


# CURRICULUM VITAE JAMES TAYLOR

## Personal Details

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## Education

Matriculated at the <b>Thomas Moor College</b> Durban South Africa in 1992	<ul style="list-style-type: none"><li>• English</li><li>• Afrikaans</li><li>• Mathematics</li><li>• Biology</li><li>• Geography</li><li>• Art</li></ul>
Diploma in professional cookery obtained from <b>"Christina Martins school of food and wine"</b> Graduated 10 November 1993.	<ul style="list-style-type: none"><li>• Professional cookery</li><li>• Restaurant management</li><li>• Theory of catering</li><li>• Floral art</li><li>• French terminology</li><li>• Cake decorating</li><li>• Menu design and food costing</li></ul>

**Bronze Certificate in Customer Service obtained from Allied Domecq Restaurants and bars, London England in 1999.**

## Career Chronology

### Head Chef:

Silvertree Restaurant Kirstenbosch botanical gardens, Cape Town Western Cape November 2007 – Present

### Chef / Proprietor:

Onverwacht Wine Estate Restaurant, Wellington, Western Cape February 2006 – September 2007

### Senior Sous Chef:

Lanzerac Manor, Stellenbosch, Western Cape April 2005 – February 2006

### Senior Sous Chef:

Intercontinental Kigali, Rwanda 6 February 2004 – 15 February 2005

### Executive Chef:

Lookout Deck restaurant and bar, Hout bay, Cape Town 15 December 2003 – 31 January 2004

### Senior Sous Chef:

Sandton Sun and Towers Intercontinental Johannesburg 15 June 2002 – 31 December 2003

### Senior Sous Chef:

Alpine Heath resort and conference village, Northern Drakensberg 15 March 2001- 8 June 2002

### Executive Chef:

Tswalu Kalahari reserve, Northern Cape 1 December 1999- 20 January 2001

### Head Chef:

Brackenmoor estate hotel, Uvongo, Natal south coast 1 September 1996 – 15 May 1997

### Chef De Partie:

Air Chefs Durban International Airport, 1 August 1995 – January 1996

### Head Chef:

Arniston Hotel, western Cape 1 December 1994 – 30 May 1995

### January – August 1996

Travel to Australia and new Zealand were I worked mainly in Sydney for temp agencies, during my time in Australia I worked in a number of places from Sydney harbor cruises to private hospitals in various positions.

### July 1997 – July 1999

During this time I was on a working holiday Visa in the UK. While I was there I held the following positions: -  
Barman/Relief chef in a dodgy hotel pub in Woking  
Sous Chef Ye olde Cheshire cheese London  
Commis Chef Nunsmere Hall Hotel Cheshire

## Silver Tree Restaurant - Head Chef. Nov 2007 - Present



Silvertree was a bit of a monster at first, the mere diversity of the place consisting of a deli selling retail items, a sandwich bar, a cake and sweets counter as well as a hot food display where food is sold per weight. It also has a 200 seater a la carte section serviced from the main kitchen where we also do weddings and other functions for groups between 2 and 200. In addition to this Silvertree offers picnics for the public walking in the garden. We do conferences supplying tea and pastries etc at various locations within the gardens, lunch at the restaurant often they end their conference with a cocktail party. Silvertree also hosts events such as our winter concert series in which tickets are sold. The evening consists of a welcome drink and a bowl of soup followed by a local band who play for an hour and in the break we serve a special winter concert menu from which the guests have ordered prior to the band playing. My role as head chef at Silvertree is: -

- Planning and costing of all menus (Banqueting, a la carte, tour groups, special events etc)
- Training kitchen staff complement of between 12 and 18 on menus
- Customer liaisons with function menus and tastings
- Stock control with assistance from kitchen manager including orders wastage control etc
- Kitchen roster with assistance from kitchen manager
- Weekly stock takes and food cost reports done through the pilot system
- Hands on cooking and controlling pass when required

[www.kirstenboschrestaurant.com](http://www.kirstenboschrestaurant.com)

