



Roger Watson

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Profile

I am a very ambitious private chef. Though I was born in Doncaster, England, I moved to London 10 years ago and have worked in some of the best restaurants the city has to offer. My extensive background in incredible restaurants allows me to bring a great deal of knowledge and experience to any household I work in. I currently am the private chef to a POEW. In this challenging role, I have worked with Vegan and raw food diets daily, studied nutrition, and have had to be extremely flexible with diet changes. In addition to culinary challenges, I have also successfully worked around international travel schedules, traveling along side the family while maintaining all dietary needs.

The skills I take most pride in include excellent communicator, strong leader, well-disciplined, strong organizational skills, and most importantly, I am always a hard worker.

In addition to expanding my culinary reach and international travel, my career in private households has granted me the pleasure of preparing many dinner parties with exclusive guest, including members of multiple royal families, political dignitaries, business moguls, and celebrities.

Other achievements include recipe development and consultation for the brand Knorr, represented the south in the England/France food revolution, part of the brigade at Michelines 100th birthday dinner, and cooked at the Help Haiti dinner representing Bibendum

Experience

Private Chef

March 2013 - Present

At One Hyde Park in London, I am the private chef to an Ultra high net worth family. One Hyde Park is the most exclusive property in the world. On a daily basis I prepare a variety of dishes that adhere to a strict Vegan and raw food diet. My client also requires that I am well versed in both European and Western dishes. I primarily cook for the immediate family of 3, but I am also, often responsible for the meals of bodyguards and other household members.

Private Chef

April 2012 - February 2013

In Houston, TX I cooked privately for the Vice President of British Petroleum and his family. I sourced and prepared all food daily as well as cook for the occasional dinner party for my client and their guest.

Bibendum Restaurant

October 2009 – March 2012

As the head pastry chef for London's Bibendum Restaurant I was responsible for this entire section and the brigade under me. I changed my menu daily for lunch and seasonally for dinner and coordinated directly with the Chef/Patron.

Gordon Ramsay at Claridges

September 2008 – October 2009

Demi chef de partie in pastry and larder working in a team of 10 pastry chefs taking care of pre desserts, Hot desserts, the pass, petit fours and bread.

Restaurant Tom Aikens

August 2007 – September 2008

I began on the garnish before going in to pastry and then the main kitchen, ultimately leaving whilst holding position of Demi chef de partie in the pastry section.

Education

Hall Cross Comprehensive school - Obtaining 11 GCSE'S at grade D and above

Doncaster College of Hospitality and Catering gaining an NVQ lv1

Currently studying to gain a qualification in food nutrition and also special diets and healthy eating.