

YULIANA MANOLOVA



About Me

Line cook educated in the ways of Classical French Cooking with 2 years of professional experience in Mediterranean and New American cuisines. Possess expertise in creating sauces, cooking different types of meat to desired temperatures, as well as following recipes and presentation with meticulous detail. Always ready to learn new cuisines and techniques.



Contact



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Skills

- Food Safety
- Collaboration
- Time Management
- Cooking Techniques
- Knife Skills
- Creativity
- Culinary knowledge
- Attention to Detail
- Palette Development



Education

Associate Degree in Culinary Arts

2019-2023

HRC Culinary Academy, Sofia, Bulgaria



Work Experience

Gelato di Natura

Sofia, Bulgaria

March 2021 - May 2021

Gelato Maker

- Made different types of gelato, sorbet and pastries on a daily basis
- Worked with specialized professional equipment
- Handled deliveries and documentation

Bluespoon Restaurant

Amsterdam, The Netherlands

May 2021 - December 2021

Intern/Chef de Partie

- In charge of different stations (Garde Manger, Entremétier, Poissonnier, Rôtisseur) in a Mediterranean fine-dining restaurant
- Onboarded interns and new kitchen members, provided training
- Kept the workspace and open kitchen clean and orderly

Vanderbilt Hotel

Newport, Rhode Island, USA

April 2022 - April 2023

Intern/Chef de Partie

- In charge of different stations during busy service times in a New American fine-dining restaurant
- Experimented with amuse bouche ideas on a daily basis
- Had a personally created item on the menu
- Handled deliveries and inventory
- Created better space organization systems for more efficient work flow
- Used USTW (Usable Trim Waste) in family meals to reduce food waste and improve monthly food cost