# **ELVIRA MOLIN**

#### EDUCATION

2015 Aug – KTH Royal Institute of Technology,

2017 Jun Stockholm

Master in Environmental Engineering and

Sustainable Infrastructure

2012 Aug – KTH Royal Institute of Technology,

2015 Jun Stockholm

Baccalaureate in Civil engineering

2011 Aug – KTH Royal Institute of Technology,

2012 Jun Stockholm

Introduction year of technology

2005 Aug – Virginska Secondary School, Örebro

2008 Jun Hotel and Restaurant program



### WORK EXPERIENCE

2018 Sep - IVL Swedish Environmental Research Current Institute, Stockholm Sweden

Ph.D. position, focusing on public procurement

of food and sustainability criteria

www.ivl.se

2017 Sep – Kalf & Hansen, Stockholm Sweden

Part-time chef in the restaurants and service

Reporting to: Rune Kalf-Hansen

www.kalfochhansen.se

2014 Feb – Esperanto group, Stockholm Sweden

Part-time chef in the restaurants Shibumi and Esperanto with varying tasks and stations within

the kitchens. Reporting to: Sayan Isaksson www.esperantogroup.se

2013 Jun – Urban Deli, Stockholm Sweden

2015 Sep Part-time chef, mainly working on larder and

dessert section. Reporting to: Victor Ringsö

www.urbandeli.org

2011 May – Bishop Arms, Örebro Sweden

Working in the bar, pulling pints and serving

food.

Answering to: Karin Palalopmi

www.bishopsarms.com

2010 Apr –

Sep

Dec

2018 June

2011 May Wenge, Luxembourg Ville

Luxembourg

Chef de partie of pastry section, setting the lunch

menu and running the pastry section.

Reporting to: Herve Deville

## **Address**

Löjtnantsgatan 11, lgh 1204

15 50 Stockholm

### Personal information

Phone: 0737789763

E-mail: elvira.molin@ivl.se

Age: 29

Driving licence: B

Swedish: Native

English: Fluent

Danish, Norwegian, French: Basic skills

German: Moderate understanding

2010 Feb – Influences des Saveurs, Luxembourg

2010 Apr

Ville Luxembourg
Commis chef in the larder section and garnish.

Reporting to: Fabrice Salvador

Noma, Copenhagen Denmark 2009 Nov -Dec

Internship as a chef in the kitchen Reporting to: Victor Wågman

www.noma.dk

2008 Jun – 2009 Jun

Patrick Guilbaud, Dublin Ireland

Commis chef larder section advancing to chef de

partie at the pastry section. Reporting to: Kieran Glennon www.restaurantpatrickguilbaud.ie