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 EXPERIENCE

Nice 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

EDUCATION

Le 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