

Adelaide Micheline



PERSONAL DETAILS:

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EXPERIENCE:

A confident, multi-skilled & capable professional with excellent knowledge of accounting and budgeting procedures. Exceptional analytical and problem-solving skills, combined to a proven ability to implement process improvements to eliminate inefficiencies. A good team player, with a distinctive leadership attitude, able to relate at all company levels. Multi-cultural experience demonstrated through strong team building and organizational change.

After spending more than ten years working successfully for multinational companies, I have decided to pursue a career as a professional chef. I attended a professional fine-cooking course in 2009, since then I have collaborated with the best Italian chefs and eventually became an international instructor for the most important Italian haute cuisine school.

KEY SKILLS AND COMPETENCIES:

Management and Catering skills

- Extensive and relevant knowledge of good food, drawing up menu cycles incorporating seasonal themes
- Enthusiasm for creating delicious food and providing a great service
- Providing leadership to staff
- Delegation through effectively and efficiently reassigning tasks
- Ensuring a safe and sanitary work environment and full understanding of food hygiene
- Keeping accurate written records

Personal skills

- Can quickly adapt to changing situations
- Excellent team-player
- Analytical skills and problem-solving attitude
- Time management
- Strong motivational and influential people skills

AREAS OF EXPERTISE:

- Developing and planning menus
- Kitchen management
- Food and staffing costs
- Mediterranean, International, Fusion food
- Quality orientation

ACADEMIC QUALIFICATIONS:

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|---------------------------------|-------------|--|
| • Institute Technology Tralee | 2019 | Certificate in Culinary Supervisory Management (candidate for) |
| • University College Cork | 2017 | Introduction to nutrition and health |
| • Gambero Rosso Schools | 2009 - 2010 | Professional fine-cooking course - academic qualification |
| | 2009 - 2018 | HACCP trained and certified |
| • Italian Educational Authority | 1996 | Diploma "cum laude" "Personal Computer Operator" |
| • "Liceo Eugenio Montale" | 1989 – 1994 | Diploma in Humanities |

2019 Jun - present

Unit Manager for **KSG** at **Laya Healthcare** - Cork, Ireland

Leading a team of chef and catering assistants, I am responsible for running the day-to-day catering operations and services, ensuring the unit meets and exceeds the targets established, achieving excellent quality within a budget and maintaining high standards of hygiene and customer satisfaction.

Duties:

- planning menus in consultation with chef in accordance with client requirements;
- supervising provisions needs and supplies ordering;
- weekly stock taking and data entering for GP calculation;
- organising staff rotas and time sheets drafting for the payroll department;
- ensuring that health and safety regulations are strictly observed, recorded and archived;
- keeping to budgets and maintaining financial and administrative records;
- hiring, training, supervising and motivating staff;

2018 September – 2019 May

Sous Chef for **Maldron Hotel South Mall *4 Dalata Hotel Group** - Cork, Ireland

Reporting to the Head chef, I assist in all aspects of **kitchen management**, through planning, organising, directing, and controlling the kitchen operation and in the production of **excellent food**. Ensuring exceptional dining experience, I verify that a consistent first-class product of the highest quality is achieved and maintained in all culinary areas, whilst adhering to operational deadlines.

I also assist on managing the **administration aspects** as financial budgets and goals, culinary operations manuals updating, HACCP procedure are followed. I organize team weekly rotas and support on **recruiting and training** new staff.

2017 September – 2018 August

Lead Chef for **Aramark - Apple** Caffè Macs Restaurants - Cork, Ireland

Reporting directly to the Executive chef, **I have been in charge for the opening of the new and first Italian worldwide restaurant at Apple**. During, almost a year with the company, I have built up and trained a new multicultural team for the Italian restaurant, **creating a daily basis menu**, maintaining standards, quality and innovation. **I have also indeed cooked**, and closely looked after all the kitchen operations, **with high focus and interaction with customers**. Typical activities include: • Controlling and directing the food preparation process and any other relative activities; • Constructing a full database of dishes, using *Caffè Macs* ethos; • Costing the daily menu, ensuring variety and quality of the servings, to achieve budgeted GP; • Focus on speed of service during peak times activities (minimum 300 meals per day); • Recruiting, training and developing of the kitchen team, responsible for HACCP training; • Supervising and organizing the staff duties; • Ensuring all HACCP procedures are followed; • Managing kitchen stocks, overseeing orders of food and supplies; • Driving product development and implementation of new products;

