



Justin Bentley



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address 603/32 Leichardt Street, Spring Hill, Queensland 4000, Australia
dob 24 March 1971

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Botanical Hotel, Domain Road, South Yarra, Melbourne, Victoria

2011 Senior Sous Chef

March 2011 – June 2012 Working under the renowned Cheong Liew, ensuring quality control, kitchen procedures are met to the highest standard. Assisting the team to exceed the expectations of the chef and the customers. Maintaining a healthy and happy kitchen morale, whilst mentoring junior staff. Collaborating closely with the chef on demographics and related menu design.

Watt Restaurant & Bar, The Brisbane Powerhouse, Brisbane, Queensland

www.trippaswhitegroup.com.au

2009 Chef de Cuisine

January 2009 – December 2010 The venue is located overlooking the Brisbane River, and is part of the Powerhouse centre for the arts. The restaurant complex is a 180 seat restaurant, with a bar and café attached, operating six days a week with catering operational seven days a week. The menus were seasonal modern Euro Asian, with classic French bistro influences. Designing menus to reflect seasonal changes; recruiting staff; staff appraisals; managing kitchen staff; keeping budgets in line - whilst gross profit may have been down, bottom line profit up throughout time at Watt.

Bluestonne Personnel & Zest Recruitment, Queensland

2008/2007 Contract Chef – Bentley P/L & Catering

November 2008 – December 2008 Working in a variety of establishments around Queensland on a contract chef basis, each establishment being slightly different to the other , and each requiring differing levels of responsibility and skills. Contacts varying from a one off shift to something becoming semi-permanent in the hospitality industry. Over that period of time I have developed a good reputation as a contractor and quite a loyal following amongst clients. This also gave me the opportunity to run my own small catering enterprise.

Plaza Deli Bistro, 71 Eagle St, Brisbane, Queensland

2007 Executive Chef

Relabelled in 2006 to Board Walk Bar & Grill

October 2005 – October 2007 Involved in the initial set up of the kitchen and its brigade; menu planning and infrastructure planning; working closely with operational managers. Responsible for implementing HAACP systems, WH&S procedures and staff training systems whilst maintaining a high standard of food in a large operation.. Overseeing A la Carte, catering and functions with a team of over twenty employees , whilst adhering to and exceeding budget objectives.

Rubicon Restaurant, 1 Hat, Erroll St, North Melbourne, Victoria

2004 Head Chef

April 2003 – October 2005 Day to day duties of running a kitchen within a small business; menu writing, costing of menus and staffing.



Q Restaurant & The Mansion Restaurant, Shanghai, China

www.chinamansionhotel.com/Shanghai-China-Restaurant-Rooftop-Lounge.shtml

2003 Executive Chef

November 2000 – March 2003 Setting up of kitchens, training of staff, menu planning, overseeing the day to day running of two large kitchen brigades. Involvement in the marketing of both outlets for local magazines and TV.

Marchetti Latin Restaurant, 3 Hats, 55 Lonsdale St, Melbourne, Victoria

1999 Senior Chef De Partie

October 1998 – October 2000 In charge of sauce and vegetable section in 3 hatted establishment. Everything was to be fresh and of the highest standard; ensuring all junior staff working under me upheld and maintained mise en place to a 3 hat standard.

Sheraton Mirage Hotel, Port Douglas, Queensland

1996 4th year Apprentice

August 1996 – August 1998 Worked in Daintree Café A La Carte and Production section for Banquets. Working in my final year at the Sheraton allowed me to develop different skills which I had not yet been exposed to, such as large production for the buffet restaurant and banquets.

Stokehouse Restaurant, 2 Hats, Jacka Boulevard, Melbourne, Victoria

1994 2nd & 3rd year Apprentice

March 1994 – July 1996 Larder, hot entrees and sauces, with additional training in pastry. Starting in the larder section of the upstairs kitchen taught me a huge array of personal skills such as determination and discipline, as well as deft knife skills in a high pressure professional kitchen.

Di Stasio's Italian Restaurant, 3 Hats, Fitzroy St, Melbourne, Victoria

1993 1st year Apprentice

January 1993 – February 1994 Started working at Di Stasio's as a kitchen hand / cook, washing dishes and doing basic food preparation. Then an offer was made to become a 1st Year Apprentice, which I willingly accepted. Starting in the larder section, which also included desserts, I obtained a strong grounding in the basics of refined Italian cooking. I learned how to make a variety of pasta items, from filled pastas through to Angel Hair pasta.

