

CURRICULUM VITAE

NAME: MR (R. C.) WILLI WILLSON AKA "CHEF WILLI"

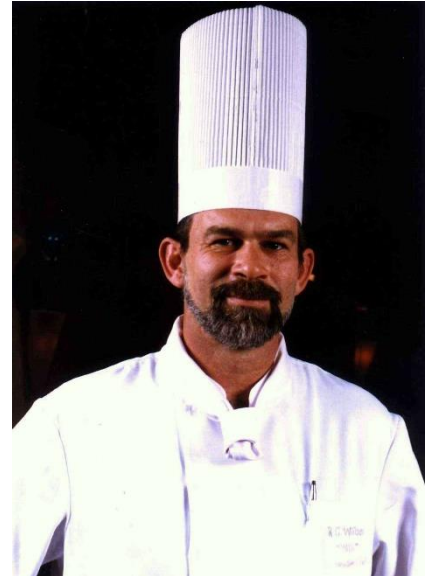
Winner LUXLife 2022 Best Upscale Restaurant Group - India
Most Innovative Restaurant Consultant (India): Chef Willi

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MOBILE: +60 (0)199 786048
DATE OF BIRTH: 29th May 1956
BIRTHPLACE: Tauranga, New Zealand
NATIONALITY: New Zealander / Australian
MARITAL STATUS: Widowed, Remarried



SOCIAL:
https://www.youtube.com/channel/UCOiYgTf6vdAJS-7Jjozl_iw
Instagram: chefwilliwillson

EXPERIENCE:

March 2022 to 2023

Operations Manager – fika Café, Platter Foods Pvt Ltd, Adyar, Chennai

- Based in Adyar and operating a modern Bistro Cafe

Consultant Advisor to:

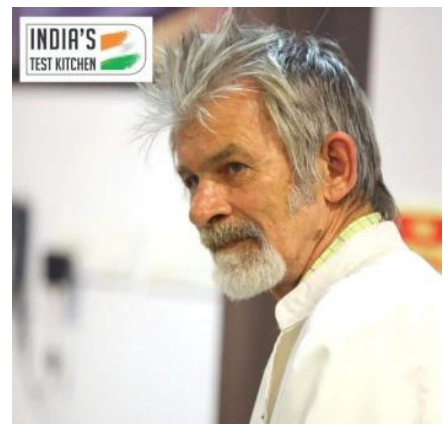
- Hibiscus Café, Vettuvankeni, ECR, Chennai,
- The Mughal Restaurant, Buhari Hotel, Mount Road,
- Toscana Pizzeria, Alwerpet,
- La Serre Cafe, Kodaikanal, advisor,
- Ms. Pooja Sunder, owner

May 2016 until 2021

Managing Director

Chef Willi's Restaurants and Consultancy Pvt Ltd.

<https://chefwilli.com/>



- Kitchen Consultant for H.O.G. with Chaithu in Hyderabad,
- Ongoing support, kitchen and menus with Kayal at Hibiscus Café Vettuvankeni, ECR
- Full support, kitchen and menus for Venki at Mechanic's Resto-Bar, Nungambakkam
- Ideology Consultant Infinita Café and Bistro with Gaurav in Bangalore

Mr. (R. C.) Chef Willi Willson 2023

- *Kitchen, menu and ongoing support at Jonah's Meets Chef Willi, Poes Garden*
- *Jonah's Goes Fishing with Chef Willi, Palavakkam on ECR, Chennai*
- *Setting up a pizza bake and a tapas kitchen for Susan at Green Meadows Resort, ECR*
- *On going support, kitchen and menu work for Junaid at Butterfly Café, Alwerpet,*
- *Setting the kitchen and the initial menu for Raju at Basil Bake House Café, Yercaut*
- *Jonah's with Chef Willi menu and kitchen work for Sanal in Bangalore,*
- *Blind Ch3mistry menu and kitchen setting for Siddarth at Anna Nagar, Chennai,*
- *Kitchen, menu and ongoing for Nawaz at The Mughal, Buhari Hotel, Mount Road*
- *Garrisons Resto-Bar with kitchen & menus for Kiran at Egmore, Chennai*
- *Kipling Café for a menu change for Gomathy at ECR, Chennai*
- *Puppy's Pizzeria and Café setup for Vichitra in Madurai*
- *Fromage Restaurant, Egmore, training and consultancy for Girish*

