

Aleksandar Stojanovic
"Chocolate and Food Artistry"
Toronto, Ontario, 416-697-2214, alek_88@live.ca

Objective

Innovative product development in the chocolate and pastry sector

Profile

- Engages peers and employees
- Efficient execution under pressure
- Innovative and artistic sense of food
- Creative product development
- Quality certified in 3+ star establishments
- Customer service excellence

Professional and Related Experience

- Specialist in pastries, chocolate products and confectionaries
- Enticing recipes for sauces
- Domestic and International expertise
- Knowledge of dining room functions
- Novice at food and wine marriage

Professional Experience

1993 - Present

Formal

Chef

La Pergola (Ottawa, Ontario)

Sous Chef

Compass Group Canada (Ontario)

Science Centre, Toronto, Ontario)

Cachet Restaurant and Bar (Newmarket, Ontario)

Arlequin Bistro (Toronto, Ontario)

Jr. Sous Chef

Windsor Arms Hotel (Toronto, Ontario)

The Manor (Kettleby, Ontario)

Chef de Partir

All the Best Fine Foods and Catering (Toronto, Ontario)

Founder's Club (Toronto, Ontario)

Winston's (Toronto, Ontario)

Herbs Restaurant (Toronto, Ontario)

Apprenticeship

Relais & Chateaux- The Inn at Manitou (Parry Sound, Ontario)

Informal

Kitchen manager

Pal's Restaurant (Aurora, Ontario)

Line Cook

Palmateer's (Aurora, Ontario)

Prep Cook

Jonathan's Restaurant (Aurora, Ontario)

Blues and Cues (Toronto, Ontario)

International

Britannia (Queenstown, New Zealand)

Saffron (Arrowtown, New Zealand)

Coronet Peak/ The Brasserie

(Queenstown, New Zealand)

Forde Recruitment (Cairns, Australia)

Black and White (Darwin, Australia)

Sandrino's Café (Fremantle, Australia)

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Education

Stratford Chefs School (Stratford, Canada)

- Graduated in '95.
- Apprenticeship Program
- Certificate.
- Food style, gastronomy, restaurant lab, accounting, ethnic food studies, pastry I & II, restaurant design, first aid, nutrition, international restaurant lab.

George Brown College (Toronto, Canada)

- Graduated in '93.
- Culinary Management Program.
- Certificate.
- Small quantity food preparation, large quantity food preparation, pastry, sanitation, nutrition, wine, accounting, human resources.

Additional Information

Recipient of "John Butler" award for best food and beverage service from the Stratford Chefs School.

Recipient of the "Employee of the month" award from Forde Recruitment.

Chef's database member since 2007 under the name of Alek Stojanovic