

CURRICULUM VITAE



CHRISTOS TZIERAS

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Date of Birth: June 18th, 1970

CAREER INTERESTS :

Executive Chef , Chef Consultant & Food Manager

WORK EXPERIENCE :

June 2018 – today: Executive Chef/Consultant in “**STOFFA**” Restaurant at Kifisia, “**EMILEON**” Restaurant at Agrinion, “**CASCA**” Restaurant at Marina Zeas, “**ABAKOS**” Steak House at Piraeus, “**AMANDI**” Café Bar Restaurant at Neo Hraklio
2004-June 2018 : “**BOLETSIS-PANAGOPOULOS GROUP OF RESTAURANTS** (Zea Piraeus “**KITCHEN Bar- Restaurant**”, Chalandri “**KITCHEN Bar- Restaurant**”, “**PIU VERDE**” All day Restaurant(Golden Awarded from Restaurant 100), “**FACES**” Café-Bar- Restaurant, “**CABANA**” Café- Restaurant”, “**OLYMPICO**” Café- Restaurant”, “**BEBEK**” Club restaurant, “**NEW YORK**” Club restaurant, “**ATHINAIKI ZITHOPOILA (HEINEKEN)**”, “**TAMAM**” Restaurant, “**PIZZOTECA**” Italian Restaurant in Piraeus and Nea Smyrni, “**BELLE AMIE**” Restaurant (awarded with golden taste prize)
Executive Chef , Food Manager and owner.
2015-2016 : Teacher in private school “**AKMI**”
2016 : Teacher in BA Culinary Arts (Fine Dining) at AMC Metropolitan College

Also, I am responsible for organizing and consulting the Menus of many other Restaurants all over Greece (Thessaloniki, Hios Island, Paros Island, Mykonos Island, Santorini Island, Elefsina, Ksilokastro, Salamina Island etc) and Athens, such as “**LE CHOCOLATE**” Modern Chain of Coffee Restaurants, “**CRYSTAL**” Club Restaurant, “**BELLE HELLENE**” Bar Restaurant in Kefalari, “**BARON**” Bar Restaurant in Glyfada, “**DORSIA**” Bar Restaurant in Glyfada, “**AMANDI**” Bar Restaurant in Neo Hraklio, “**MONTANEMA**” Traditional Village Bungalows in Lake of Plastiras, “**LOLA’S BAR**” Cocktail Tapas

1997-2004 : “**COSMOS**” Bar-Restaurant & Gallery -Executive Chef

1995-1998 : “**PIL POUL**” Bar-Restaurant & Gallery –Executive
Sous Chef and Executive Chef

Pil Poul is the 5th between 10 best Restaurants in Athens.

1994-1995 : London **INTERCONTINENTAL** &
Scotland **GRAINGAIDAROCH RESORT HOTEL**
/ 2***MICHELIN**
RESTAURANT - Chef de partie.
1993-1994: Athens **INTERCONTINENTAL** – Demi Chef de
partie.
1991-1993 : **MILITARY SERVICE** / Club Of Military Officers -
Personal Chef of the Head of
Pentagon
1989-1991: Athens **INTERCONTINENTAL** – Second and
First Commis

EDUCATION

2015 : Professional bakery seminar at Stagioni 5* in Italy
2013 : Professional seminar at Rethymno in Molecular Cretan
kitchen
2012 : Professional seminar in Parma at Academia Barilla “ The
Art of Italian
Gastronomy”
2011 : “ Molecular Gastronomy” seminar in Athens
2010: Professional Cooking School for Pizza & Pasta – Italy
2002: Oenology School- Athens
1996 : Professional Cooking School - Thailand
1989 : The School of Tourism Professions – Anavissos (Culinary),
Greece

ADDITIONAL TRAININGS/SEMINARS :

2015 : Professional ice cream seminar in Laoudis company
2011 : “Cooking after the crises” – Seminar in France
2010: Turkish Cuisine – Seminar in Istanbul
2005: Traditional Spanish Kitchen – Seminar in Spain
2000: Conrad Group Of Restaurants – Food & Management
Seminars in England
1999 : Italian Gourmet Kitchen – Cooking Seminar in Italy
1998: Method of Food Preparation - Seminar in Germany

ACTIVITES:

2018: Awarded as “Ambassador Of Taste”, from Greek Taste
Beyond Borders

2018: Gold Award of Quality and Taste 2018 ,for “Chef of the Year”

2017: Award of Quality and Taste from Estiatoria.gr

Had taken part in a great Festival Cooking & Enology in a 5* Hotel in Berlin (Rich Carlton) .

Had written articles for many Gastronomy Magazines and Newspapers such as **Status Magazine** (Liberis Publications) and many sites

2002- Today: Had presented recipes in many TV shows (“Greek reporter”, “Prwinouli”, “Tv Weekend”, “ Chef on Air”, “Magazino Life”, “Excellent”, “Gynekia Ypothesi”, “Mia” ect.) and had my own TV Show “Stories of Every Day Taste” In ANT1 TV Channel.

Had also participated in various radio shows providing advices for cooking recipes and healthy eating

2001: Had been one of Prince Charles of Great Britain guests for the Promotion of British meat

1994: I won the 1st prize in a Greek Competition between young Chefs (Athens Intercontinental)

BACKGROUND/ INTERESTS:

Member of Chef’s Club, which organizes gastronomic events and seminars, with sole purpose the promotion of Greek gastronomy

Marital status: Married with two children

Date of Birth: June 18th, 1970

Nationality: Greek

Languages : Greek (Native) ,English (Fluent),French (basics)

Computer Literacy: MS Office , Internet tools.

Interests : Boxing, Tennis, Gym, Wind Surf, Martial Arts ,Creative writing, Scuba diving and owner of speed boat diploma