## Onverwacht Wine Estate - Proprietor / Chef 15 Feb 2006 - 2007

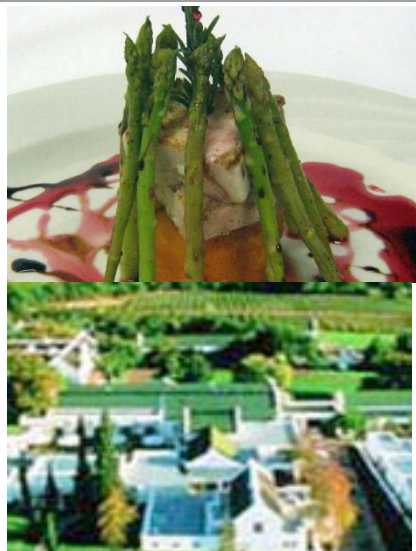


This is the first time I have run my own business and it has been an excellent learning experience. Apart from running the kitchen I have also been doing everything else as the restaurant is too small to justify employing managers and H R personnel etc.

The restaurant seats 50 inside the main restaurant area, 20 in the bar/smoking area and about 80 can be seated out on the front lawn and stoep. Wellington is a quiet small town and the locals do not have a very big eating out culture so we create events to draw business such as Christmas in July, Oktoberfest (beer fest) and various theme dinners and parties. We had established a loyal base of clientele and we strove to keep them happy.

[www.onverwacht.wel.za.net](http://www.onverwacht.wel.za.net)

## Lanzerac Manor - Senior Sous Chef Apr 2005 – Feb 2006



Lanzerac is a five star hotel and function venue in Stellenbosch. As senior sous chef I reported to the hotels group executive chef who spent a lot of the time away from the hotel so the running of the kitchen was left to me. With assistance from 2 Junior sous chefs I was responsible for a fine dining restaurant which seats up to 80 pax as well as a terrace and bar which seats 60 to 70 pax breakfasts, lunch and dinner. We also had various function halls and catered for conferences and promotions. Once again I was responsible for training of trainee chefs. Duties included:

- Staff training
- Ordering of all kitchen related stock
- Duty rosters
- Stock take and food cost
- Hands on cooking
- Liaising with clients to plan menus etc for private functions

[www.lanzerac.co.za](http://www.lanzerac.co.za)

## Intercontinental Hotel, Kigali Rwanda - Snr Sous Chef Feb 2004 –Feb 2005



This was the first five star hotel in Rwanda; it consists of an a la carte fine dining restaurant, a trendy 120 seat restaurant with a more casual feel and a banqueting conference centre catering for up to 1000 people for plated gala dinners or buffets.

Being in the middle of Africa in one of Africa's least developed countries there were many difficult situations to overcome logistically, as there are very few suppliers etc.

I was responsible for the pm shift everyday, the fine dining a la carte restaurant was my main responsibility. Duties included: -

- Special attention to training as it was a newly opened hotel
- Buffet, a la carte and set menu's
- Planning methods and ingredients file's
- Stock taking every 10 days.
- Stock requisitions
- Hands on in all departments
- Insuring Intercontinental standards were met and maintained.

[www.southernsun.com](http://www.southernsun.com)

## Lookout Deck Restaurant & Bar - Executive Chef



The lookout deck restaurant was a 400 seater restaurant which had opened 10 days before I arrived and I found it in a state of complete chaos, there were no basic operational systems in place and there was nothing but complaints every day since it had opened. I was approached and offered R xx to work for 6 weeks and to just sort it out and see it thru the busy cape season. While at the lookout deck I:

- Changed the staffing structure into 2 departments (service & production)
- I implemented a store system and put strict controls on the various stores in order to ensure that there was no theft and wastage was kept to a minimum.
- I sourced suppliers and arranged contracts for purchasing of stock
- I changed the service procedure in order to get more food out faster.
- I created a set of stock sheets and did the ground work for a proper food cost control.

## Sandton Sun Intercontinental - Snr Sous Chef Jun 2002 – Dec 2003



- Running of the Ferns Restaurant PM shift, an A la Carte Restaurant and up market Buffet seating 140 guests.
- Dinner buffets and food preparation, for 100-200 pax for The Ferns Restaurant
- Room service and terrace menu.
- Stock takes every 10 days.
- Ensuring that the quality and standards set by Southern Sun were met.
- On the job training and development of junior staff members.
- Menu design for ferns buffet daily.
- Stock requisitions thru the Fidelio system.

