

# **CURRICULUM VITAE**

## **(PERSONAL):**

**NAME:** Steven Jon Cooke  
**DATE OF BIRTH:** 27<sup>th</sup> April 1973  
**MARITAL STATUS:** Married  
**ADDRESS:** 4 Pierces Lane  
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## **(EDUCATION):** **1985-1989**

**HOVE PARK SCHOOL**  
Hove  
East Sussex  
England

## **G.C.S.E EXAMINATIONS:**

Maths, English, CDT, French, Chemistry,  
Home Economics

## **(HIGHER EDUCATION):**

### **1989-1991 BRIGHTON COLLEGE OF TECHNOLOGY.**

Brighton  
East Sussex  
England

## **CITY & GUILDS:**

706/1-Part 1-Certificate in Cookery  
706/2-Part 2-Certificate in Cookery  
706/3-Level III National Vocational  
Qualification  
707/6-Part 1-Certificate in Food and  
Beverage

**OTHER ACHIEVEMENTS:**

Primary Certificate in Hygiene for Food Handlers

Member of the winning team in 1991 Taste Of Britain Competition

Bronze Medallist in 2003 Californian Raisin Competition

Qualified First Aider

De Vere Management Courses: -

Financial Awareness

Disciplinary Skills

Appraisal Skills

Interview Skills

Computer Literate- (Windows 2000)

Albert Roux Entrepise Course (Scolarest)

D32 Qualified (N.V.Q Assessor)

Member of the Chefs Craft Guild

Springboard Ambassador

**(WORK EXPERIENCE):**

Fifteen To You (Jamie Oliver's events company, London)

Beyond Boyle (Bringing people together over food, London)

Formula One Chef (I.T.V)

World Rally Chef for Subaru (Italy, France, Greece)

World Touring Cars for Seat (Germany)

Mosimann's Restaurant, London, England

Browns Restaurant, Brighton, England

Metropole Hotel, Brighton, England

Marie ET Emille French Restaurant, Queensland, Australia

J.W.'s Restaurant, Queensland, Australia

Alexander Hotel, Brighton, England

Twenty-One Hotel, Brighton, England

Bonaparte Restaurant, Brighton, England

**Steven Jon Cooke (Freelance Executive Chef, England)**

Freelance Chef.....September 2006 –Present Day

After four years as Executive Chef at Brighton college I decided that it was time for a change, therefore becoming a self-employed Chef working in all types of catering establishments. My work has been very varied from Chef cover in restaurants, functions for the likes of Jamie Oliver’s events company (fifteen to you) to teaching for Simon Boyle for his company in London (Beyond Boyle) other parts of my freelance work involve consulting, trouble shooting and developing new concepts for up and coming businesses. I have also teamed up with nutritionalist Lucy Ann Prideaux to teach master classes in Brighton University.

**Brighton College, Brighton, England**

Executive Head Chef.....September 2002 –September 2006

I was appointed Executive Head Chef at Brighton College in September 2002, Brighton College is a private college where I am in charge of 10 chefs catering for 1500 people a day breakfast lunch and dinner including all private functions up to 400 and private dinning for the Headmaster and guests.

**Ashton Jones & Ray Gower Agencies**

Relief Head Chef.....Jan 2002- September 2002

In this period of time I was working for these two agencies whilst looking for my next full-time employment. I worked all types of establishments and functions including the South of England Show where I cooked for the Queen, hotel kitchens, restaurants and contract catering units in the absence of the Head Chef.

**Oak Barn Restaurant, Burgess Hill, West Sussex**

Head Chef.....April 2001 – Jan 2002

I was hired by the owner to open this new establishment, a restored 16<sup>th</sup> Century Oak Barn, 120-cover restaurant. I oversaw all managerial operations and at the same time had hands on role.

**De Vere Dunston Hotel, Norwich, Norfolk**

Head Chef.....June 1999 – April 2001

The De Vere Company in their latest magnificent country house hotel brought me in as Head Chef.

My position of Head Chef was to run the restaurants in this very busy four-star hotel. The Hotel consisted of fine dining restaurant (up to sixty covers), banqueting (up to five hundred), golf club brasserie, carvery restaurant, a twenty- four-hour room service and a popular bar restaurant. As Head Chef I dealt with the general running of the Kitchen which included all the ordering, budgeting, training, menu writing, costing and dealing with the day to day problems that arise in this very busy establishment.

**Grand Hotel, Brighton, England**

Full Time Junior Sous Chef.....Jan 1998 – May '99

Started in Jan 1998 at this five star hotel on the Brighton seafront. Firstly I was appointed as senior chef de partie, after two months I proved myself and was promoted to Junior Sous Chef. I assisted the Head Chef and was responsible for approximately 40 members of staff.

**Elements Ltd, Wivelsfield Green, England**

Admin.....July 1996 – Dec '97

During my time with this company I assisted in bought ledger where I learnt all aspects of basic administration work.

**Radisson Royal Palms Hotel, Port Douglas, Queens Land , Australia**

Full Time Sous Chef.....July 1995 – Nov '95

This four-star hotel is part of the Radisson group, which is set in Queensland where I worked on the sauce section. This covered all aspects of the A la Carte Restaurant, the menu was orientated towards Asian Cooking combined with fish and shellfish

**Armstrong's Restaurant, Manly, Sydney, Australia**

Full Time Sous Chef.....March 1995 – June '95

This Seafood restaurant was set on the beach in Manly across from Sydney Harbour. Here I assisted the Head Chef in the general running of the kitchen with a brigade of five.

**Bell Tower Inn, Ballarat, Victoria, Australia**

Full Time Chef.....Jan 1995 – March ‘95  
In this resort I was in charge of banqueting, it was all plated service in Australian cuisine.

**Hyatt Carlton Tower Hotel, Knightsbridge, London**

Full Time Commis Chef.....June 1992 – Aug ‘93  
At this very high-class hotel I worked in the Michelin star restaurant as a commis chef  
Where I trained under Chef de Cuisine Bernard Gaume. I worked on the larder, grill,  
hordeurves and veg sections. I left this establishment to travel Australia to learn East  
meets West cuisine.

**Dig In The Ribs, Brighton, England**

Full Time Sous Chef.....June 1992 – Aug’93  
This was a very busy Mexican restaurant set in the heart of Brighton, where I helped run  
the practical side of the kitchen with the Head Chef.

**Wheeler's Fish Restaurant, Brighton, England**

Full Time Chef De Partie.....Jan 1992 – May ‘92  
In this specialised fish restaurant I worked on the Mise En Place and service of all the  
fish and shellfish dishes.

**Woodies Wine Bar, Hove, England**

Full Time Chef.....Sept 1991 – Dec ‘91  
At Woodies Wine Bar I was hired to run and write the Christmas menu, which proved to  
be good experience and success.

**Leonardo's Restaurant, The Marina, Brighton, England**

Full Time Commis Chef.....Dec 1990 – Aug ‘91

**The Brassiere, The Marina, Brighton, England**

Full Time Commis Chef.....July 1991 – Sept ‘90

**The Grand Hotel, Brighton, England**

Full Time Commis Chef (Pastry).....April 1989 – Mar ‘90