

Combe Cedric



Executive chef

Nationality: French

Date of Birth: August 07/08/1977 (41year)

Marital status: Single status no children

Availability: short notice period



RESUME OBJECTIVE

I have six years of Head chef experience and twelve years as an executive chef, in small and medium 4 to 5 star hotel and restaurant ,banquet and seminar rooms. I am perfectly skilled for managing a large or small cooking-brigade, 1/10 selling-points, up to 70 staff and 600 daily customers I also have extensive experience in openings or re-opening of restaurants and hotels. My cuisine basics are the new French gourmet cuisine. My style: (Fusion-bi-bi-creative-market-cuisine). But adapting at the environment and customers I have a lot of experience around the world, in different hotel, resort in remote location/island. I am organized, methodical and rigorous, persistent and honest I mastered particularly the Food cost management and Cost Reduction I have team spirit and I building and training my team with passion and Professionalism.

SKILLS

Perfect Knowledge in Cost control and Management software (PRESTO, MMS, MICROS-FIDELIO, MICROSOFT, OFFICE and PROJECT)
Cuisine: French fine dining, Mediterranean Italian, Arabic, Creole, continental, Thai, Japanese, Chinese, Indian Pastries & Baking. Certification hygiene HACCP
 Professionalism, Creativity, Culinary Expertise, Attention to Detail, Consistency, Concepts Banquet/ Catering, Ingredient Selection, supplier selection, Food Pricing/Costing Portion Control, Cleanliness, Hygiene, Health and Safety, Planning, Supervision, Inventory Management, Cost Control, Cost Reduction, Administrative Tasks, Fast-Paced Decision Making, Achieving Goals, Communication, Organization, Responsibility, Motivational, Team Building, Team Player, Customer Service, Business Sense

AWARDS

(Voted 'Bistro of the Year 2005' in GENEVA Switzerland) numerous articles in the magazine and food guidebook (13/20 at Gault&Millau) Publishing of a Moroccan Cuisine Cookbook with Marie-Claire

ACTIVITIES: Dive Master: Level 4 FFESSM Nitrox SCUBA, snorkeling. Passion for the sea, and the great nature space

PROFESSIONAL EXPERIENCE



(January 2019 to PRESENT) **Position:** Seasonal Scuba-dive master in Thailand + consulting for restaurant openings



(November 2017 to November 2018) **Home—the-residence Madagascar 4 star lux hotel**

Position: F&B director **Description:** (30 luxury villas and apartments) 1x fusion bi-bi (100 to 300 daily customers)

- ★ Manage the restaurant and Leading F&B team, recruiting, training and appraising talented personnel with 20 staff members
- ★ Re-developed (entire menu, restaurant concept, Food Pricing/Costing) increasing sales revenue by 18%
- ★ Oversee food preparation and production, ensuring food safety, Cleanliness, hygiene HACCP procedures are always 100% adhered to
- ★ Developed process to reduced waste and improved supply turnover, Controlled and managed food cost and inventory from 47% to 30%.
- ★ Managed relationships with vendors, negotiating prices of ingredients and equipment that resulted in 15% savings on budget
- ★ Restructured the kitchen and restaurant lay out to fulfill its maximum potential to increased guest satisfaction and loyalty



(June 2016 – September 2017) **ANGSANA Balaclava Mauritius 5 star (by Banyan Tree)**

Position: Executive Chef **Description:** hotel whit 52 rooms, 1 fine dining restaurant, 1 beachfront restaurant, 1 Indian restaurant + in-villa dining + banqueting. Cuisine: creative French & Asian fusion & Indian. Number of seats per week: 1050 / 1500 Banquet monthly 1200

- ★ Leading kitchen team, recruiting, training and appraising talented personnel with 30 staff members?
- ★ Creation of new menu concept : half board menu with 4 starter, 4 main, 4 desert, which runs on 10 day and news a la carte menus
- ★ Oversee food preparation and production, ensuring food safety, Cleanliness, hygiene HACCP procedures are always 100% adhered to
- ★ Increased food revenue, reduced food and labor cost by 7%, increased guest satisfaction and loyalty tracking score.
- ★ Catered more than 70 private functions annually. Food cost monthly goal 33% directed 32.5%
- ★ Collaborated closely with Food and Beverage manager to conduct staff meetings and resolve any service, product or personal issues.
- ★ Integrated P&L goal driven results by initiating SOPs: including purchasing, inventory control and accounts payable systems



