

nombre  
**APELLIDO**

Chef de Partie

I believe my personality is a good match for the First Chef job. I won't let anyone tell me what to do (except the president, since he can't make a mistake).

I wasn't asleep in civics class—I know all about papal infallibility). I won't allow veganism, gluten free people



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## CONTACT




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Nicolai Svenson  
Stockholm / Sweden  
+45 123 456

nicolaisvenson@gmail.com  
www.chefeeds.com

## SOCIAL MEDIA

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 / nicolaifood  
 / gastromadness  
 / nicolaifood

## SKILLS

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French Cuisine  
Indonesian Cuisine  
Mastering Vegetables  
Cutting  
Stocks and Sauces  
Minimalist Plating

## EXPERIENCE

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### COMMIS

Harris Hotel / Bandung  
2015-2016

I was in charge on Semi Fine Dining Restaurant

### DEMI CHEF

Noma / Copenhagen  
2016-2017

I had responsibility in sauce and grill section with 2 commis.

### ASST. CHEF DE PARTIE

Noma / Copenhagen  
2016-2017

I had responsibility in sauce and grill section with 2 commis

## EDUCATION

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### CULINARY ARTS

Culinary of American Institute  
Diploma Degree  
2012-2015

### PASTRY AND BAKERY

Culinary of American Institute  
Diploma Degree  
2012-2015

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## LATEST PROJECT



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### Vegetables Dumplings



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### Tuna Tataki



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### Great Life Fruit Bowl

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PORTOFOLIO

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*“Chef Thomas Keller was an inspiration to me and many, many young cooks like me. He told us that the role of the new, modern chef is different.”*



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**APELLIDO**

Chef de Partie

## COVER LETTER

**“I believe my personality is a good match for the First Chef job. I won’t let anyone tell me what to do (except the president, since he can’t make a mistake. I will not allow veganism, gluten free people even keto-dieters.”**

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In terms of other skills, I’m pretty good at finding recipes on the Internet (have you used Ask Jeeves lately? There’s so much great stuff online!) and I like the My Drunk Kitchen show on YouTube. But of course I would not drink on the job as First Chef.

Unless I’m hanging out with President Trump and he said, “hey, why don’t you have a beer with me,” and then of course I would, and then he would probably say, “hey, Al, why are you working in the kitchen like a girl? Why don’t you come make policy with me?” and I would say, “well gee, Mr. President, I don’t know the first thing about policy, are you sure?” and he would say, “Al, you are exactly the type of white bread American who makes up the backbone of our country,” and then we would have a few more beers before I got confirmed as a Cabinet senator. That’s the only time I would drink on the job.

**Nicolai Svensson**