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Capabilities

- Honest and diligent employee
- Good communication skills, with the ability to work as a team member or leader
- Passionate about producing high quality food
- Meticulous about kitchen cleanliness and safe food handling
- Excellent organisational skills
- Enthusiastic about learning new cuisine and skills
- Experienced with Mediterranean, Euro Asian and traditional French cuisines



Executive Summary



Over 23 years experience in the food and beverage industry, positions varying from Executive Chef, Chef de Cuisine, Senior Sous chef and private catering business.

Having worked extensively in Australia throughout high end hatted or the European term Michelin star environment, whilst also having success setting up two very different food and beverage establishments in Shanghai.

A successful management style in implementing, leading and mentoring. Delivering high quality teams and proven profitability.

Completed additional training in Culinary Arts and Business Management.

Expertise in designing cuisine to fit and exceed the outlets/establishments and concepts whilst keeping abreast of current trends with individuality.



Academic History

Martin College

Brisbane, Queensland

- 2008** Diploma in Business Management (Part time in Complete)



South Bank TAFE

Kotah College, Brisbane Queensland

- 2007** Post Graduate Diploma in Culinary Arts & Kitchen Management



National Safety Council Australia

Brisbane, Queensland

- 2006** Work Health & Safety Officers Certificate



Hunter Institute of TAFE

Hamilton College, Queensland

- 2004** Completed certificate 3 Cookery, Commercial Work practices

Bruce Clarke Guitar Workshop

- 1989** William Leavett Modern Music School - Jazz Theory



Completed Year 11

Marbury College, Adelaide

- 1987** English, History, Art, Maths and Science





Referees

David Chow

Proprietor

House of Chow Restaurant, 82 Hutt St Adelaide, Q Restaurant Henshan Rd, Shanghai,
The Mansion Restaurant, Hongqiao Rd, Shanghai

