



C U R R I C U L U M V I T A E

EMPLOYMENT HISTORY

John Wood Consultancy Ltd

Date - 26/02/07 - present

Position - Director

In early 2007 I set up my own consultancy business using the unique set of skills acquired from over 25 years in the industry.

Currently my two biggest clients are an international hotel group who operate 3 hotels in Ireland, 3 in London, 1 in Bristol and further 3 in Washington and Boston in the United States of America. The second is the UK part of an international hotel chain that I am developing menu solutions for 24 of their hotels.

I have also undertaken a variety of projects for other hotels, restaurants and retail catering outlets within the hospitality industry.

My company offers personal advice and guidance for any food and beverage operation both on a long term and short term basis. The company also offers a unique recruitment service finding the right candidate for a position.

Ralph Trustee's - The Grove Hotel

Date - 01/03/05 - 25/02/07

Position - Culinary Director

- 5* Deluxe
- 227 bedroom hotel, 3 restaurants, 25 meeting & function rooms, Championship Golf course, Spa, 300 acres of ground.
- As both Executive Chef and F&B Director my responsibilities included the direction, development and motivation of a team of 90 chefs and 120 Front of house staff, as well as all food and beverage activities in the hotel.
- Total F&B revenue £16.5 million per annum.

The 3 restaurants are:

Colettes

Fine dining 50 cover restaurant with 3 AA Rosettes.

The Glasshouse

200-cover restaurant with a live international buffet concept serving breakfast lunch and dinner - £6.5 million turnover.

The Stables

80 cover relaxed gastro pub concept with a golfers bar and halfway house - £2.5 million F&B turnover.

There are 3 other bars and the Spa restaurant and lounge area for afternoon tea.

Sainsbury's UK - Head Office

Date - 06/04 - 03/05

Position - Group Executive Chef

My role with Sainsbury's was both a product development and an inspirational role for the development teams.

I worked closely with Jamie Oliver on food inspiration projects and jointly appeared on a national advert with Jamie on the "Taste the Difference" range.



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EMPLOYMENT HISTORY

(Continued)

Burj-al-Arab - Dubai UAE

Date - 07/01 - 06/04

Position - Executive Chef

- 5* Deluxe all suite hotel
- Rated by "Leading Hotels of the World" Best hotel in the World
- Business Traveller Magazine Germany - Best Hotel in the Middle East (Burj-al-Arab) - 2004
- Institutional Investor Magazine's, The World's Best Hotel (Burj-al-Arab) - 2003
- World Travel Awards - The World's Leading All-Suite Hotel (Burj-al-Arab) - 2003
- Ultimate Service Award Middle East (Burj-al-Arab) -2003
- World Travel Awards - World's Leading All-Suite Hotel (Burj-al-Arab) - 2001
- World Travel Awards - World's Leading Spa Resort (Burj-al-Arab) -2001
- Five Star Diamond Award (Burj-al-Arab) - 2001

Burj-al-Arab, unofficially rated as the only 7* hotel in the world, is the flagship hotel of Jumeirah International, a company which operates another four 5* hotels in Dubai and two 5* hotels and a private club in London. In addition it also runs an International Hotel School in Dubai and is currently building one of the world's largest hotel resorts, also in Dubai. Jumeirah International is a world-class hotel company, committed to providing the very highest standards of excellence and striving to be an industry leader in all their activities.

Burj-al-Arab has received many hotel awards since opening in 1999, and has been voted by many polls as the best hotel in the world. More specifically, it was recently the highest scoring hotel following a 'Leading Hotels of the World' inspection and was awarded ISO 9000/2001 by Lloyds of London.

Burj-al-Arab has ten food and beverage outlets which generate a turnover of £18 million per annum. Banqueting has the capacity of 500 covers and the ability to cater for up to 1000 covers for outside catering events.

The Kitchen Brigade totals 228, 158 chefs and 70 kitchen porters falling directly under the responsibility of the Executive Chef. The kitchen holds an "A" grade for government hygiene standards.

In the last 6 months I was asked to oversee the Jumeirah Beach hotel as well as Resort Executive Chef looking after an additional 22 restaurants and bars with a further 250 chefs as well and assisted with the recruitment of 2 new Executive Chefs for each property. I assisted in some of the operational set up for Madinat Jumeirah complex.

