

JEROME T

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IG: xxxxxxxx

Executive Chef and pastry chef, over 25 years of culinary experience with a great passion for the Hospitality Industry. Highly attributed kitchen management skills; strong record of streamlining operations and improving service while preserving the highest levels of quality. Exceptional leadership skills in a multicultural environment with a goal of bringing my extensive experience to take up new and exciting challenges.

Key Skills & Expertise

- Michelin stars standards
- 6 restaurants openings
- Menu Planning/Menu design
- Health & safety /HACCP and USPH
- Banqueting /Events
- Inventory management
- Cost Control
- Performance appraisals
- Team Building
- Leadership Skills
- Promotional plan
- Staffing/ Training
- Staff development plan

Professional work experience

July 2025 – Present	Souschef	Hotel Elisabert, Kirchberg in Tirol
Dec 2022-sept 2024	Executive chef	Restaurant BOHEMIAN ARUBA https://bohemianaruba.com/ leaving : contract end
Aug 2018-sept 2022	Co-owner/ Chef	Restaurant L'auberge de Saint Oyen (France) https://www.restaurant-stoyen-montbellet.fr still own some shares but not working there
Jan 2015 Aug 2018	Executive Chef	Restaurant Otentic (Miami Beach, USA) http://www.otenticrestaurant.com/ Achieved food cost optimization from 50% to 32% in 2 months. Tripadvisor ranking in the Top 4 among 750 restaurants in Miami beach. leaving: visa expired
Sep 2013 Dec 2014	Owner/Chef	Restaurant Bistro Coffee (Miami, USA) Small business and product development, management of financial records, development of marketing strategy. Recruiting and training staff. leaving: bad investment

Sept 2010 July 2013 (Owned till 2017)	Co-owner/ Chef	Restaurant Le Manziaty (Manziat, France) https://www.lemanziaty.fr/ Originally a bar, turned into a restaurant and pizzeria business. leaving: sold the restaurant
Jun 2011 Jul 2013	Executive Chef	Restaurant Le Tastemonde (Paris, France) https://business.facebook.com/tastemonde Worldwide wine concept, 90-seat restaurant. leaving: new opportunity in the US
Nov 2008 May 2010	Executive Chef	Restaurant O Bar within La Plage (Beirut, Lebanon) https://business.facebook.com/B.La.Plage/ Opening of French cuisine and concept Banquet room, up to 1,000 guests.
Dec 2007 Oct 2008	Chef de Cuisine	Restaurant Le Sens by Pourcel Brothers (Paris 7eme, France) http://www.jdspourcel.com/ Operating at high established Pourcel restaurant standards
Jun 2001 Dec 2007	Chef de Cuisine & Sous Chef	For Chef <u>PATRICK LENÔTRE</u> (3 stars, Michelin) *1 year Restaurant "Pavillon des Princes" Paris 75016 *1 year Restaurant 'P. Lenôtre Cafe Miro "opening Budapest * 3 years Restaurant "Le Tastemonde" opening, 92130 Issy Les Moulineaux * 2 years at JUMEIRAH BEACH HOTEL DUBAI (5 stars)
Apr 1999 May 2001	Junior Sous Chef	Luxury cruise line "Crystal Symphonie" 960 passengers operation
May 1998 Mar 1999	Sous Chef	Restaurant Karlbacher (Der Pfalze, Germany)
Nov 1997 May 1998	Chef de Partie	Luxury cruise line « Celebrity Cruise” 2, 500 passengers operation
Mar 1996 Nov 1997	Pastry Chef	Restaurant Gebrüder Meurer (Der Pfalze, Germany)
Mar 1995 Feb 1996	Commis and Chef de Partie	Restaurant Die Insel, 1 * Michelin (Hanover, Germany)
Jun – Dec 1994	Commis de Cuisine	Hostellerie de Levernois, 2 * Michelin (Beaune, France) Seasonal position
Oct 1993 Jun 1994	Commis de Cuisine	Restaurant « Moulin du Gastronom » (Mâcon, France)

Oct 1992		Military Service
Sep 1993		
Jun 1990	Apprentice and Commis de Cuisine	Hotel & Restaurant Chateau D'Ige (Ige, France)
Oct 1992		CAP completion (Culinary exam)

Education & Affiliations

- HACCP ANDUSPH Certified
 - Cooking show with Celebrity Chef Patrick Lenôtre in Dubai and Budapest (2001- 2007)
 - Restaurant Revenue Management program in Emirates Academy, Dubai, UAE (2002)
 - Managing performance & development program
 - Task Trainer
 - Intermediate and advance Food hygiene
 - CENTRE DE FORMATION D'APPRENTIS, MERCUREY FRANCE) CAP 1992
 - Culinary apprentice champion chip "Les glorieuses" Pont de Vaux (France) (1991)
- <https://www.ain-tourisme.com/fiches/Pont-de-Vaux/Manifestations-commerciales/Concours-de-Volailles-Les-Glorieuses-de-Bresse-/5102346/>

Personal Information

- Nationality : French
- date of birth : 13/09/1974
- marital status : Never married, no kids
- Languages : French, English, Spanish,
- Driving Licenses : car and motorbike
- sport and leisure : Squash, Tennis, Triathlon ironman