Ph: 08 8223 6181 | Mobile: +86 139 0163 8167

Peter Cain

Managing Director

Shanghai Trading International

Ph: +86 21 6246 0869 | Mobile: +86 138 0188 6223

Anthony Chow

Marketing Director

Consultant

Mobile: +86 139 0635 4139

Alt mobile: +86 180 1866 6585

Mark Fuhrmeister

Sous Chef

Plaza Deli Bistro, 71 Eagle Street, Brisbane

Mobile: 0448 810 070

Luke Ibrahim

Head Chef

The Botanical Hotel, 169 Domain Road, South Yarra, Melbourne

Ph: 03 9820 7888

Troy Parry

General Manager

Plaza Deli Bistro, 71 Eagle Street, Brisbane

Ph: 07 3221 0026

Greg Bunt

Operations Director

Boardwalk Bar & Grill, 71 Eagle Street, Brisbane

Mobile: 0439 407 454

Email: gregbunt@iprimus.com.au

Andrew Wilson

General Manager

Watt Restaurant, 119 Lamington Street, The Brisbane Powerhouse, New Farm

Mobile: 0410 594 972



BOARDWALK AFTERNOON



BISTRO FUNCTION FOOD

Gorgonzola and leek cream tart

Whipped goats cheese with caramelised onions on toasted brioche

Fish & Chips with smoked paprika aioli



FOOD & FESTIVAL

Brisbane Riverfire Festival

Prawn and Soba Noodle w Nam Jim Dressing



BISTRO PLATTER

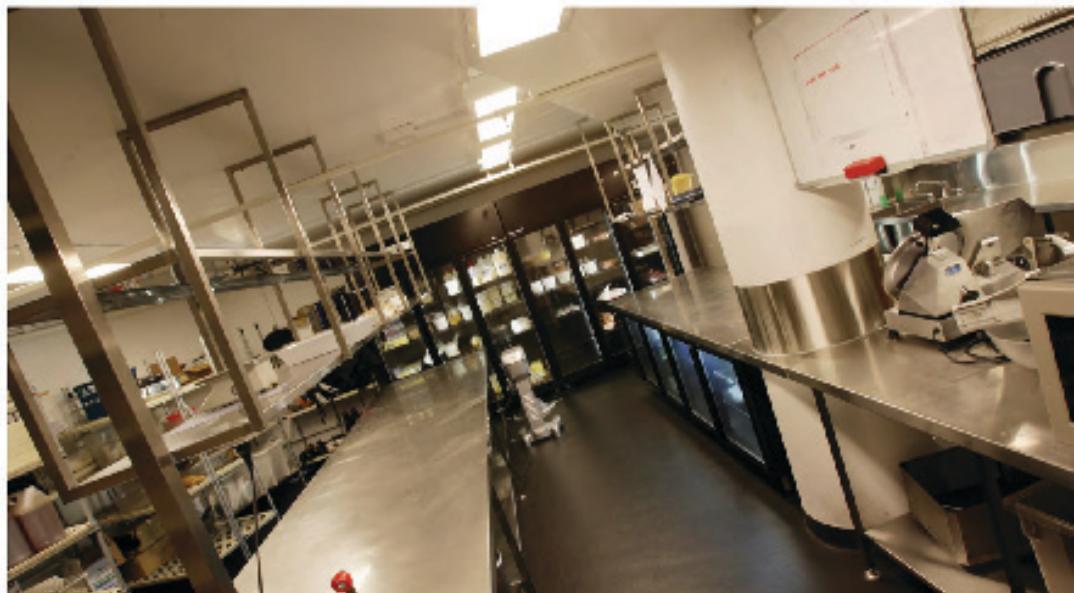




KITCHEN DESIGN, HEALTH AND HYGIENE

Each kitchen was designed with preparation in mind. The sous vide cook in the bag technique was used to maximise flavour and consistency, this also assisted with speed of service, with less skilled employees.

All venue kitchens achieved a five star food safety rating. All Managing Chefs follow HASAP procedures.





**Crustacean buttered lobster tail w sago, tumeric custard
& deep fried school prawns**



Ducks three ways w cauliflower mousseline, seared snake beans
& lap cheong sausage



Coconut, palm sugar bavarois w poached Asian fruits, black olive caramel & toasted sesame tuile



Crispy skinned master stock pork belly w butter poached lobster, wakame school prawn, taro chip salad & Thai style dressing



THE UNIVERSITY
OF QUEENSLAND
AUSTRALIA

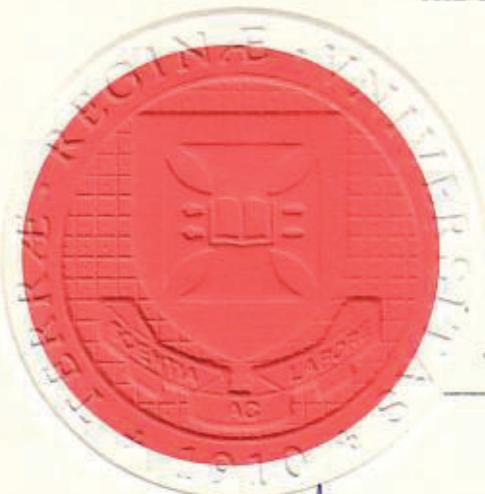
Justin Timothy Bentley

having fulfilled the conditions
prescribed by the University is this day admitted to
the degree of

**BACHELOR
OF
BUSINESS MANAGEMENT**

WITH A MAJOR IN INTERNATIONAL BUSINESS

GIVEN UNDER THE COMMON SEAL
OF THE UNIVERSITY OF QUEENSLAND
THE TWENTIETH DAY OF JULY, 2006



D Edwards

Chancellor

J Helen Hay

Vice-Chancellor

D Porter

Secretary and Registrar

William
Angliss
Institute

MELBOURNE, AUSTRALIA

This is to certify that

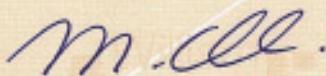
Justin Timothy Bentley

has fulfilled the requirements for

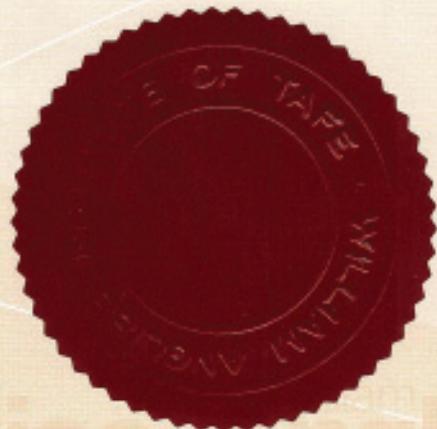
***Certificate in Culinary Arts
39195Qld
2008***



Chief Executive Officer



President



Date: 16 October 2008 Certificate Number: QLD312202302N

A summary of the employability skills developed through this qualification can be downloaded from <http://employabilityskills.training.com.au>

The qualification certified herein is recognised within the Australian Qualifications Framework
Issued under the authority of the Victorian Registration and Qualifications Authority



RTO No: 3045

William
Angliss
Institute

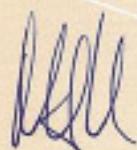
BRISBANE, AUSTRALIA

This is to certify that

Justin Timothy Bentley

has fulfilled the requirements for

***Certificate III in Hospitality
(Commercial Cookery)***
THH31502



Chief Executive Officer

President



Date: 16 October 2009

Certificate Number: THH3150209053N

A summary of the employability skills developed through this qualification can be downloaded
from <http://employabilityskills.training.com.au>

The qualification certified herein is recognised within the Australian Qualifications Framework
Issued under the authority of the Victorian Registration and Qualifications Authority



RTO No: 3045