

Curriculum Vitae

Hugh Alderson

Personal Details:

Name: Hugh Vadim Alderson

Date of Birth: 08/08/1976

Nationality: Australian

Address: 85 Point Walter Road
Bicton 6157

Telephone: 08-9339-8578 (home)

E-mail: hugh_@gmx.net

Website: www.alderson-online.com

Practical Experience:

2004-2006 *Sous Chef, Käfer, Kuffler & Bucher Group*
Frankfurt am Main , Germany

For the first 13 months of my employment with this company I worked as Sous Chef in the prestigious [Restaurant Opera](#) in the [Alter Oper Frankfurt](#) with a 100 cover restaurant and an 80 cover terrace. Here we cooked *Modern French-German food with an Asian touch*. As Sous Chef of a brigade of 13 I was responsible for helping with writing the a la carte menu, daily specials and providing an Asian touch to our mostly European menu, along with staff training, stock control and the daily running of the kitchen in the absence of the [Head Chef Christoph Gessner](#).

In the [Alter Oper](#) the **K,K,&B Group** also have a catering company which inconjunction with [Restaurant Opera](#) team caters for the many large and opulant balls and events of up to 2500 covers.

Since September 2005 I have been on paternity leave. During this time I have contiuned to work for the **K,K,&B Group** in their newly acquired **Kuffler & Bucher am Opernplatz 2** as casual **Kitchen Manager**.

[\[Reference Christoph Gessner \(German\)\]](#)

[\[Reference Christoph Gessner \(English\)\]](#)

- 2003-2004** *Sous Chef, Restaurant Dorade*
Frankfurt am Main , Germany
 The Restaurant Dorade is a modern **Mediterranean fish restaurant** with a 90 cover restaurant and a 120 cover terrace for a la carte, table d'hôte and buffet dining. In my time as Sous Chef the **Restaurant Dorade** received very good critiques from the food guides **Varta Führer** and **Feinschmecker**.
 As Sous Chef I was responsible for ordering, helping with writing the menu and translating it into English, and running the kitchen in the absence of the **Head Chef Mohamed El Zein**. [[Reference Mohamed El Zein \(German\)](#)]
[\[Reference Mohamed El Zein \(English\)\]](#)
- 1999-2002** *Chef de Partie,*
Senior Sous Chef, Sugar Club Restaurants
Soho and Notting Hill, London, England
 I worked in these positions in both of the Sugar Club Restaurants, the **Bali Sugar** with 60 covers and **The Sugar Club** with 140 covers. We cooked an **Asian-South American style of Fusion** for a la carte and table d'hôte dining with a modern fine flare. At **The Sugar Club** and the **Bali Sugar** my duties included menu planning, stock control and staff training. For my last 7 months at the **Bali Sugar** I ran the kitchen there as Senior Sous Chef, under the **Head Chef David Selex** from **The Sugar Club** with full responsibility for the daily running of the kitchen.
[\[Reference David Selex\]](#)
 (While at **The Sugar Club** I completed the [Health & Safety Awareness Certificate](#))
- 1999** *Sous Chef, Wagamama*
Camden, London, England
 In this position I was required to run five to six shifts a week, manage and help train the kitchen staff. Produce full weekly stock inventory checks, and have medium ordering responsibilities. [[Reference](#)]
 (In **Wagamama** Camden I completed the [Food Hygiene Awareness Certificate](#).)
- 1999** *Wok Chef, Wagamama*
Soho & Camden, London, England
 As **Wok Chef** in Wagamama I developed all the skills necessary to serve the **Wok station** of this high speed, high turn over modern **Japanese style noodle bar**.
- 1998** *Junior Sous Chef, Monkey Island Hotel*
Maidenhead, England
Monkey Island is a small upper class **2AA Rosette** hotel serving **modern British** food with an 80 cover restaurant, terrace bar, and multiple function rooms ranging from 10 to 120 covers. In this position I was in charge of the hot and cold starters, writing the daily starter specials, stock control and ordering. Here we catered for a la carte, table d'hôte and buffet dining.
[\[Reference Chris Coubrough\]](#)

