

Gabriel H.



Summary:

Gabriel is a seasoned International Executive Chef and Culinary Director with over 25 years of experience, having honed his skills under the tutelage of MasterChef Joël Robuchon and the prestigious Le Cordon Bleu in Paris.

Gabriel's career has spanned 22 countries, where he has managed complex, high-volume kitchens, luxury buffets, and à la carte establishments, often at Michelin star levels.

A key strength of Gabriel's leadership is his ability to mentor and train junior chefs, fostering a collaborative and harmonious kitchen environment. He is also proficient in menu development, incorporating seasonal ingredients and local market trends to create innovative and profitable dishes.

His meticulous approach to food cost management and inventory control ensures efficient kitchen operations, while his deep understanding of P&L management contributes to the financial success of the businesses he leads.

Gabriel's career highlights include his roles as Director of Culinary for Cedilla Pharmaceuticals, where he managed operations across multiple countries, and his position as International Executive Chef at Uptown Square Ltd, overseeing multiple à la carte restaurants.

His long-term career goal is to continue driving culinary excellence and innovation, aligning with his passion for leading teams to achieve both operational success and exceptional dining experiences.

Nationality: French. Current location: Malta.

Languages: Fluent in English, French, Romanian, a bit of Italian and Arabic.

Professional Experience:

2024 – 2026:

Self-employed.

Private Chef and Manage a Vila:

High profile clients.

Malta – Cyprus – France.

Cedilla Pharmaceuticals Limited

Director of Culinary

India, UK, Scotland, the Netherlands and USA

June 2022 –February 2024

Responsible for the operation of F&B business, more than 10 kitchens and more than 150 chefs - (Most of them are in Michelin star level) - multi types of cuisines, vegan, healthy and trendy.
Including new planning and establishments.

Uptown Square Ltd

International Executive and Corporate Chef

Cyprus

May 2021 – May 2022

Central kitchen provides up than 3.500 meals daily to various companies.

The company includes 5 à la carte restaurants: Asian, Indian, Steak House, Mediterranean and Seafood. Full management of multi-site cuisine and managing the F&B business, high volume with over 200 chefs.

Vino Park Luxury Restaurants Corporate Executive Chef Kazakhstan

February 2020 – March 2021

New establishment of two luxury restaurants: Italian/Mediterranean and International cuisine style. Up to 120 chefs train, to improve the level.

Al-Futtaim 5* Luxury Private Executive Chef Dubai, UAE

January 2019 – December 2019

Fine dining, French, Mediterranean, Middle east and international cuisine style, also, in Michelin standard. Overall kitchen operation, raw ingredients sourcing, procurement, stock and equipment.

Control, ensure a high level of guest service, establishing concept dish ideas and menus for special events.

Two-O-Six - Boutique Hotel and Restaurant 4*Luxury

Executive Chef

Tanzania

January 2017 – December 2018

Modern Mediterranean and International cuisine.

The new opening and establishment of luxury restaurants, more than 300, cover daily, high volume kitchen around 30 chefs. Fresh sea food and fish, mix of import meat from South America and from South Africa, grill and smoking meats, includes events for 100 to 500.

Weddings, welcome cocktails, serving stations and outside catering.

Cavalier Art Hotel 4*

Executive Chef

Valetta, Malta

January 2013 – December 2016

Managed the kitchen with more than 30 chefs, including for the restaurant, menus and implemented a recipe procedure. International cuisine and banquets range from 100 to 500.

Costa Cruise Line Executive Head Chef *International*

January 2011 - December 2012

Demonstrated culinary techniques to staff to ensure proper preparations, presentations and qualities of new menus. Kitchen staff of 120 chefs, 3 different kitchens and 4 a la cart restaurants, around 3,200 clients daily.

San-Hotel Elisabeth Park 5* Luxury

Executive Chef

Austria

August 2008 – December 2010

Interviewed, trained, scheduled and directed culinary staff.

International cuisine, 30 chefs - 2 kitchens a la carte cuisine, including events - weddings, cocktails, banquet from 100 to 800.

JW Marriott Bucharest, Grand Hotel 5*

Executive Chef

Romania

March 2004 – May 2008

Operating with a crew of more than 100 chefs, 3 restaurants a la carte, managed a high-volume kitchen.

Includes events, weddings, welcome cocktails, serving stations, food festival countries and private parties for 1200 customers.

Hyatt regency 5* Luxury

Executive Sous Chef

France

January 2002 - January 2004

Specialization in Gurmeet French cuisine and several departments of the kitchen.

Le Place de Vosges Chef De Parties *France*

February 1999 – November 2001

Student of classic French cuisine, under the leadership of **MasterChef Joel Robuchon**.

Education:

- Culinary Arts, Le Cordon Blue, Paris.
- HACCP and Hygiene: L-University Malta.
- Bachelor's degree in business management: SHG Malta.
- Proficiency with computers and computer programs, including Microsoft Word, Excel and Outlook.
- Food cost control and P&L Management.
- Certificate of One Michelin Star