |
| personal Profile I am a hard-working chef looking for a new venue to call home. I have experience in a variety of environments – from fast paced to fine dining. I am looking for a new role that will challenge me and keep me on my toes. get in touch MOBILE:  0421 654 854  EMAIL:  Luiz.maurinho@australia.com.au references Marcos – Head Chef Australian Restaurant  0452 520 741  Joana – Manager Brazilian Bar  0475 854 123 |  | WORK EXPERIENCENice Restaurant - Senior CDP/ Sous Chef Oct 2019 – present  Responsible for running grill and pasta section as well as responsible for ordering working to high, fine dining standards. In October 2020 I was promoted to Sous Chef and made responsible for daily specials as well as stock orders and general kitchen management. Italian Restaurant - CDP Mar 2019 – Oct 2019  Responsible for running grill and garnish section, working to high, fine dining standards. Unfortunately, I have had to leave this position due to a major cut in hours available. Australian Restaurant - CDP Jun 2018 – Mar 2019  I was responsible for running the grill section and assisting in creating menu specials. I left this restaurant as there was very little opportunity for growth. Brazilian Bar – Apprentice Chef Jun 2015 – Jan 2017  After moving to Broome to be with family, I began working at this Brazilian Bar as an apprentice. I was responsible for both larder and dessert and got to learn in a faster paced venue. I left this job as I was moving back to Melbourne EDUCATIONLe Cordon Bleu Melbourne Apr 2019 – May 2021  Certificate III, IV in Commercial Cookery, Diploma in Hospitality Management Universidade Federal de Minas Gerais Jan 2010 – Dec 2014  Bachelor of Chemical Engineering |