



Nicky Shillan

Curriculum Vitae (CV)

What job i'm looking for? My positive points

Seabourn created a partnership with world-renowned American chef Thomas Keller, A culinary genius behind a trio of Michelin starred restaurants. As part of the chef team selected to launch Thomas Keller's menus on Seabourn I trained under Keller and his Chef de Cuisine in Napa Valley. As part of training, I worked in Keller's Michelin starred restaurant Bouchon in Yountville, California. I was then responsible for the on-board training of all the chefs and sourcing the chefs with the right skills to be involved in the Thomas Keller project. I traveled around the various ships of Seabourn to train the chefs in the Thomas Keller Menu.

Thereafter promoted to Chef de Cuisine of the Thomas Keller Grill a chophouse featuring Keller's farm-to-table approach to cuisine. The menu focuses on iconic dishes but gives them a little facelift when it comes to preparation and presentation. Preparation of dishes such as a classic Caesar salad tableside create a unique charm to the guest experience.

Reporting back to Thomas Keller team daily on service. Precision in following recipes. Ordering and budgeting. Guest interaction. Controlling service. Training of chefs.

Preferred occupation	Chefs Kitchen jobs
Preferred work location	Cape Town Western Cape

Contacts and general information about me

Day of birth	1977-06-25 (46 years old)
Gender	Male
Residential location	Cape Town Western Cape
Telephone number	Information is available only for registered users. Sign in
Email address	Information is available only for registered users. Sign in

Additional information

Driver licenses	EB Articulated Light Vehicle ≤ 3,500kg
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Salary you wish 25000 R per month

How much do you earn now 40000 R per month