



Serge Burckel

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Fluent: English-French-German

CUISINES

French Classic – Contemporary - World Fusion

Italian – Vegetarian – Concept - Diet

EXPERIENCES:

SEPT 2010 / JANUARY 2013

Hands On Director / Executive Chef International Cuisine Doha, Qatar

Villa Um-Jassim., Al Wajbah Palace

Guests: Mostly world leaders, diplomats and famous people.

In charge: Kitchen off a Private Palace for Her Highness Sheihka Mozah, First lady of Qatar
Lunches and dinners, classic bistro style to several courses, fine dining cuisine, buffets, brunches or cocktails.

Team of 20 people

Royal Family: Catering international cuisines, and children food.

Staff recruitment, selection and salary negotiation

Staff management and development

Designing the Palace new kitchen

Staff training (hands on)

Setting of product and quality speck

Renewing our self-everyday day for lunch and dinner

Implementing regularly a diet period

Taking care of dislikes and allergies

Moving to all the proprieties in Qatar when needed

Travelling to any destination with the family upon requests

Great discretion required by respecting the protocol

Achievements

- Bringing up a standard of quality of food by training regularly
- Serving meals in a very short time frame
- Able to work with any cultures of people

JUNE 2008 / JULY 2010

Chef Owner LEONARDO Strasbourg, France

Restaurant 40 seats, French Italian cuisine

Achievements

- During the crisis in 2008 my decision was to switch from fine dining 1 Star restaurant to a more casual cuisine, by reducing prices and staff.
- Very well received by the costumers
- Very well received by the press
- First restaurant in France to do sales

MARCH 2002 / MAY 2010

Chef Owner SERGE & CO, Strasbourg, France

25 seats, fine dining. Contemporary French & Fusion Cuisine

The restaurant was created in 2002 run with a very small amount of staff

Achievements

- 1 Star Michelin 2005
- 16/20 Gault-Millau Guide
- 3th Best restaurant in Strasbourg
- From 150 000 Euros to 480 000 Euros Yearly
- Successful changed to LEONARDO because of the crisis on 2008

OCT. 2000 / DEC. 2001

Chef de Cuisine, JIKO, Orlando, USA

Walt Disney World Resort

Restaurant fine dining, African European Cuisine, high volume 500 guests a night.

In charge Pre-opening

Designing the kitchen and the African wood Owen in the dining room

Staff recruitment, selection and salary negotiation

Staff management and development

Training. Implementing some new ways to reduce staff

Achievements

- Creating a new cuisine style with an African twist
- Training the staff to this new cuisine
- Lowering Food Cost by working closely with purchasing department and Cast Member
- Rated one of the Best New Restaurant in America by John Mariani «Esquire Magazine», Dec. 2001

MARCH 1999 / AUGUST 2000

Chef Owner ONE, Los-Angeles USA

Restaurant 50 seats, contemporary fusion Cuisine

Designing the kitchen

Staff recruitment, selection and salary negotiation

Staff management and development

Achievements

- among the Best 10 New Restaurant in the City - Los Angeles Times
- Chef of the Year - California Rest Writers Association

JULY 1996 / JANUARY 1999

Chef de Cuisine SPLASH, Crown Plaza, Redondo Beach, USA
Restaurant 150 seats, euro-cal-Asian cuisine

In charge Pre-opening

- Designing the kitchen
- Staff recruitment, selection and salary negotiation
- Staff management and development
- Training & Implementing a new style of Cuisine for Crown Plaza
- Running the Place like an independent restaurant

Achievements

- Best fusion Chef in Los Angeles - L-A Times Mrs. Irene Virbila -
- Best New Restaurant 1998 - California Rest Writers
- Award of the Best F&B of all Crown plaza World wide

JULY 1993 / APRIL 1997

Chef de Cuisine BELVEDERE, Hong-Kong, China
Restaurant 150 seats, Classical, Contemporary French Cuisine

In charge Pre-opening

- Designing the kitchen
- Staff recruitment, selection and salary negotiation
- Staff management and development
- Training & Implementing a new standard
- Running the Place like an independent restaurant by direct contact with our customer

Achievements:

- First year to be among the 4 Best Fine Dining Room in City, Tatler Guide

CHEF POSITION IN FRANCE 1987 / 1992

SEP. 1992 / APRIL 1993

Chef de cuisine Le RADIO Chamalières, France
70 Seats fine dining restaurant + Banquets
French Classical Cuisine

Achievements:

- 18/20 guide Gault Millau –

- 1 Star guide Michelin

FEBRUARY 1992/ JULY 1992

Consultant - Pierre Schmidt Weyersheim, France

In charge

Creating news recipes and products sold in supermarket, Auchan & Carrefour,
Training of the Staff.

