

Konrad

Nationality: Polish/British

Professional Summary

Experienced chef with a background in Michelin-starred kitchens, including Gordon Ramsay Restaurants and Pétrus. Completed a stage at Daniel Clifford's two Michelin-starred Midsummer House. Skilled in event catering, notably for Clare Smyth at the Cheltenham Festival. Excels in creative menu development and maintaining high standards of quality and presentation. Currently expanding skill set through IT studies, demonstrating adaptability and ambition. Holds Enhanced DBS certification.

Work History

Private Chef

Freelance | Morzine/Avoriaz, France | March 2024 - Present

Manor Farm 2, Main Road, Nether Broughton, Melton Mowbray, England, LE14 3HB

- Delivered luxury private chef services in Morzine and Avoriaz for seasonal guests.
- Created refined, personalized menus using seasonal Alpine ingredients.
- Worked independently in client kitchens with Michelin-style plating and table-side service.

Freelance Private Chef

Elite Executive Concierge | Tignes, France | June 2023 - December 2023

Rte du Rosset, 73320 Tignes, France

- Created bespoke culinary experiences for clients in high-end chalets.
- Designed and prepared daily menus, including gourmet breakfasts, après-ski, and multi-course evening meals.
- Sourced premium local ingredients, managed inventory, and adhered to strict budget controls.
- Maintained the highest hygiene and safety standards in a seasonal environment.

Agency Chef

Michelin, WickedCatering LTD | Remote | August 2022 - May 2023

- Worked at Gordon Ramsay Petrus as Chef de Partie, and completed a trail at Restaurant Gordon Ramsay.
- Staged at Midsummer House under Daniel Clifford (2 Michelin Stars).
- Delivered for Clare Smyth and Bentley at Cheltenham Festival.
- Also provided short-term kitchen cover in Michelin-rated restaurants in Austria and Germany.

Junior Sous Chef

The Mermaid Inn | April 2022 - July 2022

High St, Ellington, Huntingdon PE28 0AB

- Supported senior kitchen team in a modern British pub with fine dining focus.
- Supervised junior staff and ensured smooth service delivery.
- Contributed to menu development and specials.

Chef de Partie

Darwin College, Cambridge | October 2021 - January 2022

Darwin College, Silver Street, Cambridge, CB3 9EU, United Kingdom

- Took responsibility for running a section in a traditional college kitchen.
- Prepared dishes for formal dinners and college events.
- Training progression was impacted by national lockdowns.

Junior Chef

Seasons Café, Kings Hedges Road, Cambridge | August 2018 - June 2020

- Gained foundational kitchen experience in a busy café environment.
- Assisted in daily prep, hot and cold sections, and service execution.
- Developed strong teamwork and time management skills.

Education

Advanced Technical Diploma Level 2 | Culinary Arts

Cambridge Regional College, Cambridge | September 2018 - June 2019

Advanced Technical Diploma Level 3 | Professional Gastronomy

Cambridgeshire Regional College, Cambridge | January 2020