# Keen and passionate chef, love to make everything from scratch and to see to grow and transform, from animal to portion, bone to stock to sauce to plate. Love of simple almost home cooked food seasonal tasty something you want to come back for more of.

# A range of dishes from robust braises, stews and pies to more delicate and refined dishes

Enjoy time spent teaching others new dishes, different techniques and seeing what they can teach me (there is always something to learn and it may come from the lowest or highest of places)

Actually there is very little I do not enjoy as my job as a chef in both the kitchen and the office

# Work History

**Rabbit Carrot Gun . Singapore**

#### Executive Chef Mar 2018 – Present

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Taking over and running the kitchen on a daily bases.

Looking in to, planning and executing business expansion plans

* Keeping a high standard of food and improving it
* Improving then maintaining hygiene standards
* Writing new dishes for currant menu ,implementing them and training the staff
* General trouble shooting
* Putting systems in place (order sheets, accurate invoicing , stocktaking systems)
* Employment and training of kitchen staff
* Ordering and cost control

Implementing that everything is made in house from scratch

**Club Street Social . Singapore**

#### Head Chef / General Manager Feb 2017 – Mar 2018

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Taking over and running the business on a daily bases.

* Keeping a high standard of food and improving it
* Improving then maintaining hygiene standards
* Writing new dishes for menu ,implementing them and training the staff
* General trouble shooting
* Putting systems in place (order sheets, accurate invoicing , stocktaking systems)
* Checking daily sales, checking till and banking takings
* Wages, managing holidays
* Tip allocation
* Dealing with all suppliers for the business
* Employment and training of staff
* Ordering and cost control

Implementing that everything is made in house from scratch

**Au Petit Salut . Singapore**

#### Chef de Cuisine Nov 2016 – Feb 2017

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Taking over and running the kitchen on a daily bases keeping their classic French style, slowly setting the business up for a relaunch under a new name with a modern European concept

* Keeping a high standard of food and improving it
* Improving then maintaining hygiene standards
* Writing new dishes for currant menu ,implementing them and train the staff
* General trouble shooting
* Putting systems in place (order sheets, accurate invoicing , stocktaking systems)
* Writing new menu concept for relaunch and supplier research
* Employment and training of kitchen staff
* Ordering and cost control
* Implenting that everything is made in house from scratch

**DandD London. UK**

#### Head Chef / Consultant / Tournant June 2016 – Oct 2016

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Being asked to stay on working for the company while I found my next position

Going in to restaurants across the group to do a mixture of rolls

* To advise and help head chefs bring their food and g.p’s up to the required standard
* To bring the restaurant menu’s back and revise the concepts
* Stabilize and input systems, menus and teams
* General trouble shooting
* Covering other head Chef’s holidays

**Paternoster chop house (DandD) London**

#### Head Chef July 2013 – June 2016

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#### After the project in Leeds I was asked if I could consult at Paternoster chop house, once I arrived I was asked to take over the roll as head chef

Paternoster is predominantly British food but with a few influences from around the world that fitted in to my style and vision. A belief in nose to tail eating, using everything and using the best available, cooking well, good flavours, making everything in house including the bread

Staffing wise enjoy training staff and believe in promotion from within so got involved with taking apprenticeships on and work experience from schools and colleges

Working with the T.V show First dates that hired the restaurant to film in. designing and producing the food for the show as well being involved in the filming

Being involved in the Pig event that was held in Trafalgar square along with 10 other restaurants

While I was here we achieved good reviews gaining a review in the Michelin Guide

**Craft house and Angelica (DandD) Leeds**

#### Head Chef- consultant April 2013 – June 2013

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#### After training up my sous chef to run new street grill I was ask to assist in the opening of the latest opening in Leeds teaching the chefs how to do the butchery and use a Josper grill and help & guide the Head chef through the opening and menu development, set up the ordering systems & hygiene system

#### **New street grill (DandD)**

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#### Head Chef Aug 2012 – April

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Opening up the new restaurant for d and d as head chef, with a team of 12 chefs, serving 200 plus dinners a day and growing in covers and reputation also serving the Bengal bar with a bar menu and canapé parties for the wine shop ,developing the menus sourcing the best ingredients from the approved supplier list, costing and g,p along with the day to day running of the kitchen (service, quality of food being produced and served and products received, porters, hygiene, suppliers, ordering)

#### **34 (new caprice holdings)**

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#### Sous Chef Oct 2011 – july 2012

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Being asked to join as sous chef to help open this new restaurant

(This was the right roll to for a short time to support my Mother and family after several deaths in family)

34 , new restaurant opening for caprice holdings .Helping the Head chef Paul Brown set up the kitchen with menu and recipes and menu tasting before we were on site, then the training and implementing of menu, ordering, hygiene systems, training of staff once on site

#### **The Devonshire Arms**

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#### Head Chef July 2011 – Oct 2011

Re-opened the Devonshire Arms, (ex Ramsey) under a new ownership, using great suppliers and the best ingredients to have a constantly evolving menu that could change twice a day, training my junior staff in the menu as well as butchery and fishmongery by buying in whole carcases and fish, this also helped with g.p .

