

Stephane

Chef



Personal Information

Birthdate	1967
Zodiac sign	Leo
Nationality	— Belgium
Marital status, own children	In relationship, has children
Place of Birth	Belgium
Location	Spain, Marbella
Driving License	Yes
Have a car	No
Sports	— Golf
Hobbies	— Cooking
Areas of interests	<ul style="list-style-type: none"> — Learning about cultures — Meeting new people — Nutrition
About myself	More than 40 years of experience in managing kitchen, having studied in one of the best culinary schools in Europe. I have cooked in many Michelin star restaurants including Alain Ducasse. Currently residing in Marbella having worked for the prestigious Ocean Club Marbella for over 10 years as executive chef and kitchen manager, also been director of new projects here in Marbella and done consulting and training for many businesses over the years

Education

1981 - 1985	"Ter Duinen" Hotel School, Belgium
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Certificates

01.01.2013	— Alain Ducasse, Michelin Restaurant, Paris
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Working experience

February 2023 - till now

Spain, Marbella

Chef

MARBELLA CATERING

My role includes

- I do orders, take care of staff schedules, make menus and food cost, maintenance and cleaning of kitchen and all places we work in ore use, doing groceries, organizing parties or events, organizing extra staff and outside providers, rental compagnies, DJ's, bartenders, flowers, singers, drivers etc.
- Actually, I take care of all I have a lot of experience in this for private houses, our restaurant, hotel or beach clubs
- I'm chef to of course people hire me to have peace of mind and relax

February 2021 - January 2023

Spain, Marbella

Head Chef and Current Operating Manager

Wheels Cafe

My role includes

- Being in charge of staff and schedules
- Provide inspired leadership
- Make important policy, planning, and strategy decisions
- Develop, implement, and review operational policies and procedures
- Assist HR with recruiting when necessary
- Help promote a company culture that encourages top performance and high morale
- Oversee budgeting, reporting, planning, and auditing
- Knowledge of all the sections in a kitchen to efficiently manage operations
- Create exceptional dishes for an establishment's menu
- Creating menu

Reason for leaving

Cafe works independently

March 2018 - January 2021

Spain, Marbella

Owner of bistro

Bistro «Maumm»

My role includes

- Ensuring that kitchen staff adhere to quality, hygiene and cleanliness standards
- Staying up-to-date with culinary trends and kitchen processes

	<ul style="list-style-type: none"> – Dealing with suppliers and ensuring that they supply quality goods at affordable prices – Managing the inventory and ordering stock as needed – Overseeing the maintenance of kitchen equipment and organising repairs when needed – Handling staff issues and taking disciplinary action when necessary – Developing new dishes and overhauling menus to attract more clientele – Ensuring that guests receive excellent service and enjoy their culinary experience – Oversee budgeting, reporting, planning, and auditing – Hiring staff
Reason for leaving	Sold during Covid-19

January 2007 - January 2017

Spain, Marbella

Executive Chef and Kitchen Manager

Atlantic Ocean Club in Puerto Banus

My role includes	<ul style="list-style-type: none"> – Controlling and directing the food preparation process and any other relative activities – Constructing menus with new or existing culinary creations ensuring the variety and quality of the servings – Approving and “polishing” dishes before they reach the customer – Plan orders of equipment or ingredients according to identified shortages – Being in charge of hiring, managing and training kitchen staff – Oversee the work of subordinates – Estimate staff’s workload and compensations – Maintain records of payroll and attendance – Comply with nutrition and sanitation regulations and safety standards – Foster a climate of cooperation and respect between co-workers
Reason for leaving	Search for new opportunities for development

January 2000 - January 2004

Belgium

Owner and the chef of the restaurant

Restaurant «The Caddie» in Knokke

My role includes	<ul style="list-style-type: none"> – Managing all aspects of the restaurant – Training new employees and providing them with on-the-job training – Establishing relationships with suppliers
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	<ul style="list-style-type: none"> – Reviewing financial statements and sales reports – Maintaining an inventory of food items – Scheduling staff members' shifts – Supervising employees' work performance – Training employees in food preparation techniques, including cooking methods and food safety practices – Hiring and firing staff members and maintaining inventory levels of supplies – Providing customer service by greeting patrons, seating them in booths or at tables, and serving food and beverages
Reason for leaving	Decided to move to Spain

January 1990 - January 2000

Belgium

Chef

Restaurant «Si Versailles» in Knokke

My role includes	<ul style="list-style-type: none"> – Controlling and directing the food preparation process and any other relative activities – Constructing menus with new or existing culinary creations ensuring the variety and quality of the servings – Approving and “polishing” dishes before they reach the customer – Plan orders of equipment or ingredients according to identified shortages – Being in charge of hiring, managing and training kitchen staff – Oversee the work of subordinates – Estimate staff's workload and compensations – Maintain records of payroll and attendance – Comply with nutrition and sanitation regulations and safety standards – Foster a climate of cooperation and respect between co-workers
Reason for leaving	Opening his own restaurant

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
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Allergies	No
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Additional information

Personal characteristics	Responsible, active, loyal, punctual, positive, patient, reliable, qualified, easygoing, creative, experienced
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Key skills	Behavior management techniques. 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. Staff training Customer service Multi-unit operations management Team leadership Problem-solving Staff training and development Budget Business leadership Staff scheduling Human resources oversight Problem anticipation and resolution Recruitment and hiring Employee motivation
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English	Fluent
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French	Native
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German	C1 - Advanced
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ID	16769
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Excellent references available on request