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EDUCATION

GENEVA SCHOOL: Federal Capacity Certificate of CULINARY ARTS

Apprentice Training: September 93/September 95
Hotel du Rhône (Mandarin Oriental 5 stars palace Geneva Switzerland) restaurant Neptune 2 stars Michelin17 /20 Gault&Millau Executive Chef: Gilles Dupont





(November 2014 – February 2016) Maikhao Dream and Spa 5 star Villa hotel in Phuket Thailand

Position: Executive Chef **Description:** Boutique hotel with 22 (457 square meter luxury villa), 1 French & Asian fusion fine dining restaurant, 1 beachfront restaurant, 1 sea view bar & tapas. Number of seats per week: 500 / 800

- ★ Leading kitchen team, recruiting, training and appraising talented personnel with 25 staff members'
- ★ Creation of new menu concept :fine dining Asian fusion, special healthy dietary spa detox program and special wine tapas menu
- ★ Demonstrated of culinary techniques to staff to ensure proper preparation, presentation and quality of new menus
- ★ Managed ordering and inventory, food and labor costing, budgeting and forecasting Food cost monthly goal 29% directed 25%
- ★ Oversee food preparation and production, ensuring food safety, Cleanliness, Hygiene procedures are always 100% adhered to
- ★ Safeguards excellent food quality and presentation to ensure that restaurant standards are kept and maintained.
- ★ Integrated P&L goal driven results by initiating SOPs: including purchasing, inventory control and accounts payable systems



(April 2014 to September 2014) Hideaway Beach Resort & Spa Maldives 5 star hotel -Private Island

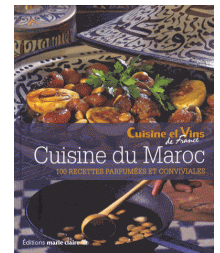
Position: Executive Chef Consultant for the re-opening **Description:** 110 luxury bungalow and villa 5x restaurant .1 Mediterranean, 1 Asian, 1 pizza grill 1 Teppanyaki table 1 gastronomic level Michelin star

- ★ Developing a Functional Kitchens Plans, Selected and negotiate with professional equipment suppliers, purchase the kitchen and restaurant equipment, control of delivery times and installation
- ★ Installation of all equipment, start of new equipment, Standard Operating Procedures, Food Safety & Sanitation standards
- ★ Finalize the recruitment, training and evaluation of 51 chefs, 65 waiters, 19 stewards
- ★ Menu creation and costing for all restaurants, creation of the list of suppliers and management of the delivery process with the purchasing department. Establishment of purchasing, stock control and supplier accounting systems
- ★ Management of the soft opening, then the inauguration and manage the handover with the new executive chef



(September 2013 to March 2014) Seasonal Scuba-dive master + consulting for openings

+ training on hygiene HACCP and ISO 22000



(September 2011 to August 2013) Villa Mandarinine hotel (5 stars) Rabat Morocco

Position: Executive Chef **Description:** 36 room boutique hotel 1 restaurant Cuisine: creative French & fusion Cuisine level Michelin star Number of seats per week: 2100 Banquet Monthly / 1800 Villa Mandarinine is a reference for diplomats, government officials and businessmen. Travellers 'Choice Award 2013 recognized as one of the best tables in Morocco

- ★ Leading kitchen team, recruiting, training and appraising talented personnel with 28 staff members'
- ★ Develops fine dining menu and oversees food preparation, staff supervision, quality control, supplies inventory and supplier negotiations.
- ★ Develops food preparation techniques and supplies ordering system that minimizes wastage.
- ★ Safeguards excellent food quality and presentation to ensure that restaurant standards are kept and maintained.
- ★ Food cost monthly goal 32% directed 28%



(June 2010 to June 2011) CHEZ-VOUS French Restaurant in MUMBAI, India

Position: Executive Chef (owner) **Description:** Mumbai's first French restaurant, Cuisine: French gourmet cuisine and Mediterranean fusion, Number of seats per week: 2000 Catering / 3000 seats per week

- ★ Creation of the 1st French restaurant in Mumbai (Bombay) Developed and implemented an innovative marketing strategy, restaurant business strategy, Managing of opening concept
- ★ Responsible for recruiting, training and appraising for 50 staff
- ★ kitchen restaurant plant design , purchase of kitchen and restaurant equipment, Set up of the restaurant, start the new materiel, standardize hygiene norm,
- ★ creating menus and costing for the restaurant fine dining level technical sheet for all the restaurant, creating and training supplier and managing the delivery process
- ★ Forecasting and budgets, deposits and payments, reduced and controlled expenses to surpass revenue goals
- ★ Implemented innovative programs to increase employee loyalty and reduce turnover
- ★ Implemented departmental strategies and maximized the financial performance of departments. Ensured high standards of food and beverage quality, service and marketing to maximize profits and ensure outstanding customer service.
- ★ Developed and managed food and beverage annual budgets including capital expenditures.
- ★ Improved overall operations including food quality, quality controls, employee morale and overall profitability.
- ★ Integrated P&L goal driven results by initiating SOPs: including purchasing, inventory control and accounts payable systems
- ★ Food cost monthly goal 30% directed 24%