Running the kitchen on a daily bases g.p, rotas. Wages, setting up new accounts, recruitment.

had several reviews including the Michelin guide who placed us in the guide ,also won best scotch egg in London against 45 other chefs

While I was here we achieved good reviews gaining a review in the Michelin Guide

#### **The Lazy Cow**

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#### Head Chef promoted to Development Chef July 2010 – June 2011

## Opening up a new boutique hotel and steak house restaurant as Head chef, developing the menu and whole concept of the business with the owner. We have been very successful that we are now signed up for another 3 sites this year

## my roll started with the day to day of running a kitchen, menu’s(a la carte,set lunch, specials and bar menu, function menus) g.p, staff and have now been promoted to Development Chef to open all the new sites and set the standards and maintain the standards, develop the menus for each site along with brokering deals with suppliers across the estate

While I was here we achieved good reviews gaining a rating in the top 100 hotels to visit in the world in The Sunday Times Travel section

#### **Caprice Holdings**

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#### Senior Chef Oct 2009 – July 2010

## Being asked to come back to the company to help with the newly opened Le Caprice New York for 3 months then on to Town House on Dean Street, followed by Highroad house in Chiswick London. Using my knowledge and experience to aid in both these businesses while trying to get a visa to go back to usa (left for a new opportunity when I could not get a visa)

#### **3 months off**

To do some traveling

#### **Amphitheatre Restaurant, The Royal Opera House, London, UK**

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#### Head Chef Feb 2008 – June 2009

## The Amphitheatre Restaurant is one of the four restaurants in The Royal Opera house but is the only a’la carte restaurant and the only one open for lunch and dinner to the public.

## My roll as Head Chef entailed the day to day running of the kitchen, smooth operating of kitchen, writing costing and implementing monthly menus, Tracking G.P, writing rotas, employment of staff along with staff appraisals & disciplinary, leasing with the other Head Chefs in the building, leasing with the kitchen manager on the topics maintenance and equipment ordering and up keep

#### **Annabel’s, London, UK Jan 2008 – Feb 2008**

#### Sous Chef

Supporting the Head chef in the everyday running of the kitchen and covering his days off along with providing menu ideas, organizing the hygiene controls, ordering, running the sauce section

## Soho House, New York, USA Sept 2004 – Nov 2007

* Head Chef Jan 2005 – Nov 2007

## Senior Sous Chef Sept 2004 – Jan 2005

My roll of Head Chef entailed running the service and maintaining consistency in all 3 kitchens. Writing of menus, ordering, G.P control, sourcing new products and suppliers, writing of rotas, dealing with the wages in all aspects, staff appraisals and disciplinary procedures. Sourcing of equipment and its suppliers, the maintenance of kitchens and equipment with an internal team and external companies, upkeep and improvement of hygiene in the kitchen, monthly internal health inspection. Management of kitchen porters, staff training, the organization of functions along with their production and service, kitchen representative for interdepartmental management meetings.

**Caprice Holdings, London, UK** **Apr 1997 – Sept 2004**

#### J Sheekey:

#### Sous Chef Jan 2001 – Sept 2004

## Head Pastry ChefOct 2000 – Jan 2001

*Le Caprice:*

## Senior Chef de partie Apr 2000 – Oct 2000

## The Ivy: April 1997 – Apr 2000

#### Senior Chef de Partie - Sauce Nov 1999 – April 2000

#### Head Pastry Chef Oct 1998 – Nov 1999

* Senior Chef de Partie- Pastry Aug 1997 – Oct 1998
* Chef de Partie - PastryMay 1997 – Aug 1997

**La Tante Claire , London, UK (Michelin 3\*)** **Aug 1996 – May 1997**

## Pastry Chef Nov 1996 – May 1997

* Chef de Partie Aug 1996 – Nov 1996

**Le Pont de la Tour, London, UK (Michelin Red M)** **Sept 1995 – Aug 1996**

## Chef de Partie

## The Canteen , London, UK (Michelin 1\*) Jul 1995 – Sept 1995

* Chef de Partie

**Qualifications**

* Trained fire warden
* Health and hygiene level 3
* Allergens course
* First aider

## Cassio College , Watford, UK

* Advanced college diploma in catering
* Included one day a week for a year at La Tante Claire

**References available on request** from

Tim Ross Watson – personal reference, Executive Chef of Kilo

Min Chan, Owner/Director Club Steet Social

David Lowie, Managing Director DandD London

Des Gunewardena, CEO DandD London

Max Renzland, Food Consultant, Restaurant owner, Writer

Tim Hughes, Chef Director , Caprice Holdings

Elliot Ketley, Ex Executive Chef , Soho House NY

Ross Sanders, Owner, CEO, The Lazy Cow