



Alexandros PORFYRIS

Private Chef

CONTACTS

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Hellenic/Austrian

OBJECTIF

Delivering high standard service for exquisite clientele, sharing my passion for food and gastronomy

SKILLS - KNOWLEDGES

Proficiency in all sections of the Kitchen : Prep, Service, Menu Development, Costing, Banqueting and Buffet Service & Design.

Butchery and Fish Filleting and Preparation.

Thorough understanding of French, Italian, Eastern Mediterranean, Greek cuisine.

Enthusiastic team player, with ability to work on own initiative and on all tasks.

Work history

Ultima Collection - Corfu – Since June 2020

Private Chef • Delivering high standard service for exquisite clientele at any given time, being always prepared for unexpected requests or last-minute notice. • A unique award winning collection of luxury 5-star villa. www.ultimacollection.com

Porto Nuovo restaurant – Corfu – Since June 2020

Consultant Chef • Developing the menu, food cost, recruitment of the staff, supervising constantly to maintain promised standard • A hidden gem in front of one of the nicest little ports of the island, delivering Greek food that respects the roots and tradition with a little modernised twist. www.instagram.com/porto_nuovo_kassiopi/?hl=en

Viking River Cruises – Lyon, France – Feb.2018 / Nov. 2019

Executive Chef • Menu development, team and moral management, emphasis on individual progression, hygiene and safety maintenance, daily stock take, budget control...
• #1 River Cruise and Ocean company in the world.
<https://www.vikingcruises.co.uk/about-us/awards.html>

Little Bay Restaurants – London, England – Apr.2018 – Sept. 2018

Chef Advisor • Working closely for the company, which included managing 3 restaurants and 4 coffee shops under their umbrella. Menu development, chefs recruitment.

Papillon Brasserie – Bromley, Kent – Feb. 2017 – Feb. 2018

Head Chef • Within 9 months - placed Papillon Brasserie at #1 on TripAdvisor. Recognised by the French Embassy via Gout De France -celebrating French cuisine influence worldwide annually. Established degustation menu events for a wide range of prestigious clientele.
<https://www.vikingcruises.co.uk/about-us/awards.html>

Sampa Coffee – London, England – Jul. 2016 – Jan. 2017

Head Chef • Mis en place, pastry, menu and recipe development, costing and recruitment. Features in The London Coffee Guide 2016 as one of the best independent cafe's in London. Brazilian fusion cuisine. <http://sampacoffee.co.uk/>

Dukes 5* hotel – London, England – Oct. 2014 – Jul. 2016

Chef de partie • Promoted March 2015 from Demi chef de partie. 3 AA Rosettes 36 Restaurant by Nigel Mendham 1* Michelin chef. Advanced in all sections; larder, pastry and sauce. Received Dukes' "Rising Star" award for outstanding contribution for the year 2015-2016. <http://dukeshotel.com/thirty-six>

Royal Olympic 5* hotel – Athens, Greece – Apr.2014 – Oct. 2014

Reserve chef whilst serving in military • to help in any given duty that needed to be accomplished that day working alongside those with all titles in the kitchen; predominately for silver service. <http://royalolympic.com>

From 2010 to 2013 – St. George Lycabettus 5* boutique hotel, Athens, Greece / Elounda Mare "Relais & Chateaux" 5* hotel / Chapter one, Malta / Mandatory military service



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EDUCATION

QUIQUE DACOSTA ***

2020 - Stage – Denia / Spain

Le Monde, Professionnal Food
Production with distinction.

2010 - 2 years – Athens Graduated

Gregoire Ferrandi School “French
Japanese Fusion Cuisine”

2010 - Seminar, Shaefers Antoine

Institute Paul Bocuse World Wide
Alliance “French Techniques”

2010 - Seminar, Lemaire Thomas

Certificate in English FCE.

2007 - From the university of
Michigan

Guest chef & events

- 2020** – *Cooked privately* for prestigious clientele and celebrities such as Rita Ora,
2018 & 2019 – *Translator* from English to Greek, for Chef B. ANCELET at Ducasse
Education for « Modern Presentation for Cold and Warm Hotel Buffet » Seminar.
2018 – *Cooked privately* for the Queen of Danmark & friends – London,
2017 – *Invited chef* – alongside with Quique Dacosta*** at Kensho Fine Dining restaurant -
Myconos
2017 – *Guest chef* – 4 hands event with G. Stylianoudakis at Kensho Fine Dining
restaurant – Myconos
2015 – *Invited chef* – at Pomo D'oro restaurant with 1* Michelin chef N.Mendham & A.
Megkoulas – Corfu
2014 & 2015 – *Guest chef* – Created degustation menu at Pomo D'oro with A. Megkoulas

Social media



@porfyrisalexandros



Alexandros Porfyris

Others

Languages :

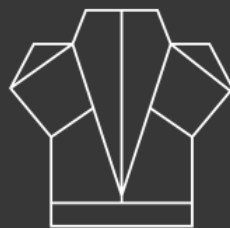
Greek – Mother tongue

English – Fluent

German – Conversational

Driving license :

Full European Driving license



PORFYRIS
ALEXANDROS

passion for food