

RAPHAEL MICHAELGAMON

PRIVATE CHEF

CURRICULUM VITAE

CURRENT

Since 8/2008 Jeffrey Franklin Producer Los Angeles, USA
Private Chef

7/2008 Kilian Hennessy III Los Angeles, USA
Private Chef

5/2008 – 6/2008 Michael Smith Designer Los Angeles, USA
Private Chef

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 a 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, Harborfront, Singapore. I was 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

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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.
- Arranged high society wedding festivities and coordinated all administrative planning and helped implement all F&B related SOP's.

1993-2004 Own Business - Los Angeles, USA

Executive Private Chef

LA TIMES 2001: "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 Sorokin/Lloyd, Sandy Gallin, Dolly Parton, Bruce Villanch, Lorna Luft, 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.

1991-1993 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.

1989-1990 King's Private Residence - Brussels, Belgium

Private Chef

Requisitioned by Prince Albert as chef in the private residence for his Majesty King Baudoin in Bruges. Chef Raphael was responsible for all dinner events.

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1988-1989 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 locations as the wing of an Airbus Jet, the roof of the Louvre and dining rooms of castles and Chateaux, 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.

1986-1988 Palais Royal - Paris, France

Chef de Cuisine

Hired by the French Culture Minister Jacques Lange, I was responsible for the kitchen and dining rooms. As Head-Chef, I managed a 20-person brigade & successfully executed special requests for high-profile clientele.

1984-1986 Hotel Einstein - St.Gallen, Switzerland

Chef

1979-1984 Culinary Academy - Lausanne, Switzerland

Chef Student

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