



CV- ANTE UDOVIČIĆ – CHEF DE CUISINE since 2017

HOTEL LEMONGARDEN, ILIĆ DVOR D.O.O.
Perića Kala 1, HR-21403 Sutivan / Brač, Croatia



PERSONAL DETAILS

Date of birth: May 21st, 1981

Nationality: Croatian

Since January 2017

- Executive chef
- Brigade of 20 people
- High class Mediterranean modernist cuisine

INTERNSHIPS

- **Azurmendi** (Spain), 3-star Michelin restaurant, San Pellegrino World's 50 best. 01 February - 01 March 2017. Chef: **Eneko Atxa**.
- **Trofana Royal** (Austria), exclusive 5-star hotel, Gault Millau 18 points, 3 chef hats, 2007 1-star Michelin. 01 January - 01 February 2018. Chef: **Martin Sieberer**.
- **Steirereck** (Vienna, Austria) 2-star Michelin restaurant, number 12 restaurant in the world, San Pellegrino World's 50 best. 07 January - 07 February 2019. Chef: **Heinz Reitbauer**.
- **The Jane** (Antwerpen, Belgium) 2-star Michelin restaurant, Gault Millau 18 points, 4 hats, San Pellegrino World's 50 best. 01 February - 01 March 2022. Chef: **Nick Brill**.
- **Per se** (New York) 3-star Michelin restaurant & **The French Laundry** (Napa Valley) 3-star Michelin restaurant. 10 January- 10 February 2023. Chef: **Thomas Keller**.



WORK EXPERIENCE

2014/2016

Restaurant „Paradigma“, Split

Executive chef, high class Mediterranean modernist cuisine, Fine dining restaurant, WSET-wine and spirit education trust level 2, visit 1st restaurant of the world „**Noma**“ Copenhagen (Chef: Rene Redzepi), visit 2nd restaurant of the world „**Osteria francescana**“ (Chef: Massimo Bottura), first Pop Up restaurant concept in Croatia, Visit JRE Congress 2015 in Roermond, Holland

2013/2014

Restaurant „Bugenvila“, Cavtat / Dubrovnik

Executive chef, Mediterranean cuisine, Sous vide technique

2011/2013

Restaurant „Les Ponts“, Zagreb

Executive chef. Original French cuisine (brasserie & fine dining concept), Mentor: Jean Marc Tachet **Meilleur Ouvrier de France 1993**, education in France (Jean Marc Tachet laboratory). Cooking with Sous vide technique, direct contact with guests and complying with their desires, HACCP and ISO-22 000 education, Halal certificate. Visit the largest trade fair in Lyon gastronomy **Sirha 2013, Bocuse d'or**. Participation in the show "**Master Chef-Croatian**" as a guest chef. „**Dinner in the sky**“ concept: Chef Worlds famous restaurant at the height of 50 meters.

2010/2011

Restaurant „Carpaccio“, Zagreb

Small and beautiful restaurant with 60 seating capacity, pure original Italian cuisine concept, direct contact with guests and complying with their desires, cooperation with the Italian restaurant "**Primola**" in New York.

2009/2010

Kempinski – Hotel Adriatic, Istria

5* luxury hotel, pre-opening team. Position: executive sous chef, chef of central restaurant „**Dijana**“. Modern Istrian and International cuisine concept, working under the certificate of authentic Istrian beef „**Boskarin**“. Participant of culinary manifestation 13th „**Tartufo D'Oro**“

2007/2009

Sona Bilis d.o.o. Restaurant “Lobby” - Food & Mood, Zagreb

A la carte restaurant with 60 seating capacity specialised on different tapas. Manager of a modern and creative Croatian cuisine with a French twist.

May 2007-November 2007

"Gardens" Steak House and Mediterranean cuisine, Zagreb

Opening of a modern Italian a la carte restaurant, shift manager, participation in menu creating.



2006/2007

Restaurant "Rubis-Ciklus-Trio", Zagreb

Chef in Croatian cuisine a la carte restaurant.

2005/2006

"Kod Pavela" – Miris Istre, Zagreb

Chef in Istrian a la carte restaurant with the Dalmatian cuisine included, restaurant with 50 seating capacity, daily supplies managing.

2003/2005

Splendid d.o.o. Restaurant "Dubravkin Put", Zagreb

Modern Mediterranean restaurant, a la carte seafood restaurant, restaurant with 100 seating capacity, kitchen Manager assistant, participation in menu creating, adopting HACCP-a.

2001/2003

Splendid d.o.o. Restaurant "Okrugljak", Zagreb

A la carte restaurant with emphasis on the Croatian traditional cuisine, highly professional catering & banquet in private villas and different institutions along the country, adopting HACCP, part of the Croatian notable chefs: **Marijan Hornung**, **Tomislav Špiček**, continuously educated by **Vladimir Lisak**, restaurant capacity: 150 a la carte vacancies, 500 banquet vacancies.

February 2001- August 2001

"Disney Cruise Line", American catering and tourism cruise line

Position: 3rd Chef private beach barbeque banquets, Caribbean archipelago.

2000/2001

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EDUCATION

- Secondary school qualification in catering and tourism program – occupation «Chef»
- Tourism and Hotel Industry college, Zagreb, Komblova 2A
- Catering and tourism program specialization
- Professional exam at the Tourism and Hotel Industry college Zagreb
- Profession "SPECIALIZED MASTER CHEF" – level 5
- WSET- wine & spirits education trust, level 2