Sandton sun and Towers has 525 rooms and 35 suites, 1 Penthouse and 3 Presidential suites

[www.southernsun.com](http://www.southernsun.com)

## Alpine Heath Restaurant and Conference - Sous Chef Mar 2001 – Jun 2002



Being a Three cities hotel there was a very high priority given to training as most staff were trainees doing an in house training programme. This was a very large establishment, could sleep up to 600 people and the conference centre could do banqueting for up to 600.

There was an a la carte / buffet restaurant (la Gruyeres), a terrace menu an en suite dining menu (room service), a Boma which could seat 250 pax and 3 large function rooms with 6 breakaway rooms. All of this was catered from 1 relatively small kitchen with under qualified staff. My responsibilities:

- Training
- I was very hands on in the kitchen in all areas
- Stock taking and inventory every 15 days
- Ordering of stock
- Menus for buffets and theme dinners
- Staff discipline
- Relieving executive chef when he was away

[www.alpineheath.co.za](http://www.alpineheath.co.za)

## Tswalu Kalahari Reserve - Executive Chef Dec 1999 – Jan 2001



Tswalu is a five star luxury complex consisting of two exclusive lodges and a hunting lodge. Guests at Tswalu were spoilt rotten and no expense was spared when it came to providing for the guests. The average stay for a guest would be 3 days and in those 3 days it was up to us to ensure that they had done as much as possible which included different dining experiences from set menu in the hotel dining room to a full dinner buffet for 2 people in the middle of nowhere all done to 5\* standards, we did boma's and brunches in the bush all in all no day was the same.

As Executive Chef I was responsible for the following:-

- Menu planning (on a daily basis and in various locations)
- Staff rosters
- Ordering of stock (remote I had to arrange goods to be flown in at times)
- Creating a food cost budget an all inclusive rate & sticking to the budget
- Stock taking and inventories
- Staff training
- Supervision of 10 kitchen staff
- Staff discipline
- All general kitchen admin

## The Wheatsheaf Hotel - Barman / Relief Chef



During my time at the Wheatsheaf I was trained in all aspects of bar service it was here were I obtained my bronze certificate in customer service, I was trained in cellar management and I took over the kitchen when the pubs full time chef went on leave. .the hotel had an a la carte menu as well as traditional pub grub menu it also catered for functions of up to 100 pax.

[www.smoothhound.co.uk/a07572.html](http://www.smoothhound.co.uk/a07572.html)

## Nunsmere Hall Hotel - Commis Chef



Nunsmere hall hotel is an extremely up market hotel with an award winning a la carte restaurant and banquet and conference facilities for smallish groups of up to 70. The kitchen brigade consisted of a head chef, a sous chef 2\* chef de parties a pastry chef and 4 commi chefs. The food was absolutely amazing.

It was here were I gained tremendous respect for chefs who have managed to achieve Michelin status and even though I was just a commi I consider this as one of the most beneficial positions in terms of self learning I have held. As a commi chef I was working mainly on the fish section were I was responsible for all fish dish accompaniments and all vegetarian items, be it a functions, a la carte or breakfast. I found working there was like playing soccer in a match were everyone helps everyone nobody was a slacker all the chefs were on a mission to make the goal of getting a star come true.

[www.nunsmere.co.uk](http://www.nunsmere.co.uk)

## Ye Olde Cheshire Cheese - Sous Chef



Ye Olde Cheshire cheese is one of the oldest pubs in London and is relatively famous as the likes of Charles Dickens and Samuel Johnson apparently used to drink there in old times. Today it is still there and is the same as it was back then. The pub has 4 bars all in different rooms, an up market restaurant open for a la carte in the evening, a small restaurant with traditional pub food and a bistro type over the counter buffet every lunch.

There was also a restaurant that was only used for functions winch could seat 80-100 people. All the food for all the food outlets came from a single kitchen on the top floor of the complex and was sent to the various outlets via small lifts, of course the kitchen also had a intercom system connecting us to the restaurants. As sous chef I assisted the head chef with the general running of the kitchen, this was also an extremely hands on position, the brigade consisted of a head chef, a sous chef (myself), 2 chef de parties and about 5 commi chefs and 3 kitchen porters.

