

Kristefor Isoski Camp Boss/Chief Cook



Nationality: Macedonian/citizen of the Republic of North Macedonia

+389 77648174

+371 25185577

Date of birth: 20/05/1977

Gender: Male

Email address: kris@chefkris.com

Viber: 389 77648174

LinkedIn: www.linkedin.com/in/kristefor-isoski

Web: www.chefkris.com

Address: 14-ti Dekemvri 1-1/13, 1000 Skopje (North Macedonia)

ABOUT ME

Chef Cook with over 20 years of experience offering quality food services.

Loyal, committed to the team and dedicated to maintain highest company safety and quality standards

Team leader, focused on coaching staff and solving problems involving kitchen and galley efficiency, inventory and clients satisfaction.

I am direct and getting to the point and know how to lead the way.

As a manager possessing excellent interpersonal skills and can communicate with people at all levels of the organization.

Effectively manage and organize personnel and all operations on board.

Have proficiency in cooking, food hygiene, stock rotation, and nutritional aspects of menu planning and preparation.

A great attitude and a passion for delivering outstanding customer service.

WORK EXPERIENCE

Camp Boss, Chief Cook

FOSS&ESG Offshore Catering 01/08/2013 – Current

Country: North Sea (Germany, Netherlands, UK)

- *Daily menu planning and preparation,*
- *Organizing catering crew,*
- *Ordering food supplies,*
- *Management of catering and cleaning service on board,*
- *Responsible for stock rotation, temperature control, hygiene, adequate storage of goods,*
- *Implementation of all company's safety and quality standards,*
- *Responsible for the whole service provided on board*

Executive Chef

L&L Catering 15/01/2012 – 01/07/2013

Country: North Macedonia

- *Planning and delivering caterings for every occasions,*
- *Developing new menus to delight customers, controlled food costs and oversaw quality, sanitation and safety processes*
- *Assisted customers in planning corporate events, social galas and gourmet dinners*
- *Ordering supplies, inventoried food, ingredients and supply stock to prepare and plan vendor orders*
- *Generated employee schedules, work assignments and determined appropriate compensation rates*
- *Hired, trained and managed all kitchen staff, including employee development, issuing disciplinary action and conducting performance reviews*

Executive Chef

Hotel Karpos 01/05/2006 – 01/01/2012

Country: North Macedonia

- Participate in preparing and serving food for groups and VIP events,
- Training new recruits,
- Handling kitchen administration, supervision, control,
- Managing supplies and orders,
- Creating menus for buffets, weddings, and all other occasions,
- Creating menu prices and costs, handling kitchen expenses, implementing HACCP

Sous Chef

Holiday Inn 01/04/2000 – 01/05/2006

Country: North Macedonia

- Participate in preparing food displays, buffets, a la carte,
- Prepared food items to meet recipes, portioning, cooking and waste control guidelines,
- Monitored temperature of shelves and storage areas and reported failures to manager,
- Taking care of the supplies (FIFO),
- Assist in all areas of the kitchen

LANGUAGE SKILLS

Mother tongue(s): **Macedonian** | **English**

EDUCATION AND TRAINING

Chef

D.U.T.U VANCO PITOSESKI OHRID 01/09/1991 – 15/06/1994

Address: Ohrid (North Macedonia)

<https://vancopitoseski.edu.mk/>

Field of study: **Culinary Arts**

CERTIFICATES

- **STCW** 21/02/2020 – 21/02/2025
- **FOET Incl. HUET and EBS** 20/10/2021 – 21/06/2025
- **Offshore Medical** 19/10/2021 – 19/10/2023
- **CA-EBS** 28/04/2015
- **Security Awareness** 22/11/2016

DIGITAL SKILLS

Microsoft Office / Microsoft PowerPoint / Social Media