



Mr Warren Clayton Jones
Mob: 07826-529123
eMail: chefwcj@hotmail.com
Date of Birth: 14th August
Nationality: British
Website: www.chefwarrenjones.co.uk



Management Profile

Highly successful and possessing excellent people skills and a proven track record in increasing productivity in a 4 - 5 star environment with a number of significant achievements
Raising standards, profits and audits as well as customer satisfaction and efficacies, illustrating a valuable contribution within sales and problem solving as well as maintains a high quality in food standards with Modern and Classical cooking techniques to a 2 & 3 rosette level, whilst the kitchen adheres to hygiene and health and safety regulations

Stages When Training

Paul Bocuse – Lyon
Michel Guerard – Les Pres d Eugenie

Education & Training

World Master Chef Medal Holder & Board Director 14 years
Chaine De Rotisseurs Member & Medal Holder
Copper Skillet Challenge Silver Medal Holder 2005 (To Represent England In America)
Craft Trainer- TS1-TS2-TS3
Food Hygiene Diploma
N V Q D32 Assessor
N V Q Level 3 Management

Employment History

Executive Direct Ltd (Company Owner)

Culinary Director January 2011

Executive Direct Ltd works with hotels and restaurants to maximize profits, train kitchen teams and look at the food outlets to achieve a better food standard and food revenue to keep in lines with current trends and customer needs here and overseas

The 3 main areas of work are listed below

Chef Consultant

Help businesses improve and streamline EHO procedures & introduce new training systems for H.A.C.C.P

Offer menu development and Advice to maximize the businesses potential and help improve Gross profit and food wastage and streamline menus

Assist in new openings including Kitchen planning & set up

Private Chef

Offer bespoke menus for intimate Dinner Parties or larger scale events, Functions or any Celebrations set up in your own home or privately booked venue and also available for Pop up Restaurants enquires

Freelance Chef

Offer Cover for Staffing Shortfall Due To Holiday , Sickness or Job Vacancies

Executive Chef Consultant (Food Development & Design)

*Thoresby Hall Hotel & Spa (Flagship Hotel For Warners Hotel Group)
Thoresby Park,
Nr Ollerton .
Nottingham
(RAC/AA 4 star & AA 2 Rosette Restaurant)*

December 2006 – January 2011

My brief from the board of directors was to raise the profile off this elegant 4 star manor house with large food outlets consisting off 3 restaurants ranging room a live theatre kitchen for 300 covers, 140 cover Italian Restaurant & 70 cover a la carte restaurant with 2 rosettes and banqueting for 50 - 300 covers with a brigade of 42 chefs with covers total per week of 5500 & occupancy levels of 94% all year

Implementing all menus, training, and food quality to achieve the company targets with regards food cost & wage percentage

My Rewards as Executive Chef in the company was to achieve rosettes for the hotel Restaurant which holds 2 for the past 4 years

Improved kitchen hygiene scores to 94% for 4 year over 2 audits per year

Executive Chef (A.B Hotels)

Having already worked at the hotel as Executive Chef for 4 years from 1996 to 2000 was asked to go back by Abraham Berjerano the owner to sort the food offering and regain the lost revenue from the conference and banqueting business 800 covers as well as the 2 restaurants the total food revenue was 4.5 million per year

*Sopwell House Hotel Country Club & Spa
Cotton Mill Lane
St, Albans
(RAC/AA 4 star Deluxe, 2 Rosette Restaurant)*

July 2005 - December 2006

Maintaining and overseeing a brigade of 21 chefs to upgrade all the food & beverage outlets Throughout 4 kitchens, with 2 Restaurants, busy conference and banqueting for up to 800 covers

Maintaining budgets and food cost of 28 %

Executive Chef February 2002 - July 2005

Hilton and Marriott Hotel as well as a private company (Consultancy Roles)

*Langham Hilton Hotel
Portland Place
London
5* Deluxe with spa and VIP lounge as well as 3 restaurants*