- 1996-98** *Chef de Partie,
Senior Chef de Partie,
Sous Chef, Oriel Café
Subiaco, W.Australia*
I worked in several positions in this (100 cover) café brassiere cooking modern Australian cuisine. As Chef de Partie I was in charge of running the cold larder section and assisted in grill, breakfast preparation and service. As senior Chef de Partie I ran five shifts a week and was in charge of sauce and grill sections. As Sous Chef I was in charge of running five shifts a week with ordering responsibilities, daily specials and menu writing, food costing, stock control, and staff management of a team of 26 chefs, apprentices and kitchen porters.
[\[Reference Brad Burton\]](#) [\[Reference Jason Smith\]](#)
- 1996-97** *Senior Chef de Partie, Quattro Café
Fremantle, W.Australia*
Quattro Café was a 100 cover café and 120 cover function centre. *Quattro café* was a sister café to *Oriel* and I was employed by *Quattro* in this time to help implement the high *Oriel* standards to this new modern Italian style café. In this café I worked on cold larder, sauce, grill and pastry sections.
- 1995-96** *Demi Chef de Partie, Karri Valley Resort
Pemberton, W.Australia*
Karri Valley Resort has two dining rooms a 100 cover formal restaurant and 150 seat bistro cooking a modern French Australian style of food. Here I was in charge of the hot and cold starter section and running the bistro kitchen.
[\[Reference Greig Olsen\]](#)
- 1994-95** *Sous Chef, William's Seafood Restaurant
North Fremantle, W.Australia*
In this position I was in charge of 4 apprentices and 3 kitchen porters. I had ordering responsibilities, was involved in menu writing food costing and stock control. [\[Reference Jason Large\]](#)
- 1993-95** *Apprentice Chef, William's Seafood Restaurant
North Fremantle, W.Australia*
William's Seafood Restaurant was 120 cover fine dining seafood restaurant, catering for business luncheons, weddings, outside catering, a la carte and table d'hôte dining. As an Apprentice I learnt all sections of this kitchen and how to run them. I also participated in the [1993 Salon Culinaire Olympia](#) and was awarded a [Bronze medallion](#) for my work.
(In this restaurant I finished my cooking Apprenticeship on the 12/08/1995, and received the [Trade Certificate of Cooking](#).) [\[Reference Greig Olsen\]](#)
- 1993** *Apprentice Chef, Boardwalk Restaurant
East Fremantle, W.Australia*
The *Boardwalk Restaurant* is a 150 cover riverside restaurant cooking Australian cuisine, catering for weddings, formal functions, conferences, a la carte, table d'hôte and buffet dining. [\[Reference Arno Neilson\]](#)
[\[Reference Dorian Molga\]](#)

School Work experience:

1992 *Pre-Apprentice Cook, Boardwalk Restaurant*
1991 *Assistant Chef, Al Picchio Bistro*
1991 *Assistant Chef, Market City Cafe*
1990 *Catering Assistant, Wellington's Restaurant*
1990 *Assistant Baker, Crusty Bake Bakery*
1989 *Assistant Cook, Casa Nostra Market Cafe*
1989 *Teacher's Aide, Beehive Montessori School*

Education:

1993 *Apprentice Chef [Trade Studies Certificate of Cooking]*
South Metropolitan College of TAFE and
William's Seafood Restaurant, North Fremantle
W.Australia [[Assessments and training information](#)]

1992 *Pre-Apprentice Cook [Pre-Apprenticeship Certificate of Cooking]*
South Metropolitan College of TAFE
Fremantle Campus
W.Australia

1989-91 *Years 8-10 Secondary Education [Certificate of Lower Secondary Education]*
The Valley Independent [[Reference Marie Martin](#)]
Secondary School, Pinjarra
W.Australia

Foreign Languages:

German

Computer Knowledge:

MS Office
Palm Organizer
Internet
Web design Macromedia Studio

Hobbies:

Electric and Bass guitar
Reading
Surfing, Diving, Swimming
Travelling
Cooking

Referees:

Mr C. Gessner
Head Chef
Restaurant Opera
Frankfurt, Germany
Ph. +49(0)69-134-0395(work)

Mr M. Elzein
Former Head Chef
Restaurant Dorade
Frankfurt, Germany
Ph. +49(0)61-5139-66446(work)

Mr D. Selex
Executive Chef
Sugar Club Restaurant
London, England
Ph. +44(0)20-7437-7773(work)

Mr J. Smith
Former Executive Chef
Oriel Café/Brassiere
Subiaco, W.Australia
Ph. +61(0)8-9409-4849 (home)

[\[Return to top\]](#)