



Dragan Dragojlović Gaga

languages: croatian - native language
 english - advanced
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Professional Experience

2012-present

Food Stylist / Hospitality Consultant / Freelance Chef
Film o hrani d.o.o., Zagreb/Croatia
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, hrvatska turistička zajednica, vipnet, operil, brandz

-02/2016, food styling - celebrity masterchef opener 2016

-05/2015, food styling & consultancy - lidl cookbook mate vs. tomaž, www.lidl.hr

-09/2015, consultancy & training, restaurant cocktail, sisak, <http://www.cocktail.hr/>

-05/2015, consultancy & training, hotel tamaris, tučepi, <http://www.hotel-tamaris.hr/>

-10/2014-02/2015, consultancy & training, pod zidom coffe, food & wine bar, zagreb

-09/2014, consultancy & training, planinarski dom kalnik, <http://www.pldom-kalnik.hr/>

-04/2014-06/2014, consultancy & training, restaurant nada, vrbnik/otok krk
<http://www.nada-vrbnik.hr/>

-01/2013-01/2014, consultant chef at bistro šalša, zagreb
<http://hr-hr.facebook.com/bistro.salsa.hr>

-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/>

2014-present	Crew Chef & Assistant Quartermaster Celebrity MasterChef / Nova TV http://masterchef.novatv.hr/
2015	Assistant Quartermaster Moja mama kuha najbolje / Fremantle Media / Nova TV http://www.fremantlemedia.com/ http://novatv.dnevnik.hr/zabavni/moja-mama-kuha-najbolje/
2008-2012	Sous Chef Restaurant Prasac, Zagreb/Croatia http://www.prasac.hr/
2006-2008	Sous Chef / Chef de Partie Restaurant Fran's Reef, Zagreb/Croatia
2005-2006	Chef de Partie Restaurant Liburnija, Biograd na Moru/Croatia
2003-2004	Commis de Cuisine Turističko naselje Kačjak, Crikvenica/Croatia

Education

2006	Restaurant Opening Course by Chef Stephan Macchi Restaurant Fran's Reef, Zagreb/Croatia
2001-2004	Hospitality High School Požega/Croatia -Chefs degree