

Combe Cedric



Executive chef Profile & Info

Nationality: French

Date of Birth: August 07/08/1977 (41year)

Marital status: Single status no children

Availability: short notice period



RESUME OBJECTIVE

I have six years of Head chef experience and twelve years as an executive chef, in small and medium 4 to 5 star hotel and restaurant ,banquet and seminar rooms. I am perfectly skilled for managing a large or small cooking-brigade, 1/10 selling-points, up to 70 staff and 600 daily customers I also have extensive experience in openings or re-opening of restaurants and hotels. My cuisine basics are the new French gourmet cuisine. My style: (Fusion-bi-bi-tronomic-creative-market-cuisine). But adapting at the environment and customers I have a lot of experience around the world, in different hotel, resort in remote location/island. I am organized, methodical and rigorous, persistent and honest I mastered particularly the Food cost management and Cost Reduction I have team spirit and I building and training my team with passion and Professionalism.

SKILLS

Perfect Knowledge in Cost control and Management software (PRESTO, MMS, MICROS-FIDELIO, MICROSOFT, OFFICE and PROJECT)
Cuisine: French fine dining, Mediterranean Italian, Arabic, Creole, continental, Thai, Japanese, Chinese, Indian Pastries & Baking. Certification hygiene HACCP
Professionalism, Creativity, Culinary Expertise, Attention to Detail, Consistency, Concepts Banquet/ Catering, Ingredient Selection, supplier selection, Food Pricing/Costing Portion Control, Cleanliness, Hygiene, Health and Safety, Planning, Supervision, Inventory Management, Cost Control, Cost Reduction, Administrative Tasks, Fast-Paced Decision Making, Achieving Goals, Communication, Organization, Responsibility, Motivational, Team Building, Team Player, Customer Service, Business Sense

AWARDS

(Voted 'Bistro of the Year 2005' in GENEVA Switzerland) numerous articles in the magazine and food guidebook (13/20 at Gault&Millau)
Publishing of a Moroccan Cuisine Cookbook with Marie-Claire
16/20 at Gault&Millau and 2 star Michelin



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<http://cedric-combe.com/>

EDUCATION

GENEVA SCHOOL: Federal Capacity Certificate of CULINARY ARTS

Apprentice Training: September 93/September 95
Hotel du Rhône (Mandarin Oriental 5 stars palace Geneva Switzerland) restaurant Neptune 2 stars Michelin 17 /20 Gault&Millau Executive Chef:
Gilles Dupont



My website with all information & portfolio: <http://cedric-combe.com/>

Languages:

French		Fair	Good	Excellent
	Speak			x
	Read			x
	Write			x
English		Fair	Good	Excellent
	Speak		x	
	Read		x	
	Write		x	
last Company/Position	Home-the-residence Madagascar 4 star lux hotel Position: F&B director Description: (30 luxury villas and apartments) 1x fusion bistronomic restaurant 100 pax (100 to 300 daily customers)			
Reasons for considering new role:	I am looking for a new challenge and I want a job with better career growth opportunities.			

