



TIMOTHY HAACKE

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EXPERIENCE

August 2013 to Sept 2017

Manama, Bahrain

Al Rawdha Palace Kingdome of Bahrain

Sr Chef de Cuisine

- Running the day to day operations of the Palace European kitchen – 6 days per week
- Set standards and procedures to maintain constancy for 8 kitchens and 80 chefs
- Traveling with the members of the family to France, London when needed
- Making of the daily TLC Diet menu for the Queen, and family members being flexible for special dietary needs
- Making sure to follow strict HACCP guidelines, teaching the chefs the importance of this
- Collaborated with Sous Chefs and chef de cuisine when ordering stock & keeping the par stock levels
- Cooking for Royal weddings at hotels, tents, and private houses
- Daily cooking of menus and Mise en Place of menus for 7 other palaces for the King, Queen and the Crown prince and Families

March 2012 to April 2013

Melbourne, Australia

St Francis' Church & Pastoral Centre

Private Executive Chef with 'Pinnacle People'

- Ran the day to day operations of the facility's kitchen – 6 days per week
- Set standards and procedures to maintain constancy for 20 Brothers to 150 pax
- Making of the daily menu being flexible for special dietary needs, from entrée through to dessert, buffet style, and special days
- Making sure to follow strict HACCP guidelines, teaching the Brothers the importance of this
- Collaborated with Brothers when ordering stock & keeping the pantry par stock

April 2011 to March 2012

Melbourne, Australia

Prahran Hotel

Executive Chef (Brasserie Restaurant a la carte Casual Fine dining)

- Ran the day to day operations of the 200 seat, 400 standing capacity hotel & 200 upstairs
- Classic French style First employed as sous Chef promoted to Executive chef
- Facilitated group discussions at weekly meetings
- Co-ordinates together with F&B changing of programs, promotions according to seasonal ties
- Running with GP 70%, 30 % Labor cost a week with food sales of \$19,000 - \$28,000 a week
- Supervise and direct 10 associates to be flexible and adaptable to business flow
- Expedite orders on the pass, covering stations; Quality checking the food produced daily before each service, standards testing
- Rosters and training of kitchen staff
- Ordering, stock taking; collaborated with team for new menu implementation
- Participated as a member of the executive committee
- Executes test cooking for new menus

January 2011 to April 2011 Casual Chef in Melbourne, Adelaide, North Queensland

December 2008 to 2010

Calgary, Alberta

One Half Owner/Chef & B of Catering Company

'Tasteful Inspirations' INC

- Operating out of a 27 holed Golf Course in High River, Alberta
- Staff of 30 front and back of house with total F&B sales at \$800k++ a year
- Increased Sales from first year compared to the previous Company that was operating the F&B and achieved the highest sales for the club in three years. We helped the Club organize their kitchen for the new club house from design to finished product.
- Integrated HACCP systems for the club
- Organized cooking classes at *The Complete Cook* for Christmas canapés for 20 people and catered to office buildings and client's homes in and around Calgary.

February 2008 to October 2008

Rye, Australia

Three Palms Restaurant

Head Chef

- Ran the day to day operations of the Restaurant
- Running within 27% food cost
- Supervise and direct associates
- Expedite orders on the pass, covering stations, standards testing
- Rosters and training of kitchen staff
- 50 seats inside and 30 seat terrace
- Seasonal operation

November 2007 to January 2008

Due to family illness, we relocated to Victoria to assist on the family dairy farm.

March 2007 to October 2007

Sydney, Australia

Four Seasons Hotel

Restaurant Sous Chef

- Run the day to day operations of the Restaurant 25% food cost with contemporary French type cuisine, sous vide and molecular
- Collaborated with, supervised and directed thirty associates in menu creation
- Expedited orders on the pass, covering stations, standards testing
- Produced monthly Rosters and training of kitchen staff
- Daily ordering and quality control of produce and costing of new menus
- Integrated making the hotel and restaurant HACCP compliant
- Represented the hotel hosting cooking demonstrations at the annual food, beverage and equipment show in the Sydney Convention Centre

Oct 2005 to March 2007

Dubai, UAE

Dubai Creek Golf & Yacht Club

Chef De Cuisine at the Aquarium Restaurant

- Supervised and directed 10 associates in The Aquarium Pacific Rim Seafood a La Carte restaurant. and 2 I-C of the club in the absence of the Executive Chef
- Expedite orders in the kitchen and covering stations and standards testing
- Training of Kitchen hands and apprentices and Chefs de Parties
- Daily ordering and quality control of produce, meats, menus and special requests
- Wine dinners every two months featuring different old and new world wine regions
- New build Reopening of their fine dining restaurant, Direct-hired my own staff and making of all menus for the restaurant

December 2004 to Oct 2005

Calgary, Alberta

The Westin Hotel

Senior Chef de Partie

- Supervised and directed four associates in the Owls Nest fine dining A La Carte restaurant.
- Expedite orders on the line.
- Training of Kitchen hands and apprentices.
- Daily ordering and quality control of produce.

Education and Achievements

October 2004-2005

THE INTERNATIONAL WHO'S WHO OF CHEFS

First Edition, Recipe Published page 236-237

Graduated June 1988

PIERRE RADDISON COLLEGIATE

Grade Twelve Diploma: Food Services

July 1997

RIMROCK RESORT HOTEL Banff, Alberta

Confrerie de la Chaine des Rotisseur.

November 1991

RED RIVER COMMUNITY COLLEGE Winnipeg, Manitoba

Red Seal # ck 71

REFERENCES

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