

CURRICULUM VITAE - GEORGE SELBY TANNOCK

PERSONAL INFORMATION



Name: George Selby Tannock
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Address: W1H London
Birth: 04/ Apr/1981(Portugal)
Nationality: British
Further Education: [Thames Valley University](#) (NVQ Level 3 Kitchen)
Other Qualifications: A.C.A.S Discipline & Grievance Certified, Food safety level 3
Interests: Skiing, Tennis, Art, Culture, Travel, Reading, Food and Wine.

INTRODUCTION

With over 22 years of experience in professional kitchens. I have gained a wealth of experience from up to 3 Michelin Star restaurants and 5 Star hotels, varying to high-end volume casual dining and private catering. These have been complemented with experience in restaurant openings and complete business renovations

The diversity of my experience has given me the ability to have an open-minded approach and cogent professionalism which is in tune to the ever-evolving London restaurant scene.


HISTORY OF EMPLOYMENT



[Sexy Fish](#) ((Japanese cuisine)

Jun 18 - To Date

Berkeley Square House, Berkeley Square, London W1J 6BR

 Bjoern Weissgerber

Events & Development Chef

Iconic high-end Japanese restaurant in the centre of Mayfair.

- Responsible for private dining parties at Sexy Fish. Catering for seated and canapé events up to 60 guests, with an annual gross turnover of £1.8m and enjoying high customer return rate.
- Collaborating with the Chef Director in development of dishes, recipes and recipe execution for Sexy Fish Restaurant.



[Treves and Hyde](#) (Modern European cuisine)

Jan 17 - Mar 18

15-17 Leyman Street, London, E18 ENJ

Head Chef / Chef patron

Casual dining neighbourhood restaurant based in East Central London. Open 7 days a week, serving Breakfast, Lunch, Dinner, Brunch, Bbq/Smoker terrace and Café

- Fully responsible for the opening and running of the restaurant from kitchen design, staffing recruitment and training with full autonomy over the menu.
- Established Treves and Hyde on London restaurant scene. Gained multiple outstanding reviews including a glowing review from Jay Rayner of the Observer and consecutively winning open table dinners choice award "fit for foodies"
- Duties included: managing a direct kitchen brigade of 6 staff plus the rest of the Treves and Hyde team, business development, marketing, menu design, purchasing, costing, stock control, food safety, recruitment & staff training.
- [Jay Rayner's review](#)

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[The Chelsea Arts Club](#) (Seasonal British cuisine)

Jan 15 – Oct 16

43 Old Church St, London SW3 6EB

Executive Chef

Legendary Private Members Club for artists in the heart of Chelsea, providing over 40,000 meals a year, seven days a week. Served from two food outlets, 100 seater dining room and separate bar kitchen.

- Complete overhaul of menus and staff structures whilst still maintaining the ethos of the club, resulting in a weekly changing menu based on seasonal British cooking.
- Redesign of two kitchens and relaunch of the bar kitchen after refurbishment.
- Duties included managing two kitchens with a total brigade of 18 staff, menu design, purchasing, costing, stock control, private party catering, HR, food safety, recruitment & staff training.



[Oblix Restaurant](#) (New York inspired cuisine)

May 13 – Dec 14

The Shard, London SE1 9RY

 Fabien Beaufour

Sous Chef → **Senior Sous Chef**

Oblix restaurant is London's most visited restaurant in Year 2013 (Square Meal) and averages 3,200 covers per week.

- Working as acting Head Chef, solely answerable to the Executive Chef.
- Duties include management of a kitchen team of 54 people, purchasing (115k+ weekly food turnover at 70% gross profit), menu development, recruitment, kitchen structuring, staff rota, staff training, HR and health and safety.



[O Leão de Porches](#) (Mediterranean cuisine)

Apr 12 – Mar 13

Rua da Igreja, Porches 8400, Portugal

Head Chef

A 40 cover restaurant with a small brigade of 3 chefs providing a high level of fine dining Mediterranean cuisine.

- Entered the restaurant to reinstate it as one of the prime restaurants in the Algarve.
- Doubled the amount of trade in the out of season which then resulted in a certificate of excellence from Trip Advisor.
- Provided menu consultancy for its sister restaurant Pimenta Preta.



Chefs Table Algarve (International cuisine)

Sep 10 – Mar 12

Portugal

Business Owner & Chef

Started a catering and consultancy business which offered;

- Gourmet food and a waiter service with bespoke menus according to each guest's preferences.
- Outside consultancy service that included menu writing and costing, waste control, stock rotation procedures, equipment selection and usage, staff training, motivation and structuring.



[Weston Family](#) (International cuisine)

Mar 10 – Jul 10

Toronto, London & Florida

Private Chef

Worked for the Weston family who have global interests in the food and clothing industries and are listed in the Fortune Top 100. My duties included purchasing, cooking, maintaining the various kitchens, large dinner parties and catering for numerous influential guests.

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The Capital

[The Capital Restaurant](#) (French cuisine)
22 Basil Street, Knightsbridge, London SW3 1AT

 Eric Chavot ★★ 2 Michelin Stars


Sous Chef → **Senior Sous Chef**

Managing 14 members of the kitchen brigade and responsible for purchasing of supplies.

Dec 08 – Feb 10

THE
GREENHOUSE

[The Green House](#) (Modern French cuisine)
27a Hay's Mews, Mayfair, London W1J 5N

 Antonin Bonnet ★ 1 Michelin Star

Senior Chef de Partie

Nov 07 – Dec 08

The Capital

[The Capital Restaurant](#) (French cuisine)
22 Basil Street, Knightsbridge, London SW3 1AT

 Eric Chavot ★★ 2 Michelin Stars

Chef de Partie

Mar 06 – Jul 07

ZUMA

[Zuma Restaurant London](#) (Japanese cuisine)
5 Raphael Street, Knightsbridge, London SW6 6PH


 Rainer Becker

Chef de Partie

Feb 05 – Mar 06

bread's etcetera

Breads Etcetera Ltd (Bread based restaurant & bakery)
79a Hargwyne St, London SW9 9RH

 Troels Bendix

Baker → **Head Chef**

Worked in the bakery in order to advance my knowledge of breads and later moved to be the Head Chef of the restaurant.

Aug 04 – Feb 05



[The Fat Duck](#) (Molecular gastronomy)
High street, Bray, Berkshire SL6 2AQ

 Heston Blumenthal ★★★ 3 Michelin Stars

Chef de Partie

Ranked N°1 best restaurant in the world and gained 3 Michelin stars during this time.

May 02 – Aug 04

1837

[1837 - Browns Hotel](#) (Contemporary European cuisine)
Browns Hotel, Albemarle Street, Mayfair, London W1X 4BP

 Andrew Turner


Commis → Demi Chef de Partie → **Chef de Partie**

Responsible for day to day running of the fish section including ordering and stock control.

Mar 00 – May 02



[Dorchester Hotel](#) (Various International cuisines)
Park Lane. London W1A 2HJ

 Willi Elsener & Henry Brosi

Modern Apprentice Chef → **3rd Commis**

Sep 97 – Mar 00