Cédric Combe

Chef Info & Profile

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| **First Name(s):** | | | **Cédric** |
| **Family Name:** | | | **Combe** |
|  | **Personal Information** | | |
|  |  | **Nationality:** | **French** |
|  |  | **Countries in which you can legally work:** | **All the world with work permit**  **Europe without work permit** |
|  |  | **Date of Birth:** | **07/08/1977** |
|  |  | **Marital Status/Significant partner:** | **Single** |
|  |  | **children:** | **no children** |
|  |  | **can work on single status package:** | **yes** |
|  |  | **Current Address / Location:** | **Phuket Thailand** |
|  |  | **Private email address** | **Ced.combe77@gmail.com** |
|  |  | **Mobile telephone number:** | +23058245445 |
|  |  | **Skype Name** | **cedric.combe77** |

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|  | |  | **Languages:** | | | |
|  | |  | **French** | |  |  |  |  | | --- | --- | --- | --- | |  | Fair | Good | Excellent | | Speak |  |  | **x** | | Read |  |  | **x** | | Write |  |  | **x** | | | |
|  | |  | **English** | |  |  |  |  | | --- | --- | --- | --- | |  | Fair | Good | Excellent | | Speak |  | **x** |  | | Read |  | **x** |  | | Write |  | **x** |  | | | |
|  | |  | **last Company/Position** | | | **Maikhao Dream and Spa 5 star Villa hotel in Phuket Thailand Position: Executive Chef** |
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|  | |  | **Potential Availability (Notice period):** | | | **Availability: February 2018** |
|  | |  | **Reasons for considering new role:** | | | **New challenge** |
|  | |  | **Have you ever been dismissed or made redundant? If yes, please summarize** | | | **I resigned because I consider my mission was accomplished within the Maikhao Dream Group. And I now look for a new challenge** |
| **Interested in the following**  **positions:** | | | | **I loved my actual position, but in future I will want to become corporate executive in charge of several hotels** | |

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| **Preferred destinations to work:** | **Asian (Indonesia, Philippines Thailand, Myanmar)** **Oceania, Indian ocean (no Maldives) Caribbean, Mediterranean sea** **For me the challenge is important but the location to, I like peaceful place and magic landscape. I don’t like big city, but small city why not. But I remain open to any proposal.** |
| **Dislike destinations to work:** | **Middle East , China ,Russia** |
| **MANAGEMENT STYLE** |  |
| **my management style:** | **my management style is ( Directing )**  **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**  **I have a reassuring behaviour by my master of the situation and my knowledge of the environment.** |
| **My strengths:** | **I am organized, methodical and rigorous.**  **I have a great capacity for work, I'm persistent and honest**  **I have team spirit and I want to help my team to build their career and progress on their job knowledge** |
| **my development needs:** | **I must learn to delegate more and trust my staff, even if their Work is not yet perfect** |

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|  | | **specialty cuisine/ section** | |
|  | | The basics of my cuisine are the new French gourmet cuisine. My style is a "creative market cuisine" and journalists have described as "Mediterranean gastronomy" I work seasonal products, which I manage their taste association and their cooking mode. I try to make a new and refined cuisine, with a world touch (fresh herbs, spices, olive oils, local product, and special product). My food presentation is airy, neat, colorful, and which must give the customer the desire to taste it. But I also mastered the cuisine, Italian, Arabic, Creole and continental cuisine, and i have some good knowledge in Thai, Japanese and Chinese cuisine | |
|  | | **How many staff do you currently manage?** | |
|  | | I currently manage 25 staff in high season and 20 low season but for luxury boutique hotel 22 room  my maximum managing staff in 51 chef and 19 steward for a preopening in Maldives | |
|  | | **What are your strengths and your weakness?** |
|  | | My strengths: food cost, hygiene, lest do it, adapt the cuisine to the expectation of the customer, professionalism.  My weakness: maybe too much perfectionist, I am controlling, I am ambitious. |
|  | | **Number of outlets you are responsible for, their styles and daily covers** |
|  | | The maximum of outlets I manage is EIGHT :  1 restaurant Mediterranean 60 daily covers , 1 restaurant asian (Thai , Indian Japanese ) 120 daily covers , ,1 restaurant pizza grill aquarium 100 daily covers , ,1 restaurant Teppanyaki table 16 daily covers ,1 restaurant fine dining 25 daily covers , 1 room services 50 daily covers , 1 bar tapas 70 daily covers ,1 buffet breakfast & event daily covers 220 and some event 180 covers  For an hotel average 220 daily customer |
|  | | **What are your best qualities in the kitchen?**  I am a man of decision, turned towards on the achievement of objectives. my workforce and organization allow me to make a creative and cost-effective menus, all my menus will be accompanied by its technical data sheet, with an precise estimate of Food Cost , because I realize profitable ratios , to ensure the sustainability of the company . With extensive experience of calculations on Excel data sheets. And also my experience around the world helps me to manage different staff nationality into esteeming her culture and getting the best from them.  **My wait to cost on a hotel with different outlets** |





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|  | **My strengths**  **1. Adapting my menus to the environment and to customers, and working with local produce, and desires of customers.**  **2. A great ability to perpetuate the profit of the restaurants or make it back to an attractive return for the employer.**  **3. food cost very low : (27% Food Cost) for fine dining restaurant with an average of 25 % for all outlets**  **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 creative cooking style**  **7. Impeccable organization that allows me to deal with any situation, and offered menus with numerous references (while keeping quality and presentation at the height of the customer’s expectation).** |

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|  | **Describe yourself in a maximum of 100 words** |
|  | In six years-experience as a Head Chef and 10 years as an Executive Chef I am a man of decision that appreciates the fact of achieving my goals. I am perfectly skilled for managing a large cooking-brigade, 1/10 selling-points.  Lead the kitchen team and led by example is my philosophy, beings excellent administrator is my duty. After many years in charge to direct several restaurant & fine dining, room-service, banquet , cocktail parties, in five stars hotels and boutique hotel  I feel very excited at the idea of bringing my abilities and my energy to the development of your establishment |

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| |  |  | | --- | --- | | **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 1:** |
| |  |  | | --- | --- | | **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 2:** |
| |  |  | | --- | --- | | **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 3:** |