



# Michal Konrád

(16.08.1983)

**BAO BROTHERS, Bratislava,  
Slovakia - Chef/CO-Owner**

## WORK EXPERIENCE:

Jan 20- present  
BAO BROTHERS, Bratislava, Slovakia  
**Chef/CO-Owner**

Jan 10 – Dec 19  
FOU ZOO Pan Asian restaurant, Bratislava,  
Slovakia

### **Head Chef, 84 Seater**

- Design of new build kitchen
- Design of food concept and menu
- Sourced and purchased entire suite of Kitchen/Restaurant fit-out to budget and deadlines
- Recruit kitchen and training the staff of 13 people including 2 sous chefs
- Supplier engagement contract negotiation
- Unblemished health and safety records

### Achievements

- After one year of opening, FOU ZOO received 5 stars in Trend Top restaurant – most prestigious restaurant ranking in Slovakia

Oct 08 - Jan 10

Chino Latino Restaurant, Park Plaza Riverbank, London

### **Senior Sous Chef, 80 Seater**

- Responsibilities includes assisting menu planning for Executive functions, Training and developing a team of 14 on company standards, Health & Safety, Timesheets, Rota's & dealing directly with all suppliers

Apr 08 - Oct 08

Kyashii Restaurant, Upper St. Martin's Lane, London

### **Sous Chef, 80 Seater**

- Working closely with the Executive Chef, Andrew Lassetter on the opening of this new fine dining Japanese Restaurant
- Assisting with creating the new Restaurant menu
- Responsibilities include the Training of Kitchen Staff and ensuring they follow company standards, Health and Safety & dealing directly with the suppliers

### Achievements

- I ensured that we maintain a low Labour Turnover by necessary training.

Dec 04 - Mar 08

Cocoon Restaurant Ltd, Regent Street, London

200 Seater

### **Junior Sous Chef, 200 Seater**

- Responsibilities include the Training of Kitchen Staff and ensuring they follow company standards, Health and Safety, dealing directly with suppliers, assisting with creating new menus and managing 18 staff members

- Also in charge of the Private & VIP Members Club Kitchen, I was responsible for managing the banqueting functions of 150 guests, creating canapé menus & managing a team of 4
- Hosted the Royal Family dinner & movie premiers with A-list celebrities

#### Achievements

- I've always over exceeded clients expectations by my quality and service I've provided
- I was promoted 4 times within my 3 years period working for the company
- We took part in the prestige's festival "Taste of London" that happens every year and only a selection of Restaurant can participate

Mar 04 - Oct 04

Pernera Beach Hotel, Protaras Cyprus 300 Seater

#### **Chef de Partie**

- Assisting the Chef with preparing international cuisine
- Daily changes of many different cuisines for example; Asian, French, Italian, Mexican & Greek
- In charge of the running of the Bar Lounge Kitchen

#### Achievements

- Employer of the Year

#### **EDUCATION:**

1998 - 2003

Hotel Management, Bratislava Hotel Academy

2003

Bar Tending Academy, Bratislava

#### **COMPUTER LITTERACY:**

Proficient in the use Word & Excel

#### **GUEST CHEF APPEARANCES:**

Six senses resort ZIGHY BAY, Oman 2014

Six senses resort LAAMU, Male Dives 2015

Jetwing Hotels, Sri Lanka, LIGHT HOUSE Gulle, Colombo 2015

#### **INTERSHIPS and COOPERATIONS :**

Yamada Chickara/Chickara restaurant, Tokyo Japan

René Redzepi/ Head Chef NOMA, Kopenhagen/2 Michelin Stars

Henrik Yde/Kiin Kiin restaurant, Copenhagen, Denmark/1 Michelin star

Márk Molnár/Head Chef ZUMA, London/ Top 50 San Pellegrino

Andrew Lassetter/Head Chef IGNITE GROUP, London

Ichiro Kubota/Head Chef Hoshinoya Hotel Kyoto, Japan

#### **COURSES:**

First Aid

NVQ, Team Leader

**References:** Available upon request

#### **ACHIEVEMENTS:**

The best restaurant in Slovakia 2015 –Trend

The best restaurant in Slovakia 2015-Gurman awards

The best restaurant in Slovakia 2016-Gurman awards

The best restaurant in Slovakia 2018-Gurman awards

Chef of the year 2015 –Gurman awards Slovakia

Chef of the year 2016- Gurman awards **Slovakia**

