

RAFAEL

EXECUTIVE CHEF

Restaurant Openings | Menu Development | Team Leadership | Commercial Control

Paphos, Cyprus |

EXECUTIVE PROFILE

Executive Chef with 15+ years in professional kitchens and 14+ years in senior leadership across Australia and Cyprus. Combines creative menu development with disciplined food and labour cost control, restaurant pre-openings and calm, hands-on team leadership. Experienced in boutique hotel dining, modern Mediterranean and Italian cuisine, Middle Eastern concepts, weddings, functions and VIP private dining.

SELECTED IMPACT

\$120K supplier debt cleared in six months	15 chefs and cooks in largest brigade	200+ covers during peak services	22-25% food cost maintained
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CORE STRENGTHS

Pre-openings • Menu development • Food & labour cost control • Kitchen leadership • Supplier management
• HACCP • High-volume service • Fine dining & events

PROFESSIONAL EXPERIENCE

Executive Chef | Geppetto Restaurant, M Boutique Hotel

Paphos, Cyprus | 2023 - Present

- Led the pre-opening and now oversee à la carte breakfast, lunch, dinner and pool kitchen service.
- Lead a large brigade across recruitment, rostering, training, purchasing, suppliers and service standards.
- Develop seasonal menus and wine dinners while maintaining a modern Mediterranean, casual fine-dining identity.

Executive Chef | Ciao Cielo

Melbourne, Australia | 2022 - 2024

- Led modern Italian menu direction and hands-on operations for a high-volume restaurant.
- Managed a brigade of 15 chefs and cooks, including rostering, training, purchasing and supplier relationships.
- Maintained food quality, consistency and commercial discipline throughout preparation and service.

Head Chef | Wolfe & Molone

Bentleigh, Australia | 2021 - 2022

- Developed a Middle Eastern menu concept and led a close-knit kitchen team.
- Maintained HACCP standards while managing suppliers, ordering and rosters.
- Created menus for wine dinners, bottomless brunches and a new midweek dining concept.

RAFAEL "RAFI" COHEN

Executive Chef | Paphos, Cyprus | raficohen68@gmail.com

PROFESSIONAL EXPERIENCE CONTINUED

Executive Chef | Omri

Melbourne, Australia | May 2020 - May 2021

- Led the pre-opening, kitchen layout and operational set-up.
- Created a seasonal menu and managed food and labour costs.
- Recruited and trained 10+ chefs and kitchen hands while consistently meeting owner targets.

Head Chef | Young and Foolish

Melbourne, Australia | Dec 2018 - Jan 2020

- Held full responsibility for food cost, ordering, training and seasonal menu development.
- Cleared \$120K in supplier debt within six months through accurate costing and a complete menu redesign.
- Introduced commercially stronger menus while consistently achieving ownership targets.

Head Chef | Ventuno 21 & Cerberus

Black Rock, Australia | Apr 2015 - Dec 2018

- Ran a modern Italian fine-dining operation, controlling food cost, wages, ordering, training and suppliers.
- Helped design the new Ventuno 21 kitchen and developed seasonal menus and weekly winter express offerings.
- Delivered the venue's strongest summer performance in six years, with peak services averaging 200+ covers.
- Managed functions for 80+ guests while maintaining kitchen safety and cleaning systems.

Sous Chef, Promoted to Head Chef | Sails on the Bay

Elwood, Australia | Oct 2012 - Mar 2015

- Promoted to Head Chef after six months, leading a 120-seat fine-dining kitchen.
- Created four seasonal menus each year and maintained food cost between 22% and 25%.
- Led 100-120-cover services, functions up to 180 guests and up to 25 summer events per month, while mentoring junior chefs.

ADDITIONAL EXPERIENCE

Private Chef | VIP Private Household

Melbourne, Australia | Full-time appointment

- Designed daily menus and delivered discreet private dining experiences and special dinners for VIP guests.
- Managed stock, purchasing and inventory with the house manager, and travelled with the family when required.

Earlier roles: Belgian Beer Cafe, Bluestone | The European, Pastry Chef

QUALIFICATIONS

Certificate III in Commercial Cookery | Holmesglen Institute | 2010

Certificate III in Patisserie | Holmesglen Institute | 2012

Certificate III in Bakery | Holmesglen Institute | 2012