

William

Chef



Personal Information

Birthdate	1988
Zodiac sign	Taurus
Nationality	— France
Marital status, own children	Married, no children
Place of Birth	France
Location	France, Cannes
Driving License	Yes
Have a car	No
Sports	— Outdoor activities
Areas of interests	— Healthy lifestyle
About myself	Private Chef with a strong foundation in Michelin-referenced restaurants and luxury palace hotels, including Le K2 Palace Courchevel. Over the past 11 years, I have served as a full-time resident chef for a UHNW Russian family, providing year-round service at their private residence in Cannes while accompanying the owners aboard their motor yacht and during alpine stays. Specializing in French gastronomy with Mediterranean, Asian, and Middle Eastern influences, I create refined, discreet, and personalized dining experiences tailored to highprofile clients. Recognized for professionalism, adaptability, and absolute discretion, I operate seamlessly within private estates, luxury villas, and yacht environments.

Education

2004 - 2006	Cap cook, cook diploma, , CFA Lucien ravit, Livron sur Drome, France
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Certificates

Other Certificates	STCW Basic Safety Training ENG1 Seafarer Medical Certificate
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MCA-Approved Food Hygiene & Safety Level 3

Working experience

May 2015 - till now

France.

Private Estate and Yacht Chef

UHNW Family

My role includes

Daily fine dining for family and guests
French gastronomy with Mediterranean, Asian & Middle Eastern influences
Private events and receptions up to 30 guests
Complete provisioning, sourcing & supplier coordination
Dietary requirements management (allergies, diabetic, vegan)
Budget control and logistics across multiple residences

December 2014 - April 2015

France.

Chef

HÔTEL LE K2 (PALACE) | 5 STAR LUXE

My role includes

Chef within private luxury chalets for Le K2 Hôtel that hosted up to 12 guests and were adaptable to several families of different nationalities
Prepared 3 course dinners as per the guests' preferences and was responsible for all ordering/provisioning
Created dishes to accommodate dietary restrictions including allergies and diabetic preferences

Reason for leaving

Temporary job

April - October 2014

France.

Chef

LA TABLE DE SABINE, CALVI | GAULT ET MILLAU

My role includes

Head Chef for restaurant that specialized in Mediterranean cuisine, including vegetarian options
Interacted daily with guests in dining room setting
Oversaw 6 kitchen staff
Utilized Excel to manage ordering and inventory
Executed on-site special events, including weddings, for 100+ guests

Reason for leaving

Temporary job

May - November 2013

France.

Chef

HÔTEL LA TERRASSE | MICHELIN BIB GOURMAND

My role includes	Sous Chef at restaurant that specialized in West French cuisine Restaurant earned awards/accolades including Les Bonnes Table Du Lot, Michelin reference, and Gault Et Millau Assisted with on-site events including weddings and rotary club meetings for up to 100 guests
Reason for leaving	Temporary job

December 2012 - April 2013

France.

Chef

HÔTEL LE K2 (PALACE) | 5 STAR LUXE

My role includes	Chef in the chalets for Hôtel Le K2 that hosted up to 12 guests and were adaptable to families of different nationalities Handled all provisioning as per guest preferences and requests Prepared 3 course menus and catered to dietary restrictions including allergies, diabetic, and gluten free
Reason for leaving	Offered better job

April - October 2012

France.

Chef

HÔTEL RESTAURANT LA TERRASSE | MICHELIN BIB GOURMAND

My role includes	Sous Chef for restaurant that specialized in South West French cuisine Restaurant earned awards/accolades including Les Bonnes Table Du Lot, Michelin, and Gault Et Millau Executed on-site events for up to 100 guests
Reason for leaving	Offered better job

November 2011 - April 2012

France.

Chef

LE BATEAU IVRE, RELAIS ET CHÂTEAUX | 2 STARS MICHELIN

My role includes Chef de partie at 2-star Michelin restaurant that specialized in gastronomic food

Reason for leaving Offered better job

May - October 2011

France.

Chef

HÔTEL LA TERRASSE | MICHELIN BIB GOURMAND

My role includes Chef de partie at Michelin restaurant that specialized in South West French cuisine

Reason for leaving Offered better job

December 2010 - April 2011

France.

Chef

HÔTEL LA RENARDIÈRE | CHÂTEAU ET HÔTEL DE COLLECTION, VILLARD SUR OLLON

My role includes Chef de partie that was responsible for fish and meat stations in gastronomic kitchen

Reason for leaving Temporary job

Health

Smoker No

Epileptic No

Diabetic No

Colour blind No

Dyslexic No

Vegetarian No

Have you had a medical exam within the last 6 months? Yes

Allergies No

Additional information

French Native

English	C2 - Fluent
Russian	A1 - Beginner
Personal characteristics	Responsible, punctual, reliable, active, positive, qualified, experienced, loyal
Key skills	Ability to adapt to all kind of situations quickly. Ability to work under pressure or stressful conditions. Ability to work using your own initiative, taking on extra responsibility. Excellent communication and people skills at all levels. Russian family experience. High profile family experience. 24/7 full time working experience
Are you ready to take a polygraph if it's required by employer?	Yes
ID	34285 / CRM

Excellent references available on request