

Jan Markman
301 falls of Venice Circle, Venice, 34292, Fl USA
Phone : 941-244-2480
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Dear Ladies , Dear Gentleman

With great interest I have read yours advertisement in the Internet and I will like to apply for them. I would like to use my skills as chef within the kitchen of the Restaurant/Hotel. I know about the duties and responsibilities of The position , I am sure your kitchen would provide the ideal working environment for me.

I am a Exceptionally innovative Executive Chef with more than fourteens year's experience in operations for casual and fine dinning restaurants. Preparing a wide variety of unique appetizers, soups, entrees, sauces and desserts. Proficient in numerous cooking techniques and cuisines with talent for working with ingredients from countries around the world, including Germany, Austria, France, Italy, Spain, USA, China, Great Britain. Proven leadership with a track record of training, developing and fostering strong teams focused on quality, presentation, cost containment and safety. Proven expertise in:

- | | |
|------------------------------------|--------------------------------------|
| - Creative Menu Development | - Special Event Planning |
| - Cost Containment and Reduction | - Food and Kitchen Safety |
| - Staff Leadership and Training | - World Class Guest Relations |
| - Purchasing and Inventory Control | - Specialty Cuisine and Presentation |

I would appreciate the opportunity of working with your company. My detailed CV is enclosed for your review. Should you need any further information please do not hesitate to contact me via e-mail or at the phone number show above.

Thank you for your consideration and I look forward hearing from you soon.

Right now I have a work permit under the E2 Visa worker program ,which an German employer can have a few employees under his E2 Visa. For more information we need to contact an attorney.

Yours sincerely

Jan Markmann

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Resume

Professional Experience:

Restaurant and Bar Coconut Grove -Englewood ,Florida,USA 6/2006 to present

-Oversee culinary efforts involving preparation of German Cuisine for upscale European and American Restaurant with ca \$ 650.000 in annualy Sales

Executive Chef and Assistent Manager (Kittchen Manager)

Manage four cooks and 3 kitchen staff in preparations of entrees, specialty dishes and dessert in a German- American Restaurant. Create unique menu items and plate presentations. Standardize innovative production recipes to maintain consistent cuisine and guest satisfaction. Participate in developing and implementing polices and procedures for smooth operations and food safety. Plan weekly staff and production schedules. Significantly improving menu selections and presentations. Monitor equipment maintenance and sanitation of kittchen facilities.

Key Contributions:

- Played integral role in savings by accurately monitoring and reporting food/ labor cost and waste
- Streamlined kitchen operations by creating more accurate sheets, standardized recipe files and product rotation system
- Enhanced employee retention and morale by tactfully promoting team environment and emphasizing guest relations

Restaurant “Cafe Geneva” -Englewood ,Florida ,USA 12/2005 to 6/2006

-Oversee culinary efforts involving preparation of German Cuisine for German Restaurant with ca \$ 450.000 in annualy Sales

Head Chef

Manage 2 cooks and 4 kitchen staff in preparations of entrees, specialty dishes and dessert in a German- American Restaurant. Create unique menu items and plate presentations. Participate in developing and implementing polices and procedures for smooth operations and food safety. Plan weekly staff and production schedules. Monitor equipment maintenance and sanitation of kittchen facilities.

Key Contributions:

- Played integral role in savings by accurately monitoring and reporting food/ labor cost and waste
- Streamlined kitchen operations by creating more accurate sheets, standardized recipe files and product rotation system
- Enhanced employee retention and morale by tactfully promoting team environment and emphasizing guest relations

Cafe Wiener Platz - Munich, Bavaria , Germany 8/2004 to 12/2005

-Oversee with the Executive Chef the culinary efforts involving preperations of Italian Cuisine with Euro 3.2 million in annualy Sales

Sous Chef

Oversaw daily recipe preparation, food storage, cooking and presentation. Developed recipes and recommended menu items pricing. Researched and selected ingredients based on seasonal availability, back of house team: provided performance feedback and additional instruction in biannual reviews and one on one counseling sessions. Conducted interviewing, hiring and training functions, ensuring that individual performance met the highest possible culinary standarts

Key Contributions:

- Received regional recognition for assisting in the creation of authentic and traditional Italian dishes
- Continually received enthausiastic compliments from guest, specifically for newly created entrees

Hella's Inn – Bremen, German 1/2004 to 7/2004

-Oversee culinary efforts involving preparation of German Cuisine for German Restaurant with ca \$ 300.000 in annualy Sales

Head Chef

Manage 2 cooks and 4 kitchen staff in preparations of entrees, specialty dishes and dessert. Participate in developing and implementing polices and procedures for smooth operations and food safety. Plan weekly staff and production schedules. Monitor equipment maintenance and sanitation of kittchen facilities. Conducted interviewing, hiring and training functions, ensuring that individual performance met the highest possible culinary standarts

Key Contributions:

- Played integral role in savings by accurately monitoring and reporting food/ labor cost and waste
- Streamlined kitchen operations by creating more accurate sheets, standardized recipe files and product rotation system
- Enhanced employee retention and morale by tactfully promoting team environment and emphasizing guest relations

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Werner's Bierhaus - Bremen, Germany

7/2003 to 12/2003

-Oversee culinary efforts involving preparation of German Cuisine for German Restaurant with ca \$ 250.000 in annualy Sales

Head Chef

Create unique menu items and plate presentations. Participate in developing and implementing polices and procedures for smooth operations and food safety. Plan weekly staff and production schedules. Monitor equipment maintenance and sanitation of kittchen facilities.

