

## "Résumé"

<b>Objective</b>		"Chef de Partie or Sous Chef"
<b>Date of birth</b>		04/04/1983
<b>Apprenticeship</b>	<u>08/99 - 07/02</u>	<p>Hotel Allgäuer Berghof - to the chef Alpe Eck 1, 87544 Ofterschwang Germany</p> <p>- Apprenticeship in the kitchen of a ****superior family hotel with 85 rooms and 10 suites. The restaurant has 250 seats and also 200 seats on the terrace with a every day changing buffet and à la carte cuisine from an open show kitchen.</p>
<b>Experience</b>	<u>since 03/10</u>	<p>The White Barn Inn - Sr. Chef de Partie / Tournant <i>Relais &amp; Chateaux</i> <i>Five Star Diamond Award / Forbes 5 Stars</i> 37 Beach Ave Kennebunkport, MA 04043 USA</p> <p>- Hotel with 20 rooms and a dining room with 55 seats with high cooking level. Only the fresh and the best ingredients being used. In charge of an assigned staion for producing daily mise én place and supporting the Souschef. The food is classical french with american/asian influences and is highly awarded.</p>
	<u>03/09 - 02/10</u>	<p>Crystal Cruises - Souschef Saucier <i>World's best large-ship cruise line</i> 2049 Century Park East, Suite 1400 Los Angeles, CA 90067</p> <p>- Maindining room with 450 seats, Deckrestaurant with 150 seats, variety of several other restaurants, such as Nobu's and more. Responsibile in the main galley for the section of Saucier in supervising Commis and Chefs de Partie, writing orderlists, attending daily menu briefings and keep up highest quality standards. Preparing only with exclusive fresh products all sauces, meats, stuffings and garnishes for one seating at lunch and two seatings for dinner in the maindining room with a daily changing menu, as well as preparing an everyday changing Deckluch menu in Buffet style and supplying another rest-aurants with prepared food products. Working with hygiene prescriptions of USBH.</p>
	<u>05/08 - 10/08</u>	<p>The Inn at Manitou - Chef de Partie / Entremetier <i>Relais &amp; Chateaux</i> <i>Four Diamond Award</i> 81 Inn Road, Mc Kellar</p>

POG 1CO, Canada

- Restaurant with 50 seats in a small Golf & Tennis resort in the country with 32 rooms. Responsibility in the section of the Entremetier for the preparation of all vegetables, soups, sidedishes and also to instruct the assistants. The cuisine is classical french and highly awarded.

11/07 - 03/08 Riverview Lodge - Private Chef  
749 Hanmer Springs Road  
Hanmer Springs, New Zealand

- Luxury Lodge with five rooms and a maximum of 14 guests. Ran the whole kitchen operation by myself with breakfast, light lunch and a daily changing three course dinner and responsibilities for menu planning, preparation of food, hygiene prescriptions adhere and the food orders.

05/07 - 10/07 Pearl Restaurant - Chef de Partie / Saucier  
*2 hats Good Food Guide*  
631 Church Street, Melbourne VIC 3121  
Australia

- Restaurant with 66 seats. Responsibility for preparation of all meat, sauces, stocks and sidedishes. The cuisine is modern australian with strong asian influences on a high level.

11/06 - 04/07 Catalina Rose Bay - Chef de Partie / Hot Entrée  
*1 hat Good Food Guide*  
1 Sunderland Road, Sydney NSW 2029  
Australia

- Restaurant with 130 seats. Responsibility for preparation and plating of all dishes in the Hot Entrée section. The cuisine is modern australian with mediterranean influences and the main ingredients are seafood which are prepared on a high standard.

05/06 - 10/06 Kvikne's Hotel - Chef de Partie / Saucier  
Kviknevegen 8, 6898 Balestrand  
Norway

- One of the best hotels in Norway with 250 rooms, a dining hall with 400 seat, daily changing buffet and four course set menu. A restaurant with 75 seats and à la carte menu with mainly seafood cuisine. Responsibility for preparations of all sauces, meat and seafood in dining hall and restaurant.

12/05 - 03/06 Cascade Brasserie & Bar - Chef Gardemanger  
*2 hats Gault Millau*  
Via Somplaz 6, 7500 St.Moritz  
Switzerland

- Restaurant with 80 seats and a bar with 35 seats. The cuisine is french-italian inspired, on high standard and honored repeatedly. Responsibility for all kind of cold starters, tureens, and salads.

- 06/05 - 10/05 Restaurant Sonnenhof - Demi Chef de Partie  
*2 hats Gault Millau* Entremetier  
 3792 Saanen/Gstaad  
 Switzerland
- Restaurant with 85 seats and a terrace with 45 seats. The cuisine is french-swiss with mediterean influences, on high standard and honored repeatedly. Responsibility as second chef for all kind of soups, pastas, vegetables and sidedishes.
- 07/04 - 04/05 Hotel Fuggerhof - Commis tournant  
 Speichackerstr.2  
 87561 Oberstdorf  
 Germany
- 10/03 - 06/04 Military service - Selective service
- 08/02 - 09/03 Hotel Allgäuer Berghof - Commis de cuisine

**Languages**

German ..... native speaker  
 English ..... fluent (80%)

**Other skills**

Aptitude as a trainer / Permission to train apprentices  
 Final examination on the 07/14/04 in Kempten / Germany