

PERSONAL INFORMATION

Zoltán Nagy



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POSITION

Master Instructor

WORK EXPERIENCE

16 Jan 2017–Present

Master Instructor

Eszterházy Károly University
Eszterházy tér 1, 3300 Eger (Hungary)
uni-eszterhazy.hu

Department of Economics / Tourism Subjects related to hospitality Type of business or sector
Education

Business or sector Education

1 Sep 2014–15 Jan 2017

General manager

Menzaguru Social Co-operative, Gyöngyös (Hungary)

1 Sep 2014–15 Jan 2017

Eszterházy Károly University, Eger (Hungary)
Institute of Economics / Department of Tourism Instructor lecturer

Apr 2003–Present

Instructor lecturer

Ok-Tat 60 Kft, Hatvan (Hungary)
Cook, Waiter theory Cooking knowledge, Gastronomy

3 Jan 2003–30 Sep 2013

trainers

MMSZ Károly Róbert Secondary School and Vocational School,, Gyöngyös (Hungary)
Cook vocational teacher Leading Educational Center Leader

May 1998–Mar 2002

Cook

Lakeside Buffet, Hatvan-Görbeér (Hungary)

2002–Present

Self-employed

Hospitality not related to other business activities Education

EDUCATION AND TRAINING

May 2016

Ok-Tat 60 Kft, Hatvan (Hungary)

Diétás szakács OKJ

- Sep 2015–Present **PhD Doctorate**
Eszterházy Károly University Doctoral School in Educational Sciences, Eger (Hungary)
- 2015 **Cook's Master exam Presidential**
Heves County Chamber of Commerce and Industry, Eger (Hungary)
- 2015 **Adult Education Expert**
National Employment Office, Directorate of Vocational and Adult Education, Budapest (Hungary)
- 2016 **Examiner President**
Hungarian Chamber of Commerce and Industry, Budapest (Hungary)
- 2011 **National Professional Examiner**
National Labor Office, Vocational and Adult Education Directorate, Budapest (Hungary)
- Aug 2009–Jun 2011 **Economist (MA) Tourism specialization**
Károly Róbert College, Gyöngyös (Hungary)
- Sep 2002–Jun 2006 **Cultural Management / Communications**
Szent István University Jászberény College, Jászberény (Hungary)
- 2007 **Master Chef**
Heves County Chamber of Commerce and Industry, Eger (Hungary)
- Sep 1996–Jun 1998 **Professional / catering technician**
Gundel Károly Catering Vocational School, Budapest (Hungary)
- Sep 1993–Jun 1996 **Chef**
Commercial and Catering and Tourism Vocational and Vocational Training, Gyöngyös (Hungary)

PERSONAL SKILLS

Mother tongue(s) Hungarian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B2
II160-02285 1576417					
German	C1	C1	C1	C1	C1
GC010-32775 1330702					

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
Common European Framework of Reference for Languages

Communication skills Appropriate Adaptive Skill in Multicultural Environment (Foreign Experience) Good communication

skills, quick contact

Organisational / managerial skills

driving experience team management; Fast, decisive, responsible decision making Many years of organizational experience and work coordination

Job-related skills

Excellent problem-solving skills, self-reliance Empathy, quick contact, a wide-ranging social system. Media experience (electronic and written press) and communication

Digital competence

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem solving
Independent user	Independent user	Independent user	Basic user	Independent user

Digital competences - Self-assessment grid

Knowledge of Microsoft Office TM tools (Word TM, Excel TM, and PowerPoint TM); Using the internet

Driving licence

B

ADDITIONAL INFORMATION

Publications Dávid L.- Remenyik B.- Nagy Z. 2010 The culinary geography of multiculturalism in Gyimes. I. Gastronomic Symposium. Siófok (April 9, 2010) PRESENTATIONS Gyöngyösi Mozaik Research / Projects Mr. Lakatos M. Nagy Mr. Mayer. Possibilities of using herbal medicines in catering conferences 2010 Leonardo Program Prize giving ceremony, Healthy - Reform Nutrition, 2013 SAPIENTIA Hungarian University of Transylvania Memberships E-Learning online curriculum development 2012 Gyöngyös 2013 Champagne for a healthy diet Budapest White Table Knights, HKIK, MNGSZ, References Károly Róbert College, Ok-Tat 60 Kft, HKIK, MMSZ Károly Róbert Vocational School, Leonardo project, Local governments, GYTV, Professional competitions 1996 ♦ Kiskukta cooking contest - Zánka 1998 ♦ The Guest for the Guest - Atrium Hyatt, the Best Distribution Award ♦ World Cup semi-final - Miskolc, four diplomas 1999 ♦ Guest Guest for the Guest - Hotel Marriott, the best Hungarian cuisine ♦ Gold Quail eggs competition - first prize ♦ Barbay plum competition - third prize 2001 ♦ Receiving Royal Chef's title - Nagyszakácsi, international competition ♦ Gold Plate Fee ♦ Millennium Honors - Sixty Cities 2002 ♦ Kinizsi Pál Cooking Competition- Abony, Win the Kinizsi Estate Chef title I perform the duties of a professional jury in various cooking competitions. Ambassador of the Order of the Transylvanian-Hungarian White Table EXTERNAL PROFESSIONAL PRACTICE ♦ Leonardo is in the framework of Poland, Italy, Sweden and Finland