



Tomislav Škunca Škuf

languages: croatian - native language
 english - fluent
 german - fluent
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Professional Experience

2009-present

Food Stylist / Hospitality Consultant / Freelance Chef
Film o hrani d.o.o., Zagreb
www.styling-food.com

-food styling for clients: lidl, billa, ledo, frikom, pik, mc donalds, jamnica, cromaris, zvijezda, becks, konzum, dukat, podravka, franck, dr. oetker, belje, vindija, gavrilović, volksbank, zagrebačka pivovara, erstebank, hrvatska poštanska banka, croatian national tourism board, vipnet, operil, brandz
 -02/2016, food styling - celebrity masterchef opener 2016
 -05/2015, food styling & consultancy - lidl cookbook mate vs. tomaž, www.lidl.hr
 -02/2014, food styling - celebrity masterchef opener 2014
 -07/2013, food styling - stevo karapandžas cookbook kreativna kuhinja
 -11/2011, food styling & consultancy - the masterchef cookbook by algoritam,
 -03/2013-present, personal chef of the german ambassador in zagreb/croatia
 -freelance chef for arrangements on private or charter yachts (custom sailing)
<http://www.navaboats.com/> , <http://www.yachting2000.at/> , <http://www.danielis-yachting.com/> , <http://www.sailingeurope.com/> , <http://www.mastercharter.com/>

2010-present

Specialist / Quartermaster / Supervisor
MasterChef Croatia & Celebrity MasterChef / Nova TV
<http://masterchef.novatv.hr/>

pre-production faze:

-recruitment of judges and guests
 -creating challenges (mystery box, pantry pick, invention test, pressure test, celebrity chef challenge, taste test, master class, off site challenge)
 -equipment purchasing

production faze:

-in charge of the food department (purchasing, ordering, planning, controlling)
 -in charge of all celebrity chef challenges (organization, invitation, negotiation)
 -organization of the crew food (120 pax), crew chef and his team are under my direct command

2015

Quartermaster
Moja mama kuha najbolje / Fremantle Media / Nova TV
<http://www.fremantlemedia.com/>
<http://novatv.dnevnik.hr/zabavni/moja-mama-kuha-najbolje/>

2013-2014

Specialist / Quartermaster / Food Stylist
3,2,1 peci! & 3,2,1 kuhaj! / RTL Hrvatska
<http://www.rtl.hr/>

2006-2013

Hospitality Consultant / Company Owner
JCI Hospitality Solutions, Zagreb/Croatia
www.jci.hr

-recruitment, consultancy & training in the hotel & restaurant business

02/2006-05/2006
 (relief)

Executive Sous Chef
M/S Seven Seas Voyager, Regent Seven Seas Cruises, Miami/FL
www.rssc.com
Best Large Ship Cruise Line 2006 by Conde Nast Traveler

09/2005-12/2005
 (relief)

Chef de Cuisine
M/S Crystal Harmony, Crystal Cruises, Los Angeles/CA
www.crystalcruises.com
World's Best Large-Ship Cruise Line by Travel + Leisur

12/2004-04/2005
 (one contract)

Outlet Chef de Cuisine
M/V Seven Seas Mariner, Regent Seven Seas Cruises, Miami/FL
www.rssc.com
Best Large Ship Cruise Line 2006 by Conde Nast Traveler

01/2004-06/2004 (one contract)	Sous Chef M/V Silver Wind, Silver Sea Cruises, Rome/Italy www.silversea.com <i>World's best small-ship cruise line by travel + leisure</i>
05/1999-10/2003 (nine contracts)	Sous Chef / Junior Sous Chef / Chef de Partie M/S Crystal Harmony & M/S Crystal Symphony, Crystal Cruises, Los Angeles/CA www.crystalcruises.com <i>World's Best Large-Ship Cruise Line by Travel + Leisure</i>
01/1998-05/1999	Chef de Partie / Demi Chef de Partie The Langham (former Hilton), London/UK www.langhamhotels.com , www.lhw.com/LondonLangham <i>Member of The Leading Hotels of the World</i>
11/1996-01/1998	Commis de Cuisine Sheraton Zagreb Hotel, Zagreb/Croatia www.starwoodhotels.com/sheraton/zagreb
11/1995-09/1996	Croatian Military Service
11/1994-11/1995	Bar Waiter Bistro Domus, Zagreb/Croatia
06/1994-11/1994 (summer season)	Chef Tournant El Gato con Botas Tapas Bar, Malaga/Spain
09/1991-06/1994	Chef's Apprentice Kurhotel Kreuzer, Bad Woerishofen/Germany www.hotelkreuzer.de

Education & Courses

10/2011	Donna Lafferty's Food Styling Course / The Art of Styling Food Food Art Studio, Chicago/IL http://www.theartofstylingfood.com/
08/2002	HACCP/Vessel Sanitation Public Health Course, Miami/FL www.cdc.gov
1991-1994	Chef's Certificate IHK Augsburg, Germany www.augsburg.ihk.de

Certificates

the art of styling food, train the trainer, haccp food safety, food protection management, complain handling, crowd management, crisis management, quality guest service, harassment, first aid, survival at sea (solas training)