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BACKGROUND SUMMARY

Internationally known Executive Chef with a fast paced career development in the culinary industry and a demonstrated track record of accomplishment and success. Extensive experience in key areas of modern European and North American cooking. Currently working in the US on an O1 Visa. I have also spent many years working as a private chef for many people including the Murdoch Family, Claudia Schiffer and Bono.

- Culinary Innovation
- Team Building
- Creative Menu Development
- Profit Improvement
- Operational Improvement
- Quality Assurance

KEY OBJECTIVE

Continuous development in the culinary arts by constantly challenging and aligning myself with the best in the industry.

EXPERIENCE

Loft 610 Restaurant & Lounge, Omaha, Nebraska, USA **June 2009-Present**
Executive Chef (Levy restaurants, previously Twomey Concepts)

- Orchestrated and manage the pre-opening and day to day running of a new \$2.5 million fine dining restaurant.
- Recruited and trained Front & Back of House.
- Designed, tested and executed modern American menu
- Maintained high level of sanitation & hygiene practices
- Recently awarded Best New Restaurant by Omaha magazine

The Common Table, Dallas, Texas, USA **June 2009- Feb 2011**

Executive Chef (Twomey Concepts)

- Designed & executed a casual American menu for 80 seat concept restaurant in uptown Dallas
- Conducted periodic quality assurance inspections and remediation
- On target for \$2.6 million turnover in first year
- Contributed significantly in restaurant's immediate popularity & success

Six Steps Restaurant, Toronto, Ontario, Canada **Sept 2007-May 2009**

Executive Chef

- Ensured costing was in place and improved revenue from \$1.2m in 2007 to \$2.8m 2008
- Introduced in-house training in association with local college to provide highly productive, cost efficient chefs with a passion for food.
- Have been offered marketing grants by ministry of agriculture due to my use of local seasonal produce and environmental outlook of menu creation.
- Successfully adapted my European culinary style to north American cuisine.
- Voted top 10 restaurant in Toronto 2008

From August 01 to Sept 07 I worked for Caprice Holdings and moved around their properties listed below when opportunities arose.

Wentworth Golf & Country Club, Surrey, UK (Caprice Holdings)
Sept 2007
Home of the BMW Championship and HSBC World Match Play

Sept 2006 to

Senior Sous Chef

- Report to the Managing Director and the Food and Beverage Manager
- Embedded a hotel style operating environment which ensured operational efficiency and bottom line results for restaurant, bar, banqueting, tennis and health club as well as staff canteen
- Expanded the menu with creative new entrée and appetizer selections

**J Sheekeys, (Caprice Holdings)
2006****Jan 2006 to Sept****London's #1 Seafood Restaurant****Sous Chef**

- Achieved personal objective to be fully competent in the preparation of a wide variety of fish dishes serving 400-500 covers a day
- Gained superior knowledge of crustacean food preparation
- Learned to work efficiently in a fast paced environment
- Became proficient in quality control of fish suppliers

**Soho House (Caprice Holdings)
Private Members Club, London****Jan 2005 to Jan 2006****Sous Chef**

- Directed operational and menu changes resulting in an increase from an average of 30 covers per day to an average of 300 covers per day in six months.
- Dramatically reduced running costs of the restaurant. I introduced menu training for the waiting staff and built up a good working relationship with staff at all levels.
- My additional duties included writing the rotas for all kitchen staff, organizing food hygiene and health and safety, working out the food costs, and taking care of the operation in the absence of the chef.
- In May of 2005 I assisted the opening of Soho House in New York, I spent a month in New York City setting up process and procedures similar to ones instituted in the London Club.
- Organized food service component for private events such as the Channel 4 party at the Edinburgh Film Festival in Scotland.

**The Ivy, London (Caprice Holdings)
Jan 2005****Aug 2001 to****Voted #1 Restaurant in London's West End Theatre District****Senior Chef de Partie**

- Gained solid understanding of modern European cookery
- Very enjoyable time for me and gained an abundance of knowledge on how to successfully work and run a high volume kitchen using very fresh ingredients. I spent the majority of my time here on the sauce section giving me great experience in cooking meat and fish in high volume to a very high standard.
- Also worked on the Vegetable and garde manger sections and built up an excellent working relationship with everyone there. I ran each section as I progressed through the kitchen as we regularly achieved five to six hundred covers per day.

PERSONAL CAREER ADVANCEMENT STRATEGY

I have a real passion for food and using fresh ingredients, and I love learning about new foods and ways of cooking. I take every opportunity to increase my knowledge and understanding of how food works and hope to continue with this in my next career move. As a result I also have developed my own private (part-time) catering business. I have catered dinners and parties, ranging from five course dinners to buffets and canapé parties to some of London's elite society.

EDUCATION:

2001-2002 Westminster Kingsway College: NVQ 1&2 Professional Cookery.

1998-2000 University of Bournemouth: National Certificate in Design and

Engineering.

1997-1998 Portsmouth University: National Diploma in Art & Design.

1991-1996 King Edward VI School Southampton: 9 GCSE's A-C

Other Skills:

- Computer literate with a good working knowledge of Excel and Word.
- Completed Basic Food Hygiene Certificate and have had full training in health and safety.