Achievements:

- Very interesting experience, learning how to simplify, things, and making them taste good.

AVRIL 1991 / JANUARY 1992

Chef de Cuisine Le Diamant Rose La Colle sur Loup, France

Restaurant 100 Seats, 12 Chefs

Cuisine: French Classic

Achievements:

- 2 Stars Michelin.
- 16/20 Gault-Millau

OCT. 1988 / MARCH 1991

Chef de Cuisine Le Rendez-vous de chasse Colmar, France

Restaurant 80 seats, 8 Chefs

Cuisine : French Classic

Achievements:

- 1 étoile Michelin.
- 16/20 Gault Millau
- Finaliste Taittinger

NOV. 1987 / SEP. 1988

Chef de Cuisine L'Asphodèle Dole, France

Restaurant 60 seats, 5 Chefs

Cuisine : French Classic

Achievements:

- 15/20 Gault-Millau

MARCH 1987 / SEPT. 1987

Chef de Cuisine Les Semailles Paris, France

Restaurant 20 seats

Cuisine: French Classic

Achievements:

- 15/20 Gault-Millau

SEPT. 1986 / FEBRUARY 1987

First Chef Position La Petite Cour Paris, France

Restaurant 60 seats, 5 Chefs

Cuisine: French Classic

Achievements:

- 14/20 Gault-Millau

MARCH 1986 - AUGUST 1987

Private Chef Saudi-European Bank Paris, France

Cuisine: World

LEARNING TIME 1976 / 1986

MARCH 1985 / MARCH 1986

Chef de partie L'archestrade & Lucas Carton Paris, France

Alain Senderens

- 3 Stars Michelin.
- 19.5/20 Gault-Millau

FEBRUARY 1984 / FEBRUARY 1985

Chef de partie Chantecler Hotel Negresco Nice, France

Jacques Maximin

- 2 Stars Michelin.
- 19.5/20 Gault-Millau

JULY 1984 / JANUARY 1985

Sous-Chef Chez Joël Tokyo, Japan

Joël Bruant

SEPT. 1982 / JUNE 1984

Commis de Cuisine Aubergine Munich, Germany

Eckart Witzigmann

- 3 Stars Michelin.
- 19.5/20 Gault-Millau

JANUARY 1981 / JULY 1982

Commis de Cuisine Lameloise Chagny, France

Jacques Lameloise

- 3 Stars Michelin.
- 19.5/20 Gault-Millau

MARCH 1980 / DEC. 1981

Chef de partie Hotel Trois Rois Basel, Switzerland

- 1 Star Michelin.
- 14/20 Gault-Millau

CONSULTING

JULY 2001

Market City Café Company Los-Angeles USA

Pre-opening

- 1 Bistro French 200 seats
- 1 Steakhouse 250 seats

DEC. 1999

Top Cloud Seoul, Korea

Pre-opening

- 1 Restaurant Cuisine Fusion 250 seats
- 1 Restaurant gastronomique 90 seats

PROMOTIONS

NOV 2001 **Antoine Room**

Sheraton Lai – Lai

Taipei, Taiwan

SEPT 1995 **Sun**

International Hotels

Cape Town, South Africa

JULY 1994

Soltee Hotel

Crown Plaza

Kathmandu, Nepal

TRAINING

JAN 1988

Le Nôtre Plaisir, Paris

- First degré chocolate

APR 1983

Gualtiero Marchesi Milan, Italy

- 3 Stars Michelin

AUG 1982

L'Hermitage Corton Beaune, France

- 1 Star Michelin

DEC 1981

La Réserve Beaulieu sur Mer, France

- 1 Star Michelin