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| **Sebastian Jules – Chef** [sohochefcreative@yahoo.com](mailto:sohochefcreative@yahoo.com)  Tel: [+44 (0) 7807 112702]  **Sohochef-creative.com**  [British Citizen] [Single] [True non-smoker] |  |

**Experience and Personal Attributes**

**Quality Chef for Hire for your Dream Date or Party - email for details.**

**I'm Sebastian Jules with years of professional cooking experience. I have a passion for great food and wine.** I have a natural flair and ability to work to tight deadlines and produce high quality, interesting menus at short notice. I research selected ingredients based on seasonal quality and have received compliments and positive feedback from guests for newly created dishes. **I love classic yachts, diving, the Caribbean, and the forest. I am a keen skier.**

**Please see my website Sohochef-creative.com**

**Employment**

**Freelance chef** **(2012 - 2018 and 2022 - 2023)**   
Reed/Blue Arrow/Berkeley Scott/Compass-Group, UK.

* Chef at weddings and catering events at Ashton Court Estate.
* Worked for corporations, a Bupa care home and Montessori schools; pre-school and nursery.
* Hosted parties at private households.
* Actively creating a bio food product as I enjoy good flavours and branding organic Asian superfoods.

**Freelance chef for hotel/private households (2019 - 2021)**

Lech Hotel/Staff of Distinction/Tiger Recruitment, London.

**Head Chef Yacht Experience**

**Gourmet Chef (2014 - 2017)**

* Yacht(**24 meters)** (one day) Antibes.
* Yacht Cleopatra - travelled the Italian and French Rivieras (57 meters). **S**hort seasonal role, owners’ choice. Yacht catered for 8 guests + 13 crew.
* Yacht Arina -based in San Remo (40 meters). Yacht catered for 11 guests + 7 crew. Inventory was for a 19 day trip and barbecue.

**Italian Chef (2013)**

* Yacht Commitment of London - chef for a few days before charter was cancelled. Yacht was based on the Italian Riviera (40 meters), catering for 7 crew. I prepared an Italian menu and inventory.

**Gourmet Chef (2009 - 2010)**

* YachtShootin’ The Breeze - based in Villefranche (37 meters). Short seasonal role, owners’ choice.Yacht caters for 12 guests + 5 crew. I also catered at their Villa. (1 month)
* CHEF/STEWARD YachtBlooms - based in Monaco **(33 meters). S**hort seasonal role, owners’ choice. **Yacht charters regularly** and caters for 12 guests + 2 crew. (6 weeks)
* Yacht(**50 meters)** (one day) Monaco.

The summer yacht Rivera season can be stressful. During my day as a chef, I make practical judgments that keep the crew happy as well as executing gourmet food. I also travel to Rome often to shoot new collections of food photos to promote menus. Day rate €300/600+ and small yachts monthly €6000. Photographs of the yachts I’ve been on are on my Instagram acc. Own room preferred.

**Chef (2010 - 2011)**

**ASK Restaurant, UK** Specialises in Italian food.

**The Brighton Centre, UK (Up to 75 servings) (temporary position)**

**Managerial Employment**

**Stage Manager** - **Mediterranean** (short contract)

G&P Ships Contractors Co - IT (2009) (medium sized cruise ship)

**Overseeing position -** **Chateau, Nice, France (2007 - 2009)**

My duties included cooking, service, and household management**.** The cuisine was Mediterranean/Italian/Chinese cooking**,** service of meals and setting of tables/miscellaneous duties for many people.

**Manager of staff/therapists – The Secret Spa (2006)**

During my experience, I used multi-tasking and problem-solving skills whilst maintaining a professional approach and friendly attitude clients and customers. I was responsible for 7 staff, supplies/accounts.

**Accounts Executive and Event Co-ordinator (2003)** (part-time)

My duties included creating/organising accounts, business plans and special events, supervised events and employing staff.

**Cafe Manager/Chef - N.Y. (2000 - 2003)**

I created menus, organised accounts, 5 staff and supplies.

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| **Courses/Training** | **Exam Results** | **Dates** |
| STCW/Security Awareness/Crowd Management/ENG1 | Issued in Naples, Italy |  |
| MSc Food Biotechnology Master’s Degree/UoL | Pass | 2022 |
| Food Safety & Hygiene For Catering Level 2 | Pass | 2018 |
| Law LLB 3 year Degree/UoL | Second | 2018 |
| Access to HE Diploma Combined Studies | Pass/Merit | 2012 |
| Diet & Nutrition course | Pass | 2011 |

**Interests and Achievements**

I have worked in French restaurants(inc. Le Panache, NYC) (Silver Service/Fine Dining).

Feng Shui Interior Design Stanmore College, London. I have produced work projects.

Ship’s cook Practical Cookery Level 2 NVQ material studied.



**COVER LETTER**

‘The 1% Chef’.

Brie et Basilic brochure

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I'm Sebastian Jules and in the culinary arts, I am the creator, manager, and chef of my own elite catering company. I am an accomplished food designer with years of experience in the field of making exceptional food. I have worked in yachts, restaurants, private mansions and my key areas of expertise include, but are not limited to the following;

A solid background in visual design, and artistry. Having a reputation for cooking and design. Possessing a convincing track record of experience in management, teaching, singing and lots more. I have a proven track record of responsibility, integrity and commitment and I am comfortable working independently and as part of a team.

My cuisine is Mediterranean, Italian and Fusion (Spanish-Lebanese) and I’m trilingual (English/French/Spanish). I've travelled extensively and after leaving college, I started dance training in Japan and with Rambert Ballet BA. My classical career ended in 2008; afterwards I produced music and concentrated on cooking and design. I've written Chamber Opera, a yoga book, and produced a CD - Sassy ça but food is where passion lies. All my dishes are photographed in Italy (approx. 150). My focus is less meat/wheat, better dairy choices, organic, alkaline, and sustainable seafood. Shall we speak about the exciting food?

Thank you for taking the time.

Best Regards, Sebastian Jules

Sohochef-creative.com

44 (0) 7807 112702

Instagram - jules.sebastian

Skype - live:bestbighouse





Please see my website Sohochef-creative.com