

RAPHAEL GAMON

the traditional chef

Curriculum Vitae

CURRENT

7/2008– developing a TCM cooking show and hosting a weekly radio show on 97.5AM

EXPERIENCE

5/2007– 5/2008 Minahasa Lagoon & Resort North Sulawesi, Indonesia
Assistant Director/Executive Chef/Scuba Dive Instructor

- Enhancing the quality of all F&B aspects. Construction of the kitchen/office area.
- Implementing HR, team-building tools and coaching of all Resort staff.
- Responsible for new constructions and overseeing expansion in all sectors.
- Recruited local arts and crafts people and building a unique brand recognition.
- In charge of all Hotel purchasing and assisting in foreign PR and marketing.
- Certified as PADI MSDT Dive Instructor, training clients and dive staff.
- Media coverage in TIME, International Radio and Asia's Cooking Network.

8/2006–5/2007 Eu Yan Sang/red white & pure - Singapore, SEAsia
Consultant Executive Chef

- Hired to specifically design and develop a unique concept of incorporating TCM (Traditional Chinese Medicine) into Spa/French Cuisine and I managed and delegated the technical construction of the kitchen & restaurant, hired & trained the staff for Vivo City, Harborfront, Singapore. I was privately tutored in TCM by professional herbalists.
- Developed a modern TCM product line
- Developed a Spa/TCM Menu, hired and trained a successful kitchen brigade of 25.
- Promoted and participated in Media for brand recognition. (attachment)
- In charge of all kitchen and F&B administrative operations
- Implemented TCM training course for new recruits - speeding profitability.

2006 Zeavola Resort & Spa - Phi Phi Island, Thailand
Executive Chef

- Trained a kitchen brigade of 25 and successfully incorporated French/Southern Thai fusion Cuisine for this small luxury boutique hotel of the world (SLH). My cooking is showcased in Departures magazine, Thai television 2006, Conde Nast Magazine April, May and June 2006 and featured for CNN's "Richard Quest on Travel" in September 2006.

2005 Layana Resort & Spa - Kho Lanta, Thailand
Consultant Executive Chef

- Expanded and trained the kitchen staff for this Boutique Hotel; I trained a menu consisting of exquisite French Fusion/Southern Thai Cuisine and polished the pastry section in French bakery. Created a Spa Menu.
- Arranged high society wedding festivities and coordinated all administrative planning and helped implement all F&B related SOPs.

1993-2004 Own Business - Los Angeles, USA
Executive Private Chef

Created and developed a business that specializes in gourmet cuisine of the highest standards based on the Le Cordon Bleu School in Paris, France. Specialized in preparation of historical meals from important events in history, fulfilling a unique and highly desirable niche in the culinary landscape between Los Angeles and New York. he has been sought after by some of the most discriminating palettes within the film entertainment and business communities. Chef Raphael directs a team of talented professionals to produce unforgettable events. Multi-course dinners and elaborate buffets have been catered for such distinguished clients as Arlene Sorkin/Lloyd, Sandy Gallin, Dolly Parton, Bruce Villanch, Lorna Luft, Barbra Streisand, Governor Arnold and Maria Shiver, Cher, Kobe Bryant, Andy Tennant and Oscar Parties, celebrity weddings, e.t.c.

Assisted in special training programs at the Culinary Institute of America.

1991-1993 Europe
Private Chef

Traveling through Italy, Portugal, Spain, Austria, Germany, Sweden and England, Chef Raphael prepared dinner parties and became known as the "Traveling- Private-Chef." His clients include Claude Montana, Romeo Gigli, Van Furstenberg, George Michael and the private residence to Armani, Versace and the house of Dior.

1989-1990 King's Private Residence - Brussels, Belgium
Private Chef

Requisitioned by Prince Albert as chef in the private residence for his Majesty King Baudouin in Bruges. Chef Raphael was responsible for all dinner events.

1988-1989 Paris & Southern France
Private Chef

Commuting between Paris and Provence, Chef Raphael was hired by high society and major players in politics and fashion. Nicole de Vésion, the creative director for Hermes, Pierre Cardin, Christophe Girard, Thierry Roussel and Bernard Danillon were among his clients. Utilizing such exotic locations as the wing of an Airbus Jet, the roof of the Louvre and dining rooms of castles and Chateaus, Chef Raphael created delectable feasts for large affairs and intimate gatherings. The vibrant flavors of ingredients indigenous to the South of France strongly influenced Chef Raphael's taste and fondness for simplicity.

1986-1988 Palais Royal - Paris, France
Chef de Cuisine

Hired by the French Culture Minister Jacques Lange, Chef Raphael was responsible for the kitchen and dining rooms. As Head-Chef, he managed a 20-person brigade & successfully executed special requests for high-profile clientele.