

JAMES THOMPSON

Senior Chef de Partie

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8 years of professional experience

PROFESSIONAL PROFILE

Passionate Chef de Partie with 8 years of experience in fine dining and Michelin-starred kitchens. Specialising in modern British cuisine with a focus on seasonal, locally-sourced ingredients. Known for precision, creativity, and maintaining the highest standards under pressure. I've had the privilege of working alongside talented teams at Restaurant Gordon Ramsay and The Ledbury, where I developed my skills in advanced techniques and flavour development. My approach combines classical train...

EXPERIENCE

Senior Chef de Partie - Meat Section

Sep 2021 - Present

The Ledbury, Notting Hill, United Kingdom

Working in the meat section of this 3 Michelin-starred restaurant under Chef Brett Graham. Responsible for preparing and cooking all meat dishes to...

Chef de Partie - Fish Section

Mar 2019 - Aug 2021

Restaurant Gordon Ramsay, Chelsea, United Kingdom

Worked at this 3 Michelin-starred flagship restaurant, executing fish dishes to Gordon Ramsay's exacting standards. Part of a 20-person brigade ser...

Chef de Partie

Jun 2017 - Feb 2019

Hawksmoor Seven Dials, Covent Garden, United Kingdom

Worked across multiple sections in this award-winning steakhouse, known for serving the best steak in London. High-volume environment (200+ covers ...

Demi Chef de Partie

Feb 2016 - May 2017

The Ivy Chelsea Garden, Chelsea, United Kingdom

Started career at this renowned brasserie-style restaurant, learning fundamentals across all sections. Fast-paced environment serving modern Britis...

CERTIFICATIONS

First Aid at Work — St John Ambulance (March 2024)

WSET Level 2 Wine and Spirits — Wine and Spirit Education Trust (August 2021)

ACHIEVEMENTS

Featured in The Caterer Magazine — The Caterer (June 2023)

1 Michelin Star — Michelin Guide UK (March 2023)

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