

# CV - Rob de Rooij

## **OUTSTANDING SKILLS**

I'm a Supernova in bringing smiles on faces, while working, acting, making, together with you and giving it all I've got.

Concept creation and realization with a story and structure. Those are my other powers, with an eye for detail, innovation and improvement, throughout knowledge and hard work.

#### **EXPERIENCE**

### **Latest Work Experiences**

2018-2024

- Poncin Concept Support (Self Employed Entrepreneur); Coach & Adviser (www.poncin.online)
- Watshap Foodservice and Meat & More Store (Self-employed Entrepreneur); Meal Service, Delicacy and Butchery Store in Princenhage, Breda. Ref.: people of Princenhage/Breda/Noord-Brabant/Nederland
- Watshap Foodservice(Self Employed Entrepreneur); Meall service, Catering (World Cuisine). Ref.:
   Mr. A. Panagoulopoulos
- Restaurant Bengels (Chef of kitchen); World Cuisine, Coach Problem Children. Referentie: Mr. H. van der Pol
- Restaurant La Luna (Chef); Mediterranean/North African Kitchen. Ref.: Mr. H. Lamou
- Restaurant By Roots (Chef); Mediterranean/Middle Eastern/World Cuisine. Ref.: Prof. Doc. R. de Bruijne

#### Hospitality branche Chef, All Round & Area Management

1990 - 2020

Various employers in The Netherlands and abroad. Building up work experience. Started as a
general employee on the work floor and climbed up to Chef of kitchen. I've Worked, in terms of size
and activity, varying hospitality environments such as bars, restaurants, theaters, catering and
cooking workshops. In addition I've worked as host and area manager for travel organizations,
mainly in France and Spain.

#### **Commerce** All Round Management (Self Employed Entrepreneur)

2008 - 2017

 Goet cooking - Overall commercial management of a wholesale Company in Catering Equipment, crockery and associated services for the Hospitality industry. Customers are mainly in the Netherlands, Belgium and France. Sales/after sales, logistics, marketing & communication etc.

#### **EDUCATION**

Preparatory High School

HZ University Applied Sciences (economics & Languages)
 Special achievement: Co-founder student fraternity 'Mort Subite'

#### NATIONAL DUTCH ARMY SERVICE

 Soldier - 1st. Soldier - Corporal - 2nd Sergeant - 1st. Sergeant Infantry & Guard Special Force 'Van Heutz Compagnie' 1980-1987

1989-1992



1987-1989



#### **COMPETENCES Chef/Cuisine Specialties** Languages \*\*\*\* Dutch **Authentic World Cuisine** \*\*\*\* \*\*\*\* Mediterranean Cuisine English \*\*\*\* German \*\*\*\* Vegan/Vega Cuisine \*\*\*\* French \*\*\* Middle Eastern Cuisine \*\*\*\* Spanish \*\*\* Artisanal Cuisine \*\*\*\* **Characteristics** Software Microsoft Office (Word, Excel, Outlook) Focust Adobe Illustrator Representative Universal Adobe Photoshop Autodidactic Webdesign (Wordpress Creation & Management) Helpful Hospitable

# Furthermore (about me)

My interests lie in the areas of sustainable trends, popular science and nutrition. I combine them with healthy passions for gastronomy and music. I share this with family and friends by creating, tasting, listening, writing and enjoying it. Respecting craft and origin. I enjoy sports like mountain biking and snowboarding. Preferably in the Alps, where I've worked before.

#### PERSONAL DETAILS

Name: Rob E-mail: info@poncin.online

Surname: de Rooij - Poncin Date of Birth: 23-04-1969
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