(DEC 2008 to DEC 2009) The OURE LODGE, 4 star luxury pine islands New Caledonia

Position: Executive Chef **Description:** Boutique Hotel with 30 Single private bungalow, Cuisine: creative French & fusion Cuisine level Michelin star, Number of seats per week: 1050 Monthly Banquet / 500

Establishment of a gourmet restaurant and upgrade from luxury 3 stars to 4

- ★ Supervised 12 staff involved in full-service restaurant operations
- ★ Training and appraising talented personnel, Facilitated a morning and evening pre-shift meeting to inform staff of daily features, reservations, and reinforce team-building skills.
- ★ Develops fine dining menu and oversees food preparation, staff supervision, quality control, supplies inventory and supplier negotiations.
- ★ Develops food preparation techniques and supplies ordering system that minimizes wastage.
- ★ Safeguards excellent food quality and presentation to ensure that restaurant standards are kept and maintained.
- ★ Food cost monthly goal 35% directed 31%



(APRIL 2008 to November 2008) tour of the world and training scuba diving (Dive Master)



Award Winning French Restaurant, Cairns QLD (OCT 2006 to MAR 2008) THE CHARLOTTE JANE BOUTIQUE HOTEL 5 stars New Zealand and C'est bon RESTAURANT CAIRNS AUSTRALIA

Position: head chef & Executive Chef **Description:** Voted Best Restaurant in QUEENSLAND 3 times totally .during my mandate 1 times Number of seats per week: 1 500 monthly / Banquet 1300 Cuisine: French gourmet cuisine. Creative market Cuisine, Mediterranean fusion

- ★ Supervised 15 staff involved in full-service restaurant operations
- ★ Training and appraising talented personnel, Facilitated a morning and evening pre-shift meeting to inform staff of daily features, reservations, and reinforce team-building skills.
- ★ Develops fine dining menu and oversees food preparation, staff supervision, quality control, supplies inventory and supplier negotiations.
- ★ Develops food preparation techniques and supplies ordering system that minimizes wastage.
- ★ Safeguards excellent food quality and presentation to ensure that restaurant standards are kept and maintained.
- ★ Food cost monthly goal 30% directed 29%



Gault & Millau
Guide Suisse

(FEV 2000 to SEPT 2006)

Restaurant LE CAFE DU MARCHE (GENEVA) (3 year)

Restaurant- Le CHEVAL-BLANC (Carouge, GENEVA) (3 year)

Position: head chef (owner, partner), Number of seats per week: 1000 The CAFE DU MARCHE Restaurant voted 'Bistro of the Year 2005' numerous articles in the magazine and food guidebook. 13/20 at Gault&Millau

- ★ Supervised 5 to 7 people staff involved in full-service restaurant operations
- ★ Created a Michelin-star French gourmet cuisine with 6 starter 6 main, 6 dessert changing every week
- ★ Worked according to the seasons, with the best products, and implementation of an (intimate-creative-innovative) marketing strategy ,controlled spending not to exceed the budget, and guarantee revenue goals
- ★ Food cost monthly goal 30% directed 27 %



Gault & Millau
Guide Suisse



(November 95 to January 2000)

Position: Commie chef to chef de partie to sous-chef, 5 years of work in the best restaurant of Switzerland, for Michelin star master French chef.

Hotel d'angleterre in Geneva Head chef Mr.Brant sous-chef of Mr. Roux (3 Michelin star)

Le Perron restaurant in Geneva Head chef Mr. Gerard Lebouhec (2 Michelin star -17 /20 Gault&Millau and golden key)

Auberge du Floris in Geneva Head chef Mr. Claude Legras (maître ouvrier de France) 2 Michelin star -17/20 Gault&Millau

Auberge du lion d'or Cologny Geneva head chef Mr. Gilles Dupont & tony burn 16/20 at Gault&Millau and 2 star Michelin

Casa-Blanca restaurant (Tahiti) (one of the best restaurant of Tahiti)