



Serge Belmonte

Private Chef



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A highly experienced professional Chef with extensive international experience acquired in private residences, on board private yachts and within hotels. Passionate about all aspects of food and cooking, provides kitchen management to include budgets & accounts. Expertise in:

Classic French Cuisine | Light health-conscious Mediterranean Cuisine | Provencale Cuisine
Extensive repertoire of dishes to include Italian, Greek, North African and Asian Specialities
Excels in cooking fresh Fish dishes and in accommodating special dietary requirements

LANGUAGES: French mother tongue | Excellent Spanish | Good level English

QUALIFICATIONS

D.S.T.E.H. | Diploma in Hotel Management

CAP | Professional Aptitude Certificate Cuisine

INFATH MANAGEMENT | Hotel Training Institute

STCW 95 | Safety at Sea | First Aid | Basic Fire Fighting

PRIVATE PILOT LICENCE | Cessna | Piper Archer | dr400 180

BOAT PILOT LICENCE (deep sea) since 1991 | Radio Operator Certificate

PRIVATE RESIDENCE/YACHT EXPERIENCE

YACHTS: Lady White | Away's | Calaf | Lady Luck | PRIVATE VILLA **2004 – Present**
PRIVATE CHEF

- Employed as Chef on board several private yachts and in prestigious private residence in St. Tropez catering for up to 16 high profile guests.
- Managed overall kitchen operations to include financial budgeting and accounts, stock control and provisioning and purchasing of supplies and fresh produce.
- Provided extensive repertoire of dishes with emphasis on French gastronomical cuisine for formal dinner parties and V.I.P caviar and champagne receptions.
- Catered for special dietary needs as requested to include the planning and implementing of elegant and healthy menus for personalised slimming diets.

PRIVATE CLIENT | FRENCH PYRENEES
HOUSE MANAGER / CHEF / BUTLER

1998 – 2004

- Employed by high profile Brazilian couple to manage secondary residence with responsibility for overall operations and for providing frequent updates and reports.
- Managed financial budgeting and household accounts, stock control, purchasing and provisioning, overseeing of repairs and maintenance and all household suppliers.
- Provided Butler and Personal Assistant services encompassing acting as Chauffeur during airport runs and travel, management of wardrobe and packing/unpacking.
- Planned elegant menus, purchased fresh produce and cooked for small meals and formal dinner parties, provided table and wine service and full kitchen management.

HOTEL/RESTAURANT EXPERIENCE

SOFITEL DOHA PALACE QATAR | NOVOTEL & MERCURE HOTELS **1995 – 1998**

CHEF

CIR, CIS, SIS | SAUDI ARABIA | EMIRATES | AFRICA | EUROPE **1992 - 1995**

CHEF

LE BAGATELLE GASTRONOMICAL RESTAURANT | MARSEILLE **1990 - 1992**

OWNER & CHEF

HOTEL CASAMANCE | SENEGAL **1988 – 1989**

HOTEL MANAGER

RELAIS BLEU SOUFRIERE | HOTEL TRAINING SCHOOL | GUADELOUPE **1987 – 1988**

HOTEL MANAGER

INTERNATIONAL CULINARY SCHOOL | CAIRO, EGYPT **1984 – 1987**

COOKERY TRAINER

RELAIS CHATEAU « La CRAYERE » (3 MACARONS) | REIMS **1983 – 1984**

ADDITIONAL INFORMATION

NATIONALITY: French

DRIVING LICENCE: Clean - Permits B, A1, B1

SECURITY CLEARANCE: Casier Judiciare Vierge (CBR checked)

REFERENCES: Available on request