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MY PROFILE

With over 20 years experience in kitchens, I have worked through the ranks of many establishments, including my beginnings at Parliament House, Canberra, and 5 Star Hotels in Switzerland and Australia before entering the Sydney restaurant scene.

Along the way I have gained a solid education in French and Italian techniques including an in depth knowledge of Asian cuisines, particularly Japanese. In recent years I have worked as an Executive Chef and have developed good hands on management skills with a focus on menu writing and the business side of kitchen operations.

I have re-entered the 5 Star Hotel industries as an Executive Sous Chef located in the Middle-East with the intention of moving my way up through the ranks when opportunities present with the view to eventually relocate to Asia, where I have always desired to live and work.

MY WORK EXPERIENCE

November 2008 – Present Day

Grand Hyatt Doha
State of Qatar

The Grill (200 Seat Restaurant)
Executive Sous Chef

- Part of the pre-opening team, responsible for all staff training including the planning of training programs for employees
- Conduct daily pre-shift briefings to employees on preparation, service and menu and to liaise with food and beverage department on daily operations and quality control
- Development of standard recipes which allow the restaurant to operate at an acceptable food cost ensuring the monthly forecast is achieved
- Responsible for requisitioning, storage and careful use of all operating equipment and supplies
- Design, creation and development of all menus including a la carte and buffet breakfast, lunch, and dinner, also set menus, corporate and special events.
- Maintaining good customer relationships and handling all guest complaints, requests and inquiries on food beverage and service
- Represent the kitchen department on the hotels executive committee in the absence of the Executive Chef
- Responsible for internal hygiene audit, and the implementation and maintaining of HACCP Standards
- Spending time in other outlets to ensure that the outlets are managed well by the respective outlet team and functions to the fullest expectations

October 2007 – October 2008

Byron Beach Café (110-seat restaurant)
Byron Bay NSW
Executive Chef

- Responsible for all kitchen management including food cost analysis, rosters, hiring and staff training
- All ordering and purchasing
- Maintaining high standards under pressure while doing 500+ covers per day
- Design and creation of all menus. This included breakfast, lunch, dinner, bar menus and take-away. Also degustation, wine dinners and all function menus including weddings, corporate events and cocktail parties
- Involved in all pre-opening aspects of the business including kitchen design and product sourcing
- Actively involved in publicity, including a six page spread in 'Vogue Entertaining and Travel' and 'Gourmet Traveler'
- Television appearances on 'Fresh' and 'Mecurio's Menu'
- Meeting weekly with owners, management and accounts to brain storm and trouble shoot all areas of the business e.g.- budgeting, menus, staffing and marketing

January 2000 – August 2007

Swell Restaurant (70 seat restaurant) PLUS **Bonsai Japanese Restaurant** (55 seat)
Bronte Beach, Sydney

Executive Chef

- Here I was employed to improve and build up the business
- Voted 'Sydney's best breakfast' by Sydney Magazine. Bonsai received a favorable review in The Sydney Morning Herald's 'Good Living'
- Responsible for all menu writing and concepts for both restaurants including breakfast, lunch, dinner, monthly themed degustation (e.g.- French, Spanish, Japanese, Italian), weddings, corporate events and cocktail parties
- Regular wine launching dinners where I liaised with sommelier and wine makers to create menus (e.g. Vasse Felix Wines and St. Hallet Wines)
- All aspects of staff management including rosters, hiring and training
- Working under extreme pressure while doing large covers of 400+ per day service (breakfast and lunch) while ensuring high quality
- Working with owner and managers to monitor food costs to ensure low staff costs and high profit margins
- Involved in creating one of the most successful restaurants in the eastern suburbs of Sydney

October 1999 – December 1999

Queen Victoria Tea Rooms and Function Centre - Sydney

Chef De Partie

- Conducted exclusive function work for up to 300 covers with a focus on weddings, corporate events and canapé parties
- Acquired solid function and catering skills
- Provided fine dining style cuisine for large numbers

July 1999 – October 1999

O Bar (50 seat)
Surry hills, Sydney

Head Chef

- Worked closely with owner on all menus (Brian Duncan, Head Chef and owner of 'one hat' International Restaurant)
- Serving modern Australian food
- All staff rosters, training and hiring
- Ensuring budget requirements were met

1999 – July 1999

**International Restaurant (100 seat restaurant)
Darlinghurst, Sydney**

Sydney Morning Herald Good Food Guide – One Chef Hat

Chef De Partie Saucier / Meats / Roasts / Grill Section

- Producing fine dining cuisine under pressure
- Successfully ran the busiest section of the kitchen ding up to 120 covers per night
- Assisted Sous Chef in ordering and stock control
- Acquired skills in butchery, garnishes and sauce making

May 1998 – January 1999

**Ocean Room (50-seat restaurant, Beach road Hotel)
Bondi Beach, Sydney**

Head Chef

- Created all menus with owner/chef Graeme Jones (Bouillon)
- Responsible for rosters, hiring and training of staff
- Hands on head chef, specializing in modern Australian cuisine with flavours ranging from Pacific Rim, Middle-Eastern and European

May 1996 – May 1998

**Bouillon (100-seat restaurant, Sydney Morning Herald Goof Food Guide one chef hat)
Sydney - City**

Sous Chef

- High pressured, busy inner- city restaurant with an emphasis on high quality cuisine in short time frame (lunch)
- Responsible for all ordering and stock control
- Gained knowledge and skills in British and French cuisine
- Maintained the head chef position in the absence of the head chef

December 1993 – May 1996

Hotel Nikko Darling Harbour, Sydney

Commis Chef promoted to Demi Chef after 6 months

- Worked under executive chef Michael Moore in a large kitchen brigade of 27 chefs
- Started as a Commis Chef in cold larder and was soon promoted to sauce section
- Experienced all sections of a five star hotel kitchen including al a carte, extensive grill section, buffet, functions, room service, pub food and weekly and daily specials menus
- Exposure to large kitchen management

December 1992 – July 1993

Hotel Kirchbuhl, Grindelwald, Switzerland

Chef de Partie, Larder and Pastry

- Responsible for pastry and larder
- Gained a passion for European food and an understanding of hotel kitchens and the brigade system
- Acquired skills in preparing European fish species for which the hotel was renowned

September 1990 – September 1992

Eagle Hawke Hill Resort (now Rydges Hotel Canberra)
Canberra, ACT

Apprentice Chef

- Became knowledgeable in Chinese and Malay cuisine
- Involved in multi outlets, café, restaurants and functions for up to 400 people

September 1987 – September 1990

City Gate Hotel
Canberra, ACT

Apprentice Chef

This was my first job out of college where I developed my passion for food

MY REFEREES

Graeme Jones	Chef/Owner Bouillion Restaurant	+61 417 117 357
Mike Tafe	Food Consultant, Hyatt International	+61 408 644 415
Michael Moore	Executive Chef / Owner Summit Restaurant	+61 416 268 854
Tim Peterson	Owner Swell and Bonsai Restaurants	+61 418 197 086
Collin Bond	Executive Sous Chef Grand Hyatt Doha	+974 551 2680