

# Fabien

Chef



## Personal Information

Birthdate	1983
Zodiac sign	Scorpio
Nationality	– France
Marital status, own children	Single, has children (two kids, live with the mother)
Place of Birth	France
Location	France, Saint-Tropez
Driving License	Yes
Have a car	No
About myself	<p>I'm a French chef for now 25 years in the food industry. I've worked in France in the USA.</p> <p>I know how to cook fresh products, homemade and pastry.</p> <p>I manage all kind of food such as French Mediterranean and Asian.</p> <p>I used to work as a private chef and I would love to expend my career.</p>

## Education

2000 - 2003	Culinary diploma, , Culinary school, Dardilly, France
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## Working experience

**2024 - 2025**

**France, Saint-Tropez**

**Chef**

**La part des anges**

My role includes	<p>New fashion style cuisine / classical french cuisine. Managing the whole kitchen.</p> <p>Working in a team of 3 in the kitchen. Up to 100 costumers for events but most</p>
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of the time, 70.  
Fresh products / homemade.

## 2022 - 2024

### Chef

#### Private Russian family

##### My role includes

Short term contract from may to september 2022 + other assignments  
Private chef at Château d'Esclans  
Preparing food for the family and LVMH events up to 30 people.  
Fresh food/ fish and pastries. Homemade.

## 2015 - 2022

### France, Lyon

#### Private chef

#### LDLC company

##### My role includes

Private chef for the creator of the french company LDLC .  
Ordering and preparing the food for the family up to 10 people.  
Breakfast/lunch and dinner.  
Special events dining with guests like Tony Parker

## 2007 - 2015

### USA, Denver

#### Chef

#### Le central

##### My role includes

Chef of the kitchen / traditional french brasserie up to 400 costumers.  
Management of 20 team workers.  
Supervising the team and kitchen work. Ordering food/supply.  
Inventory/schedule.

## 2005 - 2007

### USA, Las Vegas

#### Line cook / sous chef

#### Alize and Andre's

##### My role includes

From line cook to sous chef position.

250 costumers / 1 star michelin  
Creating menus / managing team of 20

## 2003 - 2005

France, Lyon

Cook

### Cuisine et dépendances

My role includes  
Prep food, from entrees to dessert.  
Working with the chef for 40 costumers  
Fresh products, homemade.

## Health

Smoker	No
Epileptic	No
Diabetic	No
Colour blind	No
Dyslexic	No
Vegetarian	Yes (Eats fish)
Have you had a medical exam within the last 6 months?	Yes
Allergies	No

## Additional information

Personal characteristics	Responsible, reliable, creative, experienced, loyal, patient, easygoing
Key skills	Ability to adapt to all kind of situations quickly. Excellent communication and people skills at all levels. Russian family experience. High profile family experience
French	Native
English	C1 - Advanced
Spanish	B2 - Upper Intermediate
ID	29356

**Excellent references available on request**