Preferred destinations to work:	: Oceania, Asian, Caribbean, Mediterranean Sea, Indian Sea, Africa, UAE. For me the challenge is important but the location also, I like peaceful place and magic landscape. I don't like to much the huge big city. But I remain open to any proposal.
Dislike destinations to work:	China, Vietnam ,Saudi Arabia
my management style:	<p>I like to lead by example (Always-on Managers)</p> <p>I am interested by the process and the results. It provides guidelines, monitors progress toward specific goals, defines guidelines regularly, informs the next step to take, but I have a reassuring behavior for the staffs, by my knowledge of the environment.</p> <p>but management must adapt to the structure and to the workers</p> <p>I have managed in a variety of environments with knowledgeable employees and employees who did not know what they were doing. I think the best managers out there do not have a single style- but rather they are able to understand the needs of their team and provide that leadership.</p>
My strengths:	<p>My strengths are:</p> <ol style="list-style-type: none"> 1. Adapting the menu to the environment and to customers, while making the most of local produce and desires of customers. 2. I have a great ability to perpetuate the profit of a restaurant or make it back to an attractive return 3. Food cost management: my best year average (27% Food Cost) for semi gastro restaurant (Food Cost 25%) for hotels 4. The ability to manage unqualified personnel and speaking another language to get the maximum performance. 5. Negotiation with suppliers for the best goods in the shortest time and at the best price. 6. Led a style of creative cooking adapted to customers and the local products. 7. Impeccable organization that allows me to deal with any situation, and offered a Menus with numerous references (while keeping quality and presentation at the height of the facility). 8. Setting up the kitchen itself, developing menus, daily specials, banquets and various events such as cocktails) 9. Purchases (commissary, equipment, goods delivery of the day, checking their quality and their cost). 10. Materials (utensils, appliances and various machines): to ensure its maximum utilization and longevity. Learn about new techniques related to these vessels (short regeneration kiln firings, emulsions and sorbets minute with PACOJET for example!) 11. Hotel opening, kitchen design, design, choice of materials, Equipment 12. I have team spirit and I want to help my team to build their career and progress on their job knowledge
Opening or re-opening hotel experience	<p>Hideaway Beach Resort & Spa Maldives 5 star hotel -Private Island Position: Executive Chef Consultant for the re-opening Description: 110 luxury bungalow and villa 5x restaurant .1 Mediterranean, 1 Asian, 1 pizza grill 1 Teppanyaki table 1 gastronomic level Michelin star</p> <ul style="list-style-type: none"> ★ Developing a Functional Kitchens Plans, Selected and negotiate with professional equipment suppliers, purchase the kitchen and restaurant equipment, control of delivery times and installation ★ Installation & start of new equipment, Standard Operating Procedures, Food Safety & Sanitation standards ★ Finalize the recruitment, training and evaluation of 51 chefs, 65 waiters, 19 stewards ★ Menu creation and costing for all restaurants, creation of the list of suppliers and management of the delivery process with the purchasing department, Establishment of purchasing, stock control and supplier accounting systems ★ Management of the soft opening, then the inauguration and manage the handover with the new executive chef <p>CHEZ-VOUS French Restaurant in MUMBAI, India Position: Executive Chef (owner) Description: Mumbai's first French restaurant, Cuisine: French gourmet cuisine and Mediterranean fusion, Number of seats per week: 2000 Catering / 3000 seats per week</p> <ul style="list-style-type: none"> ★ Creation of the 1st French restaurant in Mumbai (Bombay) Developed and implemented an innovative marketing strategy, restaurant business strategy, Managing of opening concept ★ Responsible for recruiting, training and appraising for 50 staff ★ kitchen restaurant plant design , purchase of kitchen and restaurant equipment, Set up of the restaurant, start the new materiel, standardize hygiene norm, ★ creating menus and costing for the restaurant fine dining level technical sheet for all the restaurant, creating and training supplier and managing the delivery process ★ Forecasting and budgets, deposits and payments, reduced and controlled expenses to surpass revenue goals ★ Implemented innovative programs to increase employee loyalty and reduce turnover ★ Implemented departmental strategies and maximized the financial performance of departments. Ensured high standards of food and beverage quality, service and marketing to maximize profits and ensure outstanding customer service. ★ Developed and managed food and beverage annual budgets including capital expenditures. ★ Improved overall operations including food quality, quality controls, employee morale and overall profitability. ★ Integrated P&L goal driven results by initiating SOPs: including purchasing, inventory control and accounts payable systems ★ Food cost monthly goal 30% directed 24% Staff Management

salary expectations	4500 (USD) free of tax + company car +housing + assurance + expat package but everything depends on work proposal , housing conditions, the cost of living of the country, benefit allowance
Notice period/availability	2 week notice period ,single ,no children
Travelling status	I am Travelling in single status ,no children ,no family at my charge