London Hotel with a team of 45 chefs and busy conference and banqueting as well as the only hotel to hold a Kosher License for meat and milk functions

Executive Chef

*Marriott Hanbury Manor Hotel (Consulting with full time option available)
Ware, Thunderidge,
Herts.
5*Deluxe, 2.restaurants, 1 rosette & 2 rosette awards in each restaurant
12 function rooms, health complex, golf course*

This 169 bedroom hotel, with 3 kitchens, 1 fine dining restaurant and 1 brassiere, both with accolades, and banqueting for up to 500 covers, with private members bar, and outside terrace, for barbeque or canapé receptions.

2 golf courses and health & leisure complex

Responsible for all F & B outlets, with regards to menus, and raising the standard of this deluxe hotel, responsible for all staff, including back of house, dry goods, goods inwards, and all Marriott health & safety audits and brand standards

Maintaining budgets and food cost of 27 %

Executive Chef

Wyboston Lakes, Training & Conference Centre
Great North Road,
Bedfordshire,
MK44-3AL

*This multi site complex boasts 3 conference centres totaling 570 rooms and 37 conference rooms, golf and leisure facilities, and a la carte restaurant, with a food cost of 25% and 4 million pound food turnover
Responsible for all outlets with an average catering turnover of 5000 covers a week, and looking to expand for 2005, within the ministry of defense sector,*

Executive Chef

Kensington Palace and Kensington Park Hotels
De -Vere Gardens
London
W8-5AF
(RAC / AA 4 star deluxe, 2 Rosette Restaurant)

December 2000- February 2002

*Responsible for all F&B outlets in these 2 Hotels, totaling 720 rooms, 3 Restaurants 20 Function rooms, 3 Bar and Lounge areas,
Responsible for implementing all new menus to raise the hotels profile and achieve Consistent Standards in all F & B areas, as well as to achieve targets and Budgets with a brigade of 35 chefs
Maintaining budgets and food cost of 28%*

Executive Chef

Renaissance London Chancery Court Hotel
(RAC/AA 5 Star deluxe, Marriott Flagship World-wide)
2 Rosette Restaurant with Celebrity Chef Jan Tanaka

Pre-opening October 1999 –December 2000

*Having been there from October 2000 pre-opening, was responsible for implementing all new menus and Costings as well as Recruitment, health and safety, (Marriott audit) and all brand standards relating to the hotel to achieve this 5 star status
Responsible for a team of 44 chefs Throughout 4 kitchens with extensive conference and banqueting facilities as well as 90 cover restaurant with 2 rosettes with Jun Tanaka
Maintaining budgets and food cost of 27%*

PROMTIONAL WORK SUCH CELEBRITY CHEFS AS

Susan Spicer – Bayona Restaurant New Orleans
Michel Theurel – 1 star Michelin Brussels
Scott Webster – Australian press promotion
Thomas Oden – Californian Vineyard
Ken Hom - Langham Hilton
Acadamie Culinnaire Luncheons

ALSO ADDITIONAL WORK FOR

The Sultan of Brunei & Family
British Touring Car Championships (Tom Chilton and the team)
Lord Forte & Rocco Forte Board Room Meetings
Cheryl and Ashley Coles Wedding
Robbie Williams - Knebworth tour 2003 and after show party
Overseas consultancy work for Thomas cook in France & Croatia
England Football Teams and Arsenal Team with reference from Arsene Wenger
Colin Farrell & Dudley Moore
Function and Private Dining for the Members of the Royal Family

1995 - 1999 Sopwell House Hotel (Executive Chef) 4 years
1992 – 1995 Langham Hilton Hotel (Executive Sous Chef) 3 years

References

Richard Jee – Vice President Hospitality At World Group
David Grindrod – Group Executive Chef Warner Hotels
Anthony Marshall – Executive Chef Hilton On Park Lane