

Name: Adrian Dixon  
Mobile: 07983360545  
Email: [locationcuisine@gmail.com](mailto:locationcuisine@gmail.com)  
Date of birth: 9/10/74  
Birth place: uk  
Sex: male  
Company: Location Cuisine

### Qualifications and certificates

N V Q Food preparation and hospitality  
Health and hygiene  
Health and safety  
Valid first aid  
S T C W 95 Seafarers certificates

### Summary of experience:

Ive worked as a chef in restaurants from bistro to 3 rosette michelin bib gourmand standard.

I am a classically trained chef, I am strong in all areas of the kitchen.

Working in several different countries and travel has given me more passion for different cuisines. My favourite style is classic & Modern, French, English, Italian, Moroccan /Moorish , Mexican, Spanish and Thai of which ive done cooking courses.

I also Love to cook Indian, Japanese & American influenced dishes.

### Experience to date.

3/1/13 - Present

Location Cuisine - Company Owner / Head chef

Location Cuisine provides Fine Location catering to production crew/ cast.

I pride myself on using excellent quality ingredients, serving healthy, nutritious food not compromising flavour.

The kitchen truck its self is well maintained & well equipped.

We Always make sure all is delicious & on time.

I have an excellent Team of chefs on board, we are a strong team that caters for any size crew. We can manage challenging shoots with large numbers serving them with a smile.

2/2/12-2/1/13 Freelance chef & film location catering chef

Freelance chef working at various Quality Restaurants including the Coal shed , Drakes, & Terre a Terre in Brighton, ,

Location catering in London & all of the UK, Catering to a High standard for a film catering company, I gained the experience to run my own catering truck.

5/7/11-2/2/12

Sussex Yeoman

Sous chef

I worked at the Sussex backing well known Brighton chef larry moss & his team cooking Great local seasonal pub food, making fresh desserts, keeping the standards high when larry was not there & generally really enjoying cooking there as all the chefs were actually chefs! even the potwasher was a chef! I left the Sussex to pursue a location catering position

10/6/10-1/7/11

The Abergavenny

Rodmell

Lewes.

Head chef

I lived at this country pub with my partner & new born son. As head chef there I introduced a new modern menu taking the pub from average ramblers pub food menu to Gastro pub style level raising the takings from £3500-£7000-10000 on average per week depending on the season. I left the pub to enjoy more quality time with my family.

25/5/09-1/6/10

Shepherd & dog Fulking

Head chef

I cooked & supervised at this busy country pub introducing new menus with flair , redeveloping the neglected cold section so there were elegant desserts & better light meals, baguettes & sharing platters on the menu.

Also putting on a nice balanced menu of quality meat , fish & some game dishes

15/5/07-5/11/09

The Luciole hotel Peniche burgundy France

This was a private charter boat for clients to book out for a week on the waterways of France. This was a seasonal job as head chef, planning and Cooking a fine dining 5-7 course gastronomique daily menu, mainly French cuisine classic and modern. This was

also a great job to extend my repertoire as I would also design many different menus week to week with the best seasonal produce.

20/11/06-1/5/07

The nags head gastro pub Brentwood

This was a temporary Head chef position before moving back to France, I ran the kitchen with a brigade of 7 in a 120 cover restaurant. Working on the sauce and pass at all times I would also do the stock takes and ordering, keeping high hygiene standards , cuisine styles included daily changing specials board, modern European, pasta, pizza and risotto.

26/05/06-09/11/06

The Mosaïque yacht, summer mediterranean season

As head chef with 2 commis chefs we provisioned and prepared all food on the 50m motor yacht, for 12 guests and 14 Crew.

Cooking for special guests fine dining and all the crew with special dietary needs , this was a challenging & rewarding position

20/11/05-20/5/06

Alpaka hotel, Tignes, France

Position as head chef cooking fine dining 4 course dinners for maximum 50 covers, all fresh produce with Savoie specialities and International cuisine.

1/5/03-1/11/05

The old windmill gastro pub, south hanningfield, Chelmsford

I was head chef in this restaurant for 2 years, planning daily specials, extensive seasonal menu, rustic fine dining, 100 covers and a brigade of 7

10/1/01-30/4/03

Chapter Two restaurant, Blackheath, London

Chapter Two was a 3 rosette michelin bib gourmand fine dining restaurant it has now changed to all day dining as the location is great . My position was chef de partie , duties working on all sections of the kitchen(on different days!) including meat , fish garnish , starters & pastry. I also covered shifts at the sister restaurant chapter 1 which holds a Michelin\*

20/12/98-5/1/01

## Australia

Jonahs, Palm Beach, North Sydney / Michelin bib  
Big Mouth, Acland Street, St Kilda / Modern Restaurant Cafe  
Moorish, Paddington Brisbane / French Moroccan  
Salsa Port Douglas / Modern Australian, Pacific Rim, Award winning restaurant

## Sturehof restaurant, Stockholm, Sweden 2/11/97-10/12/98

I worked at Stockholm's most famous restaurant as chef de partie mainly working on fish and meat sections cooking mainly classic and modern Swedish and French.  
At the time I worked for Kaijsa Forsberg now famous TV chef in Sweden, I was also lucky enough to work over a special weekend at the restaurant with Madam Rennee Sammut Frances foremost female chef 3\* Michelin chef  
With a daily changing menu lunch & dinner, between 1000 - 1500 a la carte meals per day this restaurant has been open for over 100 years & is sort of the Quaglinos of Stockholm.

Coast to Coast  
The Arches,  
Westcliff-on-Sea

I started my training in Coast to Coast which was a quality bistro 35 covers. I was trained by a local 3\* rosette standard chef

My interests are.

Music, Food, Family life, swimming, snowboarding, socialising, going out to gigs.