

CURICULUM VITAE

name: **PETER SUGA** master cook
address: 24 Margareta str
9174 DUNASZEG /Győr-Sopron-Moson/
tel.: 36/96-610-871
36/30-4891737
date of birth: 14th. 07. 1968
marital status: Married with 6 children
nationality: hungarian
languages : english - elementary level

Carrier history

education: from 1982 - to 1985 Trade School – Qualification as cook
1985 – 1987 High School - Certificate of final examination in high school
2000 – 2001 training institute of trade & tourism - catering trade manager

experiences : from 2004 -	La Mareda Restaurant & Bistro	Győr	Chef
1997 – 2004	Határ Étterem/Restaurant	Hegyeshalom	Chef
1993 – 1997	Patio Restaurant&Cafe	Győr	Chef
1993 /6 months/	Grand Hotel Corvinus Kempinski Budapest		cook
1992 – 1993	Gösser Beer-house	Nyíregyháza	cook
1991 – 1993	seasonal works at lake Balaton		cook
1990 – 1991	Paradiso Restaurant	Budapest	cook
1985 – 1990	Gundel Restaurant	Budapest	cook

Competitions :

1996 – As a visitor on the Olimpiade in Berlin
1997 gold medal on the local competition in Győr
1998 1 gold medal 2 silver medal on the country competition in Miskolc
1998 2 bronze medals /individual/ on the EXPOGAST in Luxembourg
1999 1 silver medal as a group member/group bronze/ on IGEHO in Basel
2000 1 silver medal / ind./ on the Olympiade in Erfurt
2001 1 silver medal and a special award / ind./ in Wiener-neustadt
2002 1 GOLD medal / absolut 3.rd place! / on the EXPOGAST in Luxembourg
2004 Bronze medal as group on the Olympiade in Erfurt
2005 Silver medal as group on the IGEHO in Basel
2006 Silver medal as group on the EXPOGAST in Luxembourg
Salon Culinaire Mondial

That were Culinary Art Show, cold kitchen programmes, my special category : „A”

Activities :

- 1998 - Master Cook estate
- 1999 - Foundation of the Club of Cooks - Győr
- 2000- 2001 trainings and competitions with Junior cook teams in INNSBRUCK
 - Special Hungarian Dinners Abroad e.g. TRIEST
 - Photos and brochures for several food industrial firms of their products
 - e.g. cheese, sausages, meat, greens,...
 - Courses and consultations about healthy-modern nutritions
 - Consultations, planing and operating of different restaurant
 - Testing for several food industrial firms
 - Examiner on Master courses for the request of the Chamber of Commerce & Industry
 - Lector and tester on the tender of the local newspaper /KISALFÖLD/
 - as a member of the team
 - 5 volumes with the best recipes of the tender / 80.000 copies/
 - Member of Juries on several Gastronomical competitions
 - e.g. Győr, Debrecen, Pécs, Sopron, Tolcsva

Catering Experience : logistics and organisations

- since working in the Gundel Restaurant; Parliamentary ceremony dinners
- Hungarian Dinner – Hungarian Embassy 1998 Vienna 200 pers.
- Opening Ceremonies E.g. Árkád Center in Győr 2006 800 pers.
- Balls - Local patriot ball in Győr 2006, 2007 2008, 2009 120-150 pers.
 - Media Ball in Győr 2006, 2007, 2008, 2009 800 pers.
 - Baroque Ball in Győr 2006, 2007, 2008 120 pers.
- Shows- New AUDI TT Coupe – show 2006 500 pers.

Membership

- Hungarian National Gastronomical Association
- Club of Cooks – Győr-
- Élosz – National Association of Catering Leaders

Hobbies: My family and my job!