

Karavakis Nikolaos

EXECUTIVE CHEF

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PROFESSIONAL EXPERIENCE

March 2024 - today	CABU HOTEL ADULTS ONLY (Pre Opening) Small Luxury Hotels of the World, Executive Chef.
April 2024 - November 2024	Blu Collection, LINDOS AQUA TERRA Head Chef.
April 2019 - November 2023	“Apollo Blue” Hotel Head Chef of the À la Carte Restaurant.
January 2020 – February 2020	“Alchemist Restaurant” in Copenhagen Danish I did my practical training (stage) with Rasmus Munk Executive.
October 2018 – March 2019	“Mayor Restaurant” Chef de partie (head of hot line)
April 2018 – October 2018	“KALAMI Bar-Restaurant” Restaurateur (head of the restaurant kitchen)
November 2017 – March 2018	“ELAKATI Kitchen Bar” Chef de partie (hot line)
April 2017 – November 2017	“KOUROS EXCLUSIVE” Chef de partie (head of hot line)
January 2016 – April 2016	“LEVENTIS” Restaurant Chef de partie (hot line)
April 2015 – November 2015	“KOUROS EXCLUSIVE” Chef de partie (evening shift, hot line)
November 2014 – February 2015	“PERIVOLI TOU OURANOU” Restaurant (Athens) Second cook (hot line)
June 2008 – September 2014	“LEVENTIS” Restaurant Chef de partie (head of the hot line)
June 2007 – September 2007	“Palladium” Assistant Chef Garde Manger

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EDUCATION, DEVELOPMENT & INTERESTS

PERSONAL DETAILS

Date of birth: 28/11/1986

EDUCATION

September 2023 - today "food and beverage technology" - IEK Alfa

September 2004 - October 2006: Graduation from "PRIVATE I.E.K. XINI" Vocational Training Institute

FOREIGN LANGUAGES

First Certificate in English (Lower), University of Cambridge

EXTRACURRICULAR ACTIVITIES - SKILLS

Driver's License

Excellent computer skills (MS Office)

HOBBIES- INTERESTS

Travelling

Activities that further and enrich my knowledge

Reading

Cinema

Football

Gymnastics

ADDITIONAL EDUCATIONAL EXPERIENCE / SEMINARS

2023 3 days experiential workshop in Tinos! Fishes and dry aging, seacuterie, nose to tail approach, foraging, fermentation, zeroing our waste, environmental sustainability, Marathia Restaurant

2023 3 days seminar in HACCP & ISO22000 practices & Food safety culture.

2023 3 days seminar - "A modern approach to French Classics", BISTRONOMY, Ecole Ducasse.

2022 2-weeks seminar on joia academy "master in vegan cuisine"

2020 Seminar on "Special Fish Cooking Techniques"

2020 Seminar on "asado techniques"

2019 Seminar on Modern SousVide, Molecular Gastronomy and Siphon Techniques

2018 Seminar on "Consulting Services for System and Software Issues"

2009 3-month seminar by SEMINARS SA on "Quality Customer Service and Learning of Board Games Techniques" held in Rhodes