Key Contributions:

-Played integral role in savings by accurately monitoring and reporting food/ labor cost and waste
 -significantly improving menu selections and presentations

Hotel Hubertushof -Neu Anif, Austria

4/2003 to 7/2003

-Oversee with the Executive Chef and Sous Chef the culinary efforts involving preparations of European and French cuisine with Euro 4.1 million in annualy Sales

Chef de Partie

Participate in developing and implementing polices and procedures for smooth operations and food safety. Monitor equipment maintenance and sanitation of kittchen facilities.

Key Contributions:

-Enhanced employee retention and morale by tactfully promoting team environment and emphasizing guest relations
 -significantly improving menu selections and presentations
 -Continually received enthausiastic compliments from guest, specifically for newly created entrees

Manor Hotel Group, Great Britain

11/2002 to 4/2003

Chef de Partie

My work field was the training of this position in Great Britain to learn to cook the typical English dish

Golden Tulip Hotel – Bremen, germany

8/2002 to 11/2002

-Oversee culinary efforts involving preparation of European Cuisine for hotel Restaurant with ca \$ 720.000 in annualy Sales

Chef de Partie and Sous Chef

Oversaw daily recipe preparation, food storage, cooking and presentation. Developed recipes and recommended menu items pricing. Researched and selected ingredients based on seasonal availability, back of house team: provided performance feedback and additional instruction in biannual reviews and one on one counseling sessions. Conducted interviewing, hiring and training functions, ensuring that individual performance met the highest possible culinary standarts. Plan weekly staff and production schedules. Monitor equipment maintenance and sanitation of kittchen facilities.

Key Contributions:

-Streamlined kitchen operations by creating more accurate sheets, standardized recipe files and product rotation system

Restaurant Schildkroete – Bremen, Germany

5/2002 to 8/2002

-Oversee culinary efforts involving preparation of German Cuisine for German Restaurant with ca \$ 260.000 in annualy Sales

Chef of the kitchen

Significantly improving menu selections and presentations Developed recipes and recommended menu items pricing. Researched and selected ingredients based on seasonal availability,.

Key Contributions:

-Streamlined kitchen operations by creating more accurate sheets, standardized recipe files and product rotation system

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Hotel Landgut Horn -Bremen Germany

11/2000 to 4/2002

-Oversee with the Executive Chef and Sous Chef the culinary efforts involving preparations of European and French cuisine with Euro 5.2 million in annual Sales

Chef de partie Entremetier

Oversaw daily recipe preparation, food storage, cooking and presentation. Developed recipes and recommended menu items pricing. Researched and selected ingredients based on seasonal availability, back of house team: provided performance feedback and additional instruction in biannual reviews and one on one counseling sessions.

Key Contributions:

-Continually received enthusiastic compliments from guest, specifically for newly created entrees

German Navy Kiel , Schleswig-Holstein Germany

10/1998 to 10/2000

-Oversee culinary efforts involving preparation of European Cuisine for a German Navy Ship

Ship cook

Oversaw daily recipe preparation, food storage, cooking and presentation. Developed recipes and recommended menu items pricing. Researched and selected ingredients based on seasonal availability,

Key Contributions:

-Streamlined kitchen operations by creating more accurate sheets, standardized recipe files and product rotation system

Hote Landgut Horn- Bremen, Germany

5/1998 to 10/1998

-Oversee with the Executive Chef, Sous Chef and Chef de Partie the culinary efforts involving preparations of European and French cuisine with Euro 5.2 million in annual Sales

Demi-Chef de partie Entremetier and Gardemanger

Oversaw daily recipe preparation, food storage, cooking and presentation.

Key Contributions:

-Continually received enthusiastic compliments from guest, specifically for newly created entrees

Hotel Landgut Horn – Bremen, Germany

8/1994 to 7/1997

-Train to Oversee with the Executive Chef, Sous Chef and Chef de Partie the culinary efforts involving preparations of European and French cuisine with Euro 5.2 million in annual Sales

L'apprenti de la Cuisine

My work field was to learn of all position in the kitchen. I learn, how to clean the kitchen, clean and prepare the food products,

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Education and Certifications

July 2007

training to be a Certified Food Safety Manager in Florida, USA
(current)

August 1999

HACCP Training by the German Navy included the laws and Rights
Without certificated

August 1997 - July 1998 Schulzentrum des Sekundarbereichs II Ruebekamp, Bremen Professional School for the Food Industry

Food technical College about the technical process by the food preparing and preserves In the Food industry.
Without certificated

July 1997 Handwerkskammer , Bremen , Germany

Gesellenpruefung (Certificate in Carpentry) The exam was set by the Trade Corporation
(Handwerkskammer) and taken after a three years apprenticeship as chef. Part of the training was handling
the tools, cleaning, writing the menu card, all aspect for preparing the food, management the kitchen, stored
the food items.

August 1994 to July 1997 Schulzentrum des Sekundarbereichs II Ruebekamp Bremen Professional School for the Food Industrie

Train in the Professional School for the Food Industrie to be a Chef. Included part in Management, Write the
Menu Card, plan special Events, Learn Food techniques in preparing and cooking.
Certificated

July 1994 Schulzentrum an der Pestalozzistr , Bremen , Germany

Realschulabschluss (Mittlere Reife)
High school degree

References

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|------------------|----------------|--|-----------------------|
| Tony Hollinger | Manager | Restaurant Coconut Grove, Englewood , USA | Ph : 941-460-0263 |
| Reinhard Richter | Executive Chef | Hotel Landgut Horn, Bremen , Germany | Ph: 0049-421-2589-0 |
| Heidy Weihe | Mother | Family | Ph:0043-664-7604581 |
| Thomas Kempiska | Executive Chef | Restaurant/ Hotel Adler, Immenstadt, Germany | Ph: 0049-7545-93283-0 |

Professional Associations

Professional Chefs Association German 1998 to present