April 2008 until December 2014

**Director, Chief Operating Officer, Burgundy Restaurants Pvt. Ltd.,
Director and Manager Tuscana Restaurants Pvt. Ltd.,**

- *Burgundy Restaurant, Somerset Building, Besant Nagar*
- *Tuscana Pizzeria, Wallace Gardens,*
- *Tuscana on Chamiers by Chef Willi,*
- *Kryptos by Chef Willi, a Greek Cypriot restaurant,*
- *Tuscana Pizzeria, on ECR*

March 2006 until March 2008

**Director of Food and Services,
The Park Hotel, Chennai**

January 2002 until March 2006

Executive Chef, The Park Hotel, Chennai

<http://www.theparkhotels.com>

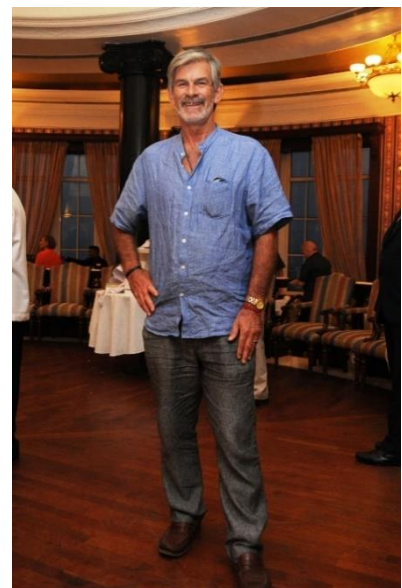
- *214 room 5-star Boutique hotel*
- *3 Restaurants 601 All day Mediterranean dining, Lotus Thai, Aqua New World, Banqueting 450 plus*
- *85 staff, General Manager: Mr. V. V. Giri*

October 2000 until December 2002

Executive Chef, The Leela Kempinski Hotel, Mumbai

<http://www.theleela.com/mumbai/index.html>

- *243 Room 5-star deluxe Leading Hotel of the World Hotel,*
- *4 outlets, banqueting to 1,500 persons, Indian, Coffee Shop, Lobby, Fiorella, Great Wall, Poolside,*
- *150 staff, four expatriates*
- *General Manager: Mr. Philippe Charraudeau, Mr. Hans Henk*



Mr. (R. C.) Chef Willi Willson 2023

January 1999 to August 2000

General Manager, Kenilworth Beach Resort, Utorda Beach, Goa, India

<http://www.goa-hotels-resorts.com/hotel-the-kenilworth-beach-resort-go.html>

- *5 Star renovating property,*
- *94 Room renovating property,*
- *Conferencing, Coffee shop, Specialty and Poolside restaurants,*
- *150 Staff during season*
- *Mr. Raju Bharat, owner*

April 1996 to January 1999

Executive Chef, The Oberoi Grand, Calcutta, India

<https://www.oberoihotels.com/hotels-in-kolkata>

- *249 Room 5 star heritage Leading Hotel of the World Hotel,*
- *Four outlets, plus 1,200 cocktail Banqueting, 500 seated, La Terrasse, French, Gharana, Baan Thai*
- *78 Staff, 2 expatriates, (GM and myself),*
- *General Manager: Mr. Dominique Nordmann*