2017 February – September

Manager for **Dunnes Store** Restaurant, Café – Cork, Ireland

Managing a high-volume restaurant and improving all controllable costs, responsible for effectively developing, managing and leading the restaurant team. Main duties: ensuring high standards of food and beverage service; leading the standard of food production and display; keeping control of food and labour costs; placing product orders with agreed suppliers, in a cost-effective way; monitoring and delivering the HACCP program; providing ongoing staff training and motivation; organizing the daily and weekly rotas; dealing with and resolving customer complaints; monitoring sales and preparing reports;

2016 April – May

Consultant for **Dolce Vita** Restaurant – Cork, Ireland

Renewal project for menu, thorough redesign of the starters section and refreshing of the main courses, pasta and pizza menu; recruitment and training of kitchen staff;

2016 May

Enclosed on Gambero Rosso 2017 – Roma guide under the Catering & Delivery section.

2015 November – 2016 March

Consultant for **Farm Gate Café** – Cork, Ireland

General review of the lunch menu, consultation on new courses for starters and salads section; staff training; revision of the kitchen staff roles, shift and duties; food cost control;

2015 September

Instructor Chef for **Gambero Rosso Tokyo Academy**, Japan.

Guest chef at Takashimaya Italian feast.

2015 May

Enclosed on Gambero Rosso 2016 – Roma guide under the Catering & Delivery section.

2015 February

Anchorwoman Chef of fourth season TV show “la buona cucina di Adelaide”, broadcasted by Sky Italia Gambero Rosso Channel.

2014 November

Instructor Chef at **ICI International Culinary Institute**, VTC Vocational Training Council, Hong Kong.

2014 June – August

Instructor Chef at **Dusit Thani College**, the leading culinary institute in Thailand, holding a professional course for bachelors, and several amateur courses of authentic Italian cuisine in Bangkok.

2014 May - October

Anchorwoman Chef of second and third season TV show “la buona cucina di Adelaide”, broadcasted by Sky Italia Gambero Rosso Channel.

2014 May

Enclosed on Gambero Rosso 2015 – Roma guide under the Catering & Delivery section.

2014 February

Instructor Chef at **Miami Culinary Institute**, Miami Dade College Florida, USA.

Guest chef at Tuyu restaurant.

2014 February

Anchorwoman Chef of new TV show “la buona cucina di Adelaide”, broadcasted by Sky Italia Gambero Rosso Channel.

2013 June – August

Instructor Chef at **Dusit Thani College**, the leading culinary institute in Thailand, holding a professional course for bachelors, and several amateur courses of authentic Italian cuisine in Bangkok.

2013 May

Enclosed on Gambero Rosso 2014 – Roma guide under the Catering & Delivery section, as one of the emergent personal chef.

2013 April

Appointed as Principal Instructor of Gambero Rosso International Cooking Courses.

2012 September

Instructor Chef at **Gambero Rosso Schools** department for amateur and professional courses. Tutoring professional students on basic cooking techniques. Teaching to lovers several subjects as: ethnic cuisine, regional cuisine, feast days menu, special pasta recipes etc.

2012 January

Starts her own Catering company, providing food services for banquets, conventions and weddings.

2011 September – 2013 August

Sous Chef at **Gambero Rosso Events** department. Apart from cooking and serving attractive meals, involved on staff recruiting and training, in charge to oversee all kitchen staff and to ensure that the highest quality standards are maintained. Involved on menu conception and costing.

Responsible for the private international groups, holding Italian cooking classes and team building classes.

2011 April - August

Chef de Partie at **Settembrini restaurant** in Rome (Guide Restaurants of Italy 2013 85/100) responsible for appetizers section and buffet restaurant during the weekend opening. Carried out banqueting and external events such as Rome Cinema Festival and The Road to Contemporary Art hosted at the MACRO Contemporary Art Museum.

2010 April - 2011 March

Junior Sous-Chef at **the Trippini restaurant** of Baschi - Umbria (Italy guide Restaurants of 2013 81/100) regional cuisine with modern influences. Worked in garde-manger and starter section, looking after also patisserie and breads, carried out several banqueting.

2010 January - April

Trainee Chef for **Gambero Rosso Schools** department, assisting chefs during the amateur and professional courses and acquiring a solid back-ground, on Italian haute cuisine and teaching techniques.

REFERENCES:

Available on request