

Curriculum Vitae



Name: **Athinagoras Kostakos**
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Studies:

- 2001: Graduate from Le Monde.
- 2003: Casta Allimenti specialization in Pasta and risotto - Brescia, Italy.

Seminars:

- 2002: Certificate in Security Personnel at Le Monde School.
- 2004: Certificate in HACCP at Astir Palace Vouliagmenis.
- 2006: Certificate in ala carte technique at Le Notre ecole with Frederic Anton in Paris.
- 2006: Certificate in Management and Management staff at Sofitel hotel.
- 2008: Certificate in cart a la carte de restaurant Espadon in Paris.

Professional Experience:

- 1999-2000: Intern at 5 Star Leading Hotel of the World Astir Palace Vouliagmenis.
- 2001: Cook C at 5 star hotel Rodos village Rodos Mares (7 months).
- 2002: Junior Chef Cook B at 5 Star Leading Hotel of the World Grand resort Lagonissi in Captain House Restaurant (7 months).
- 2002-2003: Chef at *Barmacy (rich)* restaurant.
- 2003-2004: Chef at The military club in the army.
- 2004-2005: Chef at *Moorings* restaurant.
- 2005: Chef at 5 Star Leading Hotel Astir Palace Club House (7 months).
- 2005-2007: Chef de partie at *Sofitel*
- 2005-2007: Chef in gourmet restaurant Karavi with Chef Remy Bidron. one Michelin star.
- 2007-2008: Chef at *Fresh hotel, Design hotel*, by Ifantis Company.
- 2008: Chef at restaurant *Pil Poul* one Michelin star.
- June 2009-current: Executive Chef at *Bill&Coo Suites and Lounge* member of *SLH hotel in Greece* awarded from *Conde Nast Traveller*.

Supplementary Preoccupations:

- 2010-2012: Publication of recipes and culinary news for *Vima Gourmet magazine*.
- 2012-2013: Chef and Host own cooking show "*Cook Smart by Coca Cola*"
- 2011-2012: Co-founder of ``*Food Mask*`` company. Consulting/Training/Creating of restaurants (*Mazi London - Aqua Blue Kos Island - Bill&Coo - Taverna Glyfada - Cocomat Hotel Nafsika Kifisia - Bellagio Restaurant Mykonos*)

- 2013-2014: Consultant Chef for *Jackie'O beach* gourmet restaurant (Mykonos)
- 2013-current: Publication of recipes and culinary news for newspaper `Παραπολιτικά` Alati& Piperi` Gourmet magazine.
- 2013-current: Co-founder of consulting/advisory company "Zeaters". The company offer consulting/training and inspiration to restaurants and wine bars (Scorpio-Mykonos, Aqua Blue - Kos, Veranda del Vino - Porto Heli , Vinos Bar - Mykonos, Bao Co - Santorini, Princess of Mykonos -Mykonos)

Personal Distinctions:

- 2003: Silver medal for pasta and risotto in International forum of Gastronomy.
- 2004: Silver medal for poultry and Bronze medal for sea food in Greek National championship of Gastronomy.
- 2005: Silver medal for pasta in International Forum of Gastronomy. Also praised for poultry in the same forum.
- 2006: Praised for sea food in International forum of Gastronomy.
- 2007: Gold medal for sea food in International forum of Gastronomy.
- 2008: Bronze medal in Cooking Olympiad in Erfurt in Germany.
- 2008: Member of Olympic culinary team of Greece.
- 2011: Winner of the Greek reality show ``Top Chef``
- 2011: Best hotel restaurant of Greece Bill&Coo (Conde Nast)
- 2012: Best hotel restaurant of Greece Bill&Coo (Conde Nast)
- 2012: Awarded with Toque D'or as one of the best Greek restaurants in Greece.
- 2013: Awarded with Toque D'or as one of the best Greek restaurants in Greece.
- 2014: Awarded as one of the best Greek restaurants in Greece with Gold Hat and Toque D'or award.
- 2015: Awarded with Toque D'or as one of the best Greek restaurants in Greece

Gastronomy Project:

- July 2011 Mykonos, Greece: The Aphrodisiac secrets of the Danish cuisine were revealed by the chef Nielsen Morten ,the Denmark's celebrated chef
- March 2012 London, UK: The Capital Hotel London _Invited to the luxury hotel of London and created the dish " Cherry Tomatoes of Cyclades"
- August 2012 Mykonos, Greece: Bill and Coo Restaurant , chef Kinjii Hayakawa presented a delicious Japanese night
- June 2014 Mykonos, Greece: Gastronomy project dedicated to the innovative Greek cuisine having as a guest chef Michalis Ntounetas
- February 2015 Lech, Austria: Dominique Lafon, winemaker and owner of the renowned Comtes Lafon winery, joine forces with chef Athinagoras Kostakos and created a dinner where Cycladic gastronomy met Meursault
- June 2015 Mykonos, Greece: Chef Eric Guerin bonded France and Greek culinary cultures
- September 2015 Mykonos, Greece: Chef Jacques Pourcel, 3 times Michelin star awarded, joined as a guest chef Athinagoras Kostakos and brought the spirit of "Le Jardin des sens" in Mykonos
- March 2016 Aalborg ,Denmark: Chf Athinagoras Kostakos presented Greek dishes hosted in the restaurant of the awarded with 2 Michelin stars , chef Morten Nielsen
- March 2016 Fort Lauderdale , Miami , USA : Aegean culinary experience offered to a selected audience

Languages:

- English - Fluent
- French - Fluent