<http://yeoldecheshirecheese.com>

## Brackenmore Estate Hotel - Head Chef Sep 1996 – May 1997



This was a beautiful colonial estate converted into a hotel which was until recently before I got there owned by two old ladies who were outsourcing the kitchen and bar. A Chinese company bought the hotel and employed a general manager to run it on their behalf. They wanted control of the kitchen and bar so I was employed as head chef. The kitchen had been running on a thumb-suck basis, there was not a stock sheet, a food costing, a duty roster or any other normal day-to-day kitchen admin you would expect to find in any half-decent hotel. So this job really appealed to me, I definitely had my work cut out for me. Within 2 weeks I had all systems in place and after 6 weeks food cost was on track. I made an à la carte menu which proved to be a great success. We catered for conferences up to 50 pax and we were the best wedding venue on the south coast (in my opinion). We did weddings and functions for up to 200 pax. My kitchen brigade comprised of myself working closely with my sous chef, 2 chef de parties and 4 kitchen hands once the initial implementing of systems was online things were running smooth. As Head Chef my duties included:-

- Setting up and running of new systems
- Menu planning
- Food costing and food cost reports
- Stock taking
- Staff duty rosters
- Purchasing
- All general kitchen admin
- Hands on in the kitchen

## Air Chefs, Durban Int Airport - Chef De Partie Aug 1995 – Jan 1996



I started making the sandwiches for local flights and after 2 weeks I was moved to the breakfast shift which worked early afternoon to late at night.

My responsibilities as Chef de partie were:-

- All business class and economy class hot breakfasts
- Requisitioning of stock
- Supervision of a team of five
- Preparation and packing of the hot food into airline containers
- Ensuring the strictest possible hygiene standards were adhered to
- Leaving a comprehensive hand over of all happenings during the evening shift

During my four months at Air Chefs I learned a lot about food technology and food hygiene as airline standards require constant temperature checks and bacteria counts etc. we had the best available equipment, boiling pans, regen ovens, blast chillers etc. so it was an eye opener. We worked with masks and hair nets and washed our hands every 5 minutes. To be honest it's not the most pleasant job I've ever had it was like working in a factory.

<http://www.airchefs.co.za>

## Arniston Hotel - Head Chef Dec 1994 – May 1996



The town Arniston is a small fishing village and has been declared a national monument and as a result attracts a lot of tourists as well as locals from nearby towns. Arniston hotel comprised of 25 bedrooms, conference facilities for very small groups, a la carte lunches and table de hout dinners, the restaurant could seat up to 80 pax. Special occasions would be catered for i.e. Christmas lunch New Year parties etc I did outside catering for movie crews and small groups.

As head chef my duties included: -

- Buying of stock
- Stock taking
- Food costing
- Food cost reports
- Staff training
- Staff duty rosters
- Generally look after anything food related within the hotel

[www.arnistonhotel.com](http://www.arnistonhotel.com)

## Old Halliwell Country Inn - Chef De Partie Dec 1993 – Nov 1994



Old halliwell was a very small and very exclusive privately owned hotel. The kitchen comprised of a head chef, a sous chef, 2 chef de parties and 4 kitchen hands. Being on a very popular scenic touring route there were a lot of day time visitors and many people would drive out of there way to dine there as the restaurant was very well known as a popular place to eat. The hotel had conference facilities for small conferences up to 30 pax and the restaurant could fit up to 60 (a la carte). We also catered for functions of up to 100. As a Chef de partie myself and my counterpart would alternate sections supervising all over the kitchen at different times, being a small hotel and with a limited number of staff we were all jack of all trades, Chefs off all levels worked closely together with a very strong team spirit.

[www.e-gnu.com/lodges/old\\_halliwell\\_country\\_inn.asp](http://www.e-gnu.com/lodges/old_halliwell_country_inn.asp)

## January – August 1996

I spent 7 months traveling to Australia and New Zealand most of the time I was in Sydney Australia were I worked for an agency called the black and white brigade. They would call me on a daily basis and give me directions to a restaurant, hotel, hospital or any catering establishment who needed a relief chef to fill in a gap. Unfortunately I did not have a work permit so there was no way of even trying to get a full time position although I was offered several I had to turn them down.