



## CONTACT ME

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📍 London, England

💍 Marital Status - Married  
(Wife occupation - Teacher)

## EDUCATION

### Course Studied

**Health and safety food hygiene  
Level 3 - 2025**

- Food Safety Legislation
- Contamination and Control
- Food Handling and Storage
- Hazard Analysis and Critical Control Points (HACCP)
- Cleaning and Sanitation
- Risk Assessment and Management

## SKILLS

- Languages: English (Fluent), Greek (Native), Italian (Fluent) and Albanian (Native)
- Stock & Section Management
- Deadline & Pressure Management
- Hot & Cold Kitchen Expertise
- Team Player
- Attention to Detail

# Elgin Jazxhi

## Head Chef

## WORK EXPERIENCE

Head Pizza Chef 2022 - Current

### Yard Sale Pizza - London, England

As Head Pizza Chef at Yard Sale in London, I am responsible for the entire operation of the Kitchen. I manage everything from dough preparation and fermentation to cooking and serving each pizza. I train and supervise all staff, ensuring consistency, quality, and speed during service. I implement seasonal menus and new pizza recipes, maintaining authentic Italian and Mediterranean flavours. I also handle inventory, stock management, and supplier orders while ensuring full compliance with food safety and hygiene standards.

Italian Chef 2021 - 2022

### Martello hall - London, England

As a Chef at Ristorante Vesuvio in Naples, Italy, I was responsible for preparing a wide range of authentic Italian dishes, including pizzas, pasta, and seasonal specialties. I managed dough preparation and fermentation for pizzas, cooked pasta to perfection, and ensured consistency and high quality across all dishes. I collaborated closely with the head chef and kitchen team to execute daily service efficiently, trained junior staff, and contributed to menu development.

Greek Chef 2016 - 2021

### Oropos grill - Greece

As a Chef at Taverna Mykonos in Athens, Greece, I was responsible for preparing a variety of authentic Greek dishes, focusing on grilled specialties and traditional wraps. I managed the grill station, ensuring meats, and vegetables were cooked to perfection while maintaining consistent flavour and presentation. I prepared fresh ingredients daily, assembled wraps, and crafted dishes that showcased authentic Greek flavours.

Dessert Chef 2013 - 2016

### La conchiglia di Legnano - Milan, Italy

As a Dessert Chef, I was responsible for plating a variety of desserts for customers. I focused on creating visually appealing and well-balanced presentations, ensuring each plate met high standards of quality and consistency. I prepared ingredients in advance, executed precise plating techniques, and collaborated with the kitchen team to ensure desserts were served promptly. I also maintained hygiene and food safety standards throughout the dessert preparation process.

## REFERENCES

### George Katsanis

General manager

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### Ermiyas Beyene

Yard Sale General manager

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