# I am passionate and dedicated chef

# with a love to make everything from scratch and to see to grow and transform, from animal to plate, bone to stock to sauce to plate.

From flour, sugar and eggs to fabulous desserts

# Love of the simple almost home cooked food, along with seasonal &tasty, as well as the more delicate and refined dishes, all something you will want to come back for more of.

# Work History

**The English House “Marco Pierre White”**

#### Senior Chef de Partie May 2018 – Present

After long delays on being able to start. The team worked alongside Marco Pierre White in trailing the menu before we were open to the public. Once open I ran a section as well as working closely with the Head Chef in keeping the standards and training the junior staff. Also involved in the day to day smooth running of the kitchen

as well as ordering, stock control, stock take, checking and receiving of goods, making sure kitchen runs at the highest hygiene and safety standards possible

**Rabbit, Carrot, Gun**

#### Sous Chef Feb 2018 – May 2018

Taking the roll as Sous chef while I waited for “The English House” to open. There was a delay in the opening and was given the opportunity to take this roll.

Running the kitchen in the absence of the Head Chef,

Involved in the day to day running of the kitchen as well as ordering, stock control, stock take, checking and receiving of goods, making sure kitchen runs at the highest hygiene and safety standards possible.

Helping with the creation and inputting of the new menu, then training the kitchen crew to high standards to keep consistency

**Casa Tartufo**

#### Chef de Partie/ Mar 2017 – Feb2018

As chef de Partie I am involved with every section in the kitchen. Some of my tasks also include organising the service and checking the product of the other chefs, also training the new kitchen staff .

The kitchen runs without a head chef or sous chef just the owner who mainly does the front of house and runs the pass on some of the busier services.

Maintaining the high quality of the currant menu while helping to evolve and improve some dishes.

Worked with the owner to produce a new breakfast offering

I am involved in the ordering, stock control, stock take, check and receiving of goods, making sure kitchen runs at the highest hygiene and safety standards possible.

**Au Petit Salut. Singapore**

#### Chef de Partie/ Pastry Chef Nov 2016 – Mar 2017

As chef de Partie / Pastry Chef I run the Pastry section with a commis, doing the production and service.

Maintaining the high quality of the currant menu while evolving and improving some dishes.

Creating and writing new dishes for currant and new menu with the Chef de Cuisine.

I also assist the other sections making sure the chef’s wishes are carried out, with preparation and during service as well as helping Chef plate up on the main pass.

I am involved in the ordering, stock control, check and receiving of goods, making sure kitchen runs at the highest hygiene and safety standards.

**Galvin’s at the Windows, London, 1 Michelin star**

#### Chef de partie June 2016 – Oct 2016

As chef de Partie of the cold section I have a team of 5 working for me, making sure the chef’s wishes are carried out and liaising with the other sections during service as well as helping Chef plate up on the main pass.

I am involved in the ordering, stock control, check and receiving of goods, taking & keeping the health and safety records and making sure kitchen runs at the highest hygiene standards.

**Paternoster chop house (DandD) London**

#### May 2014 – June 2016

#### Pastry chef April 2015 – June 2016

#### Chef de partie Aug 2014 – April 2015

#### Demi chef de partie May 2014 – Aug 2014

During my time, here I have worked on the vegetable, cold and sauce sections moving on to the pastry and eventually running the section. I have also been involved and learn butchery, making bread every day and run the pass for service

I enjoy creative input onto the menu and menu planning and dish creation with chef. As my role as pastry chef I am involved in the ordering, stock control, check and receiving of goods, taking and keeping the health and safety records making sure kitchen runs at the highest hygiene standards

**Knightsbridge hotel**

#### Commis Chef Jan 2014 – May 2014

Worked as commis chef in room service, cooking a la carte for the guests in the room and preparation for afternoon tea.

#### **Ad Gallias hotel, Bard, Italy**

#### Commis Chef Mar 2012 – Dec 2013

#### Working solely with the HeadChef preparing and serving the entire menu. My duties also included receiving and organisation of deliveries, kitchen hygiene and cleaning was kept to the highest level, dish design menu planning.

#### **Chalet They, Lillianes, Italy**

#### Chef Aug 2011 – Mar 2012

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***RistoroCoumarial, Fontainemore ,Italy***

#### Barmaid Dec 2010 – Jan 2011

***Chalet They, Lillianes, Italy***

#### Chef Apprentice June 2010 – Sept 2010

**Pass**

* Dependency pass

**Qualifications**

* Health and hygiene level 2
* Allergens course level 3

## Education

## InsitutoTecnicoPeritoAziendale “NucciaCasula”, Varese, Italy

* 2006 - 2011

**Languages**

* English – Fluent
* Italian – Mother tongue
* Spanish – Good
* German - Elementary

**Interests**

I enjoy dining out, reading, motor bike, travelling, learning more about different cultures and music.

**References:**

David Philpot. Chef De Cusine at Au Petit Salut & Head Chef at Paternoster Chop House

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Others available on request