

# RAPHAEL MICHAEL GAMON

## PRIVATE CHEF & ESTATE MANAGER

### CURRICULUM VITAE

#### **Private Chef**

3/2014 – current

Windsor Manor Beverly Hills CA, USA

#### **Summer Job**

6/2013 – 8/2013

Mrs. Nikki DeB. Family visit Beverly Hills CA, USA

**current reference: assistant Joanna +1 813 482 xxxx**

8/2008 – 3/2013

#### **Private Chef**

Villa Bella Residence Beverly Hills CA, USA

**current reference: Mr. Jeffrey F. +1 310 273 xxxx**

- Responsible for all F&B purchase, all menu development and event arrangements.
- Healthy diet planning, staff management, accounting and available for travel as needed.
- Delegating all Estate related chores, upkeep & arrangements for principal's arrival.

#### **EXPERIENCE**

5/2007– 5/2008 Minahasa Lagoon & Resort North Sulawesi, Indonesia

**Hotel Management Trainer / Executive Chef / Scuba Dive Instructor**

Hired to rejuvenate the Resort Image and to specifically train all leading Resort Managers.

- Enhancing the quality of all F&B aspects. Design of the kitchen/office area.
- Implementing HR, team-building tools and coaching of all Resort staff.
- Responsible for new constructions and overseeing expansion in all sectors.
- Recruited local arts and crafts people and building an unique brand recognition.
- In charge of all Hotel purchasing and coaching in foreign PR and marketing.
- Certified as PADI MSDT Dive Instructor, training clients and dive staff.
- Media coverage in TIME, International Radio and Asia's Cooking Network.

8/2006–5/2007 Eu Yan Sang/*red white & pure* - Singapore, SE Asia

**Consultant Executive Chef**

- Hired to specifically design and develop a unique concept of incorporating TCM (Traditional Chinese Medicine) into Spa/French Cuisine; I managed and delegated the technical construction of the kitchen & restaurant, hired & trained the staff for Vivo City, Harbor front, Singapore.
- Privately tutored in TCM by professional herbalists.
- Developed a world first TCM Menu, hired/trained a successful kitchen brigade of 25.
- Promoted and participated in Media for brand recognition. (attachment)
- In charge of all kitchen and F&B administrative operations.
- Implemented TCM training course for new recruits - speeding profitability.
- Developed a training program for chef's based on the classical five elements.
- Trained Spa chefs for the Bali Four Season Hotels in cooking TCM fusion cuisine
- Implemented Sous Vide cooking methods and designed menu based on molecular cuisine.

2006 Zeavola Resort & Spa - Phi Phi Island, Thailand

### **Executive Chef**

- Trained a kitchen brigade of 25 and successfully incorporated French/Southern Thai fusion Cuisine for this small luxury boutique hotel of the world (SLH). My cooking is showcased in Departures magazine, Thai television 2006, Conde Nast Magazine April, May, June 2006.
- Featured for CNN's 'Richard Quest on Travel' in September 2006.

2005 Layana Resort & Spa - Kho Lanta, Thailand

### **Consultant Executive Chef**

- Hired to expand and train the kitchen staff for this Boutique Hotel; I developed a menu consisting of exquisite French Fusion/Southern Thai Cuisine and polished the pastry section in French classical bakery. I furthermore created a healthy world *Spa Menu*.
- I arranged beach parties and high society weddings and coordinated all administrative planning and helped implement all F&B related SOP's.

1993-2004 Own Business - Los Angeles, USA

### **Private Chef**

LA TIMES 2001: "Raphael Gamon created and developed a business that specializes in gourmet cuisine of the highest standards based on the Le Cordon Bleu School in Paris, France. Specialized in preparation of historical meals from important events in history, fulfilling a unique and highly desirable niche in the culinary landscape between Los Angeles and New York. Private Chef Raphael has been sought after by some of the most discriminating palettes within the film entertainment and business communities. He directs a team of talented professionals to produce unforgettable events. Multi-course dinners and elaborate buffets have been catered for such distinguished clients as Arlene Sorkin/Lloyd, Sandy Gallin, Dolly Parton, Bruce Villanch, Lorna Loft, Barbra Streisand, Governor Arnold and Maria Shiver, Cher, Kobe Bryant, Andy Tennant and Oscar Parties, celebrity weddings, e.t.c."

- Assisted in special training programs at the Culinary Institute of America.

1992-1993 Europe

### **Private Chef**

Traveling through Italy, Portugal, Spain, Austria, Germany, Sweden and England, I prepared dinner parties and became know as the "Traveling- Private-Chef." My clients included Claude Montana, Romeo Gigli, Van Furstenberg, George Michael and the private residence to Armani, Versace and the house of Dior.

1992 King's Private Residence - Brussels, Belgium

### **Personal Chef**

Requisitioned by King Albert II for his aunt Queen Fabiola de Moya y Aragon as chef in the private residence for His retired Majesty King Baudouin in Bruge. As his personal chef I was responsible for all food preparations services as requested.

**PRIVATE CHEF/ GUEST CHEF - RAPHAEL MICHAEL GAMON**

1990-1991 Paris & Southern France

**Private Chef**

Commuting between Paris and Provence, I was hired by high society and major players in politics and fashion. Nicole de Vesion, the creative director for Hermes, Pierre Cardin, Christophe Girard, Thierry Roussel and Bernard Danillon were among his clients. Utilizing such exotic location as the wing of an Airbus Jet, the roof of the Louvre and dining rooms of castles and chateau's, chef Raphael created delectable feasts for large affairs and intimate gatherings. The vibrant flavors of ingredients indigenous to the South of France strongly influenced Chef Raphael's taste and fondness for simplicity.

1988-1990 Palais Royal - Paris, France

**Chef de Cuisine**

Hired by the French Culture Minister Jack M. E. Lang and his wife Mrs. Monique, I was responsible for the kitchen and dining rooms. As Head-Chef, I managed a 16-person brigade & successfully executed special request for all high-profile clientele.

1989-1990 École Hôtelière de Lausanne – Switzerland

**Hotel Management School** (Bachelor of Science)

1984-1986 Hotel Einstein - St.Gallen, Switzerland

**Chef**

1979-1984 Cooking School & Académie Culinaire - Switzerland

**Chef Student**

Graduated with a degree/diploma (top of the class) in Hotel Management.

**Special Interests**

- Studied TCM (traditional Chinese medicine) in Singapore
- Trainer for Sous Vide method cooking and Molecular Gastronomy
- PADI scuba specialty Dive Instructor
- Bicycling, skiing, painting & gardening

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