

Culinary ArtReview



Ivan Georgiev

Interview with a
former student of
Chef Kris Zysk and
Chef Robin Villarreal

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Introduce yourself a little bit

- I am 25 years old, from Dobrich, Bulgaria. I started my career in Culinary School in Dobrich. In 2013, I graduated the HRC Culinary Academy and participated in internships abroad, such as Netherlands, United States, etc.



Tell us more about your career?

- I have studied to be a baker for 6 years, but I never wanted to be, it is one of my best hobbies, but I am mostly interested in cooking and that's the direction that I took. I started having basic Chef training when I was in the high school, but then I joined HRC, which is more in the direction that I wanted to go and it was providing very good start in the development of a career abroad.

Why did you choose this career?

- This career is kind of something that I always wanted to do, oblige to provide good service to people, because only through good service you can obtain some sort of professional background, then you have purposed to do develop something, for me the purpose was to cook, make people happy. Most of my life right now is built around the food.

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What kind of achievements do you have?

I can say that I staging in Noma restaurant 2 times was very exciting. It definitely gives you very good background and it shows you the point of your career that you have reached – good or bad.

How it is to work at 2 Michelin Star Restaurant?

Expectation.... It is very very high. If you work at one of the best restaurants in the world the expectation is totally different. That you gonna be treated very well, but in reality it turns completely opposite. It is very disappointing for the guests to come and leave, it is very hard to control even when I was a student in a basic level. People expect more things from you, Chefs as well. Working at such places everything is complex – the way of speaking with guests, or serving the food. But it is worth it!

What kind of experience do you have in working with different cultures?

Everyone is different! The approach of people to the things in different cultures is different. One can be serious, while another one person - no.

How did you find the job in Noma restaurant?

I went to Denmark to stage in Noma, and then I decided to stay. I liked it so much in the first time that I did it second time as well. I spent 6 months in total in Noma. Basically, I just applied online, and I was lucky to receive the answer twice!



What kind of relations and new friendships did you get while working abroad?

Mostly the relationships that I fall into with the Chefs and people from the industry. Simply, because a lot of people in Copenhagen eat each other's restaurants, and it is very good because it creates a little bit competition in the restaurants and gives more motivation, but it is very good to start of a friendship based on service. You treat them well as a guest and they oblige to do the same to you and to show respect.

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Tell us a little bit about your plans in the future?

So far I am planning to stay in Denmark for a few years. Come back here, maybe for few months, maybe to travel in the world little bit more, maybe to see US again, then hopefully I can open my own place, but this is at least 5, 6 years in a future, but for now it is kind of general direction that I am going.

What kind of advice could you give to future Chefs?

Have goals! If cooking is something that you really want to do, set yourself goal, time period, some time that you need to complete, as the best way to approach cooking is after your graduation, that is the time that you have the most energy, because after 5 or 6 years you see that you are not running around and doing one and the same thing and you are focused mostly on the mental aspects of cooking, not only just cooking the meat for the customer, but as well to think how to make it better! You need a very strong goal that will push you forward!