

**Paul Stephen Harrison**  
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## **PROFESSIONAL PROFILE**

One of the most experienced executive chefs in the country, with a track record of improving food, quality, delivery standards with consistency and profitability. Having trained under Chefs Eugene Kauffler and Anton Mosimann at The Dorchester, Paul has built on a solid foundation to deliver unrivalled quality within a rigorous budgetary control. The MD of Create Food & Party Design [Richard Groves] stated the company profile, status & recognition in the market place would not be where they are today without Paul's input.

## **RECENT CAREER HISTORY**

### **2010 – present                      Consultancy**

Various consultancy projects in London & Spain. Involved advice about viability of a potential food operation; and improving quality and consistency of food offering in an existing operation.

### **2008 – 2009                      Director, The Chefie Pub Company Ltd**

Set up the company from scratch including business plan, premises, suppliers, branding, etc. In September 2008, The Chefie Pub Company Ltd purchased three wet-led pub outlets. Completely reversed all the pubs to become food orientated Pub Restaurants. Re-branded the pubs including redecoration of the exterior. Implemented food styles at each of the pubs with S O P manuals for each brand. Introduced locally sourced products where possible to all outlets. Implemented marketing strategies for all the pubs with responsibility for overall management, food production, profitability, food costing, dish specifications, and purchasing of food & non-food products for all three locations.

### **2001 – 2008                      Executive Chef, Create Food & Party Design**

During this period Create's turnover increased from £1.2m to a little over £10m, with a marked improvement in food quality, product delivery and profitability, £1.4m net profit year 2008 compared to a £200,000 deficit in 2001. Active involvement growing the company from a small canapé business to a sensational, profitable large volume quality caterer in the hospitality business. Management of over 160 chefs during busy periods & overseeing 10 different venues. All food products were [when possible] locally sourced & always produced in-house whenever possible.

Responsible for all company food outlets, including all bespoke venue function work (70,000 covers in 20 days during the Christmas period 2007, and 46,000 covers during the summer season 2008). Worked with celebrity chefs to translate their signature dishes into workable large volume catering events. Events ranged from under 10 covers (Liz Hurley, HNW clients) to almost 6,000 for clients such as The Stowe Ball, BSKYB, Deutsche Bank and The Carphone Warehouse.

Total responsibility for food production, food profitability, function costing, specifications, and purchasing of all food & some non-food products. Recruitment of all chefs [160] and assistants for the company venues and production units.

Designed & oversaw the build of the state of the art Kitchen Production facility with tasting rooms and viewing galleries for corporate & hospitality clients.

### **1998 - 2001                      Executive Chef, Facilities Management Catering Ltd**

Responsible for all of FMC's food outlets for production, food profitability, costing, dish specification manuals, recruiting all chefs & assistants for events, including The Championships at Wimbledon, Farnborough Air Show, Cartier Polo, Beaulieu Motor Museum, Windsor Castle, St James Palace, Samsung Open Tennis Tournament, Southampton Football Club, Donnington Park, Wentworth Golf Tournament & The Royal Household at Buckingham Palace [Garden Party's & Private functions]

Consultancy for Langans Restaurant [Richard Shepherd] & Castle Howard for Private Dining for FMC & Langan's Events. Responsible for purchasing IT equipment, all food & sum non-food products.

## **PROFESSIONAL MEMBERSHIPS**

Cookery & Food Association, Chefs Guild.  
Chaîne de Rotisseur, United Kingdom  
Chefs Guild, London  
BII Member MBII

## **AWARDS RECEIVED**

Gold Medallist, Culinary Olympics, Frankfurt  
Gold Medallist, Parade of Chefs, Hotelympia  
Gold Medallist, Chef of the Year [Young's Seafood]  
Gold & Bronze Medallist, Hotelympia  
Gold Medallist, Chaîne de Rotisseur, United Kingdom  
Silver Medallist, Chaîne de Rotisseur, International, Zurich  
Gold Medallist, Forte Hotels, Internal Chef Competition

## **OTHER EXPERIENCE**

### **1997 - 1998 Consultant Chef, Gardner Merchant Leisure**

Employed as a consultant for the introduction of cook-chill operations within Forte hotels including, The Café Royal, The Queens Hotel, Cheltenham, The Bear Hotel, Oxford, Regent Palace Hotel & the complete introduction of an A la carte & Banqueting operations at the Regents Park Post House Hotel. Head Chef for Wimbledon championships, Kew Jazz, Irish Open, English Open, Henley Regatta, Paris Air Show, Ascot Hospitality & Silverstone Grand Prix. Organised all food & production for all of the above events. Menu content input for Euro-star, 1st & Premium class food production.

### **1995 - 1997 Executive Chef, Sopwell House Hotel & Country Club, and Five Lakes Hotel & Country Club**

Implemented new standards of excellence within Sopwell House Hotel and set up a new hotel kitchen operation at Five Lakes Hotel & Country Club. Both hotels were 4\* standard.

### **1990 - 1995 Executive Chef, Grosvenor House Hotel, Park Lane, London**

Appointed Head Chef, 90 Park Lane Restaurant, promoted to Executive Chef for Grosvenor House Hotel. My working role included off site role for Executive Chef, Browns Hotel, Executive Chef The Waldorf Hotel & Chef for Head Office, High Holborn, [Board Lunches & formal Press launches for 'Forte Plc']. As part of the Executive team, duties included some duty management. After the refurbishment I spent some 12 months at The Waldorf introducing new culinary practices.

### **1988 - 1990 Chef Lecturer, Castle College, Sheffield**

Teaching Full Time & Part Time Professional students practical & theory for the catering industry. Including City & Guilds 706/1 & 706/2 Craft students. Organized field trips & work experience for all Craft & B'tech students. Studied for Cert.Ed.

### **1984 - 1988 Chef / Proprietor, Newcastle Arms Hotel, Nottinghamshire**

Ran, refurbished & modernised a country house hotel in Nottinghamshire. Increased bedrooms from 12 to 25. Increased turnover from £70k pa to £550k pa. Responsible for profit & loss accounts, sales & bought ledgers, VAT returns, along with the day-to-day running of the hotel.

### **1978 - 1984 Various Forte Hotels employed as Head Chef or Sous Chef**

Berystede Hotel, Ascot; Cumberland Hotel, Marble Arch; London International Press Centre, London

### **1974 - 1978 The Dorchester Hotel, London**

Commis chef / 1st Commis Chef / Chef de Partie  
Commis Chef in the Larder Section  
Learned all of the other kitchen sections in my own time. Worked as 1st Commis chef on all but the pastry section. Promoted to Chef de Partie and offered position of Sous Chef before leaving. Worked under Chef Eugene Kauffler and Chef Anton Mosiman.

## **Interests and activities**

Digital photography, computers, driving, and fine dining

## **Summary of qualifications**

Bournemouth College of Technology: City & Guilds 706/1, 706/2, 707/1, 707/2, 707/3, 706/3  
College Student of the Year 1974  
9 GCEs

## **Other information**

### **Personal licence holder**

**MOD Security clearance:** cleared for all Royal Households including Buckingham Palace.

**Languages:** Culinary French & German (basic)

**References:** Supplied upon request