

Mathias

Chef



Personal Information

Birthdate	1978
Zodiac sign	Sagittarius
Nationality	— France
Marital status, own children	Married, has children (12 years old)
Place of Birth	France
Location	USA, California
USA visa	Valid until: 01.11.2028
Driving License	Yes
Have a car	No
Sports	— Running — Swimming — Tennis — Yoga
Hobbies	— Theatre & Acting — Singing — Travelling — Cooking — travelling cooking sport outdoor
Areas of interests	— Animals — Architecture — Art — Galleries and museums — History — Literature

	– Meeting new people – Nature – Psychology
About myself	I am a 48 years old French chef currently based in Los Angeles with 25 years of professional culinary experience. I have had the honor of cooking for French prime ministers which has given me a strong sense of precision discretion and excellence at the highest level I also owned and opened my own restaurant in France for 20 years where I developed a reputation for refined cuisine and consistent quality my culinary style is rooted in traditional French techniques with a modern and creative touch I am adaptable and comfortable working in a variety of environments including private households high end restaurants and exclusive events I am currently seeking new opportunities worldwide and would be delighted to bring my expertise and passion to a new role
The age of the children you are ready to work with	– Newborn (0-1 years old) – Kids (1-3 years old) – Preschoolers (4-6 years old) – Junior school (7-10 years old) – Schoolchildren (10+ years old)
Accommodation	– I am ready to live on the territory of the employer

Education

- 1998	Technology BAC Hotel and restaurant, Bachelor's Degree, , France
- 2000	BTS Culinary Arts & Table Service, , ,

Certificates

Other Certificates	Advanced training under MOF chefs (Meilleurs Ouvriers de France)
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Working experience

December 2024 - April 2026

USA, California.

Executive chef

Délices du chef

My role includes	Managed procurement, inventory and vendor partnerships Controlled food costs, pricing strategy, and profitability (COGS) Ensured compliance with health regulations and HACCP standards Led kitchen operations and team management (training, scheduling, supervision) Developed and executed menus and high-volume meal Maintained quality control and consistency across all productions Delivery high-end catering and private dining experiences
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	Worked with discerning clientele in the Los Angeles area Adapted French culinary techniques to Californian cuisine trends
Reason for leaving	Contract expired

March 2004 - November 2024

France.

Owner & Executive Chef

La Cocotte

My role includes	Founded and managed a full-service restaurant and catering business Oversaw kitchen operations, staffing, procurement, and financial planning Designed seasonal menus and maintained high culinary standards Managed customer relations and brand development Ensured strict compliance with hygiene and safety regulations
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February 2001 - February 2004

France.

Chef

Hôtel Matignon / Private Residences

My role includes	Prepared official and private meals for French Prime Ministers Assigned as private chef to Claude Pompidou Private chef for Édouard Balladur Managed events, travel dining, and high-security environments Handled procurement, budgeting, and staff coordination
Reason for leaving	Contract expired

January 2000 - January 2001

France.

Chef

Multiple establishments

My role includes	Responsible for hot line and banquet service High-volume production with strict quality standards Worked in Michelin-level environments
Reason for leaving	Offered better 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	Fluent
Personal characteristics	Responsible, punctual, reliable, creative, active, positive, qualified, experienced, loyal, patient, easygoing, bubbly
Key skills	Understanding and experience with many age groups. Behavior management techniques. Raising up bilingual children experience. A positive role model. 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. Language teaching experience. Understanding of school systems throughout the world. Exam preparation experience . Adult teaching. Newborn experience. Toddler 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	32913

Excellent references available on request