Cliveden House - Taplow, Berkshire, UK

Date - 10/99 - 06/01

Position - Executive Chef

- 5* Hotel
- 5AA Red Stars - Hotel
- 2AA Rosettes - Terrace Dining Room
- 4AA Rosettes - Waldo's
- 1 Michelin Star - Waldo's



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EMPLOYMENT HISTORY

(Continued)

Chapter One Restaurant and Chapter Two Restaurant

Date - 09/98 - 09/99

Position - Executive Chef/Director

- 3 AA Rosettes

Date - 06/96 - 09/99

Position - Executive Chef

- Michelin Red 'M'

Dorchester Hotel - London UK

Date - 06/94 - 06/96

Position - Executive Sous Chef

- 5 * Hotel
- 1 Michelin Star
- 3 AA Rosettes

Island Shangri-La Hotel - Hong Kong

Date - 05/92 - 05/94

Position - Senior Sous Chef

- 5 * Hotel

Mount Nelson Hotel - Cape Town, South Africa

Date - 03/91 - 04/92

Position - Executive Sous Chef

- 5 * Hotel

Sandton Sun Hotel - Johannesburg, South Africa

Date - 07/90 - 01/91

Position - Senior Sous Chef

Date - 08/89 - 07/90

Position - Sous Chef

- 5* Hotel

Hotel Vier Jahreszeiten - Hamburg, Germany

Date - 08/87 - 06/89

Position - Demi Chef de Cuisine

- 5 * Hotel
- 1 Michelin Star
- Rated second best hotel in the world



CURRICULUM VITAE

EMPLOYMENT HISTORY

(Continued)

Savoy Hotel - London UK

Date - 07/86 - 06/87

Position - Chef de Partie

Date - 01/86 - 07/86

Position - Commis Chef

- 5 * Hotel

Grange Hotel - Bristol, UK

Date - 11/83 - 02/85

Position - Commis Chef Tournant

- 1 Michelin Star

Cauldron Restaurant - Bristol, UK

Date - 09/82 - 11/83

Position - Trainee Chef

AWARDS IN COMPETITIONS

Burj-al-Arab Team Achievements

Black Box Competition 2002, Johannesburg, South Africa

- Gold Medal

Australian Meat & Livestock Competition 2002, Dubai

- 2 Gold Medals
- Overall winners

Australian Meat & Livestock Competition 2003, Dubai

- 1 Gold Medal
- 1 Silver medal
- Overall Winners

UAE Salon Culinaire 2002

- 6 Golds Medals
- 9 Silver Medals
- 7 Bronze Medals
- Junior Chef of the Year



C U R R I C U L U M V I T A E

AWARDS IN COMPETITIONS

(Continued)

International Salon Culinaire, 2003, Dubai

- 14 Gold Medals
- 20 Silver Medals
- 18 Bronze Medals
- Best Overall Team Award

Burj-al-Arab Achievements

Grumpy Gourmet Magazine Awards 2002/03

- Al Mahara Restaurant Top Ten Restaurant in UAE

Restaurant Magazine UK 2002/03/04

- Al Mahara Restaurant 50 Best Restaurant in World
- Best restaurant in Middle East and Africa.
- Reached 17 in the World

Hotels magazine U.S.A 2003

- Al Mahara Restaurant Top Ten Hotel Restaurants in the World

OTHER AWARDS

Maize Board 'South African Chef of the Year' 1991

- Gold Medal Individual

Hot cooking competition

Nutritional 'Lean Cuisine' 1991

- Gold Medal Individual

Nutritional 'Lean Cuisine' 1990

- Silver Medal Individual

Open South African Culinary Competition

Gable Mushroom Challenge 1990

- Gold Medal Individual

Open South African Hot Culinary Competition



CURRICULUM VITAE

OTHER AWARDS

(Continued)

National Salon Culinaire South Africa 1990

- Silver Meal Team Captain

Hot and Cold Cooking

Nestle Golden Chef's Hat South Africa 1990

- Bronze Medal Individual

Live Cooking Competition

Nuremburg, West Germany 1987

- 2 Gold Medals Individual

Culinary exhibits including fat sculptures

Roux Brothers Chef Scholarship 1986

- Semi-Finalist Individual

Hot Culinary Competition

PROFESSIONAL ACHIEVEMENTS

Waldo's Cliveden

- One Michelin Star

Waldo's Cliveden

- 4 AA Rosettes

Terrace Dining Room, Cliveden

- 2 AA Rosettes

Chapter One Restaurant

- 3 AA Rosettes
- Michelin Red 'M' Bib Gourmand

Chapter Two Restaurant

- 2 AA Rosettes
- Michelin Red 'M' Bib Gourmand