April 1993 to April 1996

Executive Chef, Holiday Inn Park View, Singapore

<http://www.sixcontinentshotels.com/holiday-inn? franchisee=SINPV>

- *300 rooms, established Hotel, Four outlets, plus banqueting to 220 seated,*
- *Conference room, Room Service, Cocktail Lounge, Coffee Shop, Poolside, New Orleans and Tandoor,*
- *46 staff, 1 Executive Sous Chef expatriate,*
- *General Manager; Mr. Michael Horsburgh, F & B; Mr. Ab-Jan Vasseur.*

1991 to 1993 (December/March)

Executive Chef Consultant, Holiday Inn Bali Hai, Bali, Indonesia

<http://www.sixcontinentshotels.com/holiday-inn? franchisee=BLCID>

- *200 rooms, of an opening Hotel (June 1992),*
- *Three Outlets and Two associated plus Banquet seating 350*
- *Coffee Shop, Poolside, Sate Terrace, with a Pizza and Thai restaurant to be set-up,*
- *45 staff, no expatriates, General Manager: Mr. Patrick Fiat.*
- *Started here as Chef Consultant for the Pre-opening and was offered full-time Contract.*

Seconded to Holiday Inn Kunming, in China for the opening of this Hotel as Executive Chef, (late November 1991 to February 1992), for a period of three and half months. Coffee shop, Cantonese Restaurant, development for Asian Restaurant, Banquets - 130 Staff, two Expatriates. General Manager: Mr. Peter Pollmeier.

1990 to 1991 (September/November)

Executive Chef, Sheraton Lagoon Nusa Dua Beach, Bali, Indonesia

<http://www.balihotels.com/nusadua/nusaduabeach.htm>

- *276 room Hotel (March 1991), New Hotel Opened from March 1991*
- *Five Outlets plus Banquet seating 12 to 450, Fine Dine, Cafe, Poolside, Fun Pub, and Room Service.*
- *80 staff, 3 Expatriates, 5 Sous Chefs.*
- *GM Mr. - Gerhard Zimmer, F@B Mr. Jaques Le Poder*

Mr. (R. C.) Chef Willi Willson 2023

1988 to 1990 (26 months May/July)

Executive Sous, Executive Chef (June 1989), Great Wall Sheraton Hotel, Beijing, P.R. of China, 1004 rooms

- *Four Outlets plus Lounge and Banquet seating 10 to 1600, Fine French, Coffee Shop, Sichuan, Huai - Yang*
- *188 staff, 2 Head Chefs, 7 Expatriates*
- *Previous Executive Chef - J.P. Migne*
- *F@B Mr. Jorg Hauri, Mr. Roland Fuchs and Mr. Mike Winslow, G. M. - Mr. Tony Zamora, Mr. Max Wilhelm.*

1987 to 1988 (12 months May/May)

Chef de Partie, Frankfurt Airport Sheraton Hotel, West Germany, 1050 rooms

- *12-month contract (Sheraton European Training)*
- *Papillon Gourmet Restaurant*
- *Executive Chef - Mr. Klaus Bohler.*

1985 to 1987 (20 months October/May)

Sous Chef, Sheraton Brisbane Hotel & Towers, Brisbane, Australia

- *411 rooms, with Towers,*
- *Three Outlets and Banquet 10 - 1200, 56 staff*
- *Specialty French, Grill, Coffee shop & five Lounges*
- *Executive Chefs, Mr. Louis Ercout, Mr. Robert Powell.*

1984 to 1985 (November/October)

Executive Chef, Albion Park Catering, Brisbane, Australia

- *750 seat Buffet Restaurant and Banquets 10 – 500, 2 Head Chefs and 109 staff*
- *Grill, Tavern & Motel Restaurants, Snacks & Fast-food outlets*
- *Coordinated set-up and opened new 400 seat buffet & snack outlet operation in Townsville during term of employment*

1974 to 1984. NZ army Cook Apprentice and City and Guilds certificates in New Zealand. Working through various establishments in Brisbane, Australia gaining experience, including a year in Britain.