EMPLOYER REFERENCES

Name :	Richard Pleutin
Position then:	Operations Director
Position now:	Operations Director
Tel .Number :	+261 327783508
E-mail :	richard.pleutin@yahoo.fr
Remarks:	Operations Director of Home-The-Residence Madagascar

reference :1

Name :	Mahen Achaybur
Position then:	F&B director
Position now:	F&B director
Tel .Number :	+230 4224259
E-mail :	mahen.achaybur@gmail.com
Remarks:	F&B director ANGSAANA Balaclava Mauritius 5 star by Banyan Tree Mauritius

reference :2

Name :	Elias Pertoft:
Position then:	general director
Position now:	general director
Tel. Number :	+66 993196903
E-mail :	eliaspertoft@gmail.com
Remarks:	general director of Maikhao Dream and Spa 5 star Villa hotel in Phuket Thailand

Reference :3

Name :	Stephan Sandman
Position then:	general director
Position now:	general director
Tel. Number :	
E-mail :	stephansandmann@hotmail.com
Remarks:	was general director of Hideaway Beach Resort & Spa Maldives 5 star hotel -Private Island

Reference :4

Name :	Antoine Ansart
Position then:	general director
Position now:	general director
Tel .Number :	+212 661385003
E-mail :	antoine@villamandarine.com
Remarks:	general director of Villa Mandarine hotel (5 stars) Rabat Morocco

reference :4

My wait to cost on a hotel with different outlets

average food cost dokbua restaurant		total of all menu	%	205.72	22.86 %
starter and soup aveverage		215	%	21.53	
main fish average		140	%	23.32	
main meat average		146	%	20.89	
pasta & vegetarian average		81	%	20.33	
sea food platter average		75	%	24.89	
fusion menu		111	%	18.54	
Daily Chef Suggestion Menu		188	%	26.86	
thai menu		965	%	24.75	
dessert average		172	%	24.61	

average food cost pines beach club restaurant		total of all menu	%	158.75	22.68 %
starter and soup aveverage		170	%	21.28	
main fish average		82	%	27.21	
main meat & pasta average		91	%	22.80	
vegetarian average		15	%	15.24	
pizza panini burger		338	%	24.15	
thai menu		965	%	24.75	
dessert average		117	%	23.33	

average food cost dream bar restaurant		total of all menu	%	70.79	23.60 %
thai snack		290	%	24.18	
panini		97	%	24.16	
finger food		180	%	22.44	

average food cost breakfast buffet restaurant		total of all menu	%	59.31	29.65 %
breakfast 600			%	29.02	
breakfast 1200			%	30.29	

average a la carte breakfast menu		total of all menu	%		21.48 %
breakfast a la carte for outside customer		430	%	21.48	

average food cost in-villa dining menu		total of all menu	%	114.52	22.90 %
breakfast a la carte		432	%	21.58	
menus all day continantal		905	%	21.54	
menus all day thai		668	%	24.74	
menus nighth continantal		497	%	21.61	
menus nighth thai		551	%	25.05	

average food cost in-villa special menu		total of all menu	%		
breakfast special alcool pack		293	%	48.80	
bbq menu		163	%	27.11	

558.31 27.92 % | estimate of /monthly food cost very low season

380.39 27.17 % | estimate of/ monthly food cost low season

261.78 26.18 % | estimate of/ monthly food cost high season

202.47 25.31 % | estimate of/ monthly food cost very high season

photo of the dish

[illegible]

PREPARATION :

pan fried the veal with salt and pepper just coloring
 ,putt the crepe in the table ,make a thin layer of
 mushrooms duxelle about 1 cm ,putt the veal on the
 middle of the creppe and close and making sure that
 the veal is in the middle of the preparation put in the
 fridge 1 hours ,after cut a cercle of puff pastry an roll
 the veal on the middle, it must not have excess dough
 live on the fridge minimum 5 hours .for cook a la
 minute just after order about 12 minute for rare putt
 yolk and do the dough carving for the
 sauce takes stock, to reduce with truffle salsa and wisk
 whit truffle oil for the vegetable use only mini
 vegetable just blanched and pan-fied a la minute with
 butter

cooking method: oven

cooking time : 12 to 22 for well done

temperature: 180 Degree

timeout: 2 minute before serve

remark: cook direct at the order

Overview of my buffet banquet creation,



Overview of my a la carte creation,

