

DAVID BUCHANAN — PRIVATE CHEF

BRITISH D.O.B 03/04/83
STCW'95 SCC INTFHC VALID ENG1 B1/2
VALID '23
NON SMOKER, NO TATTOOS

WWW.CHEFBUCHANAN.COM



Award-winning, creative Chef with 22+ years broad international experience and a record of 15 years in private service delivering excellence within Prestigious private homes, Royal Palaces, onboard Superyachts, at Michelin-starred and AA Rosette awarded establishments.

—Professional Profile—

Accomplished Chef with in-depth knowledge of nutrition and a passion for sourcing the finest fresh, organic and seasonal produce to create authentic, health-conscious cuisine. Seamlessly plans and executes all culinary events ranging from intimate fine dining to large-scale catering through well-balanced management, a hands-on approach and strong organisational skills. Solid experience in preparing allergy-safe foods and in catering for special diets is underpinned by the utmost flexibility in tailoring menus to suit personal preferences, and high level adaptability to changing schedules.

INSPIRED BY A SPECTRUM OF GLOBAL CUISINE:

Classic French ■ Modern Scottish ■ Mediterranean ■ Asian ■ Japanese & Sushi ■ Italian ■ Indian ■ Halal ■ Kosher
■ Doukan, Atkins, Paleo, Raw ■ British ■ Healthy Organic ■ Macros Counted Meals ■ Molecular Gastronomy

PROVIDES FULL KITCHEN MANAGEMENT:

Creative Menu Planning ■ Budget Management ■ Cost Containment ■ Sourcing & Purchasing ■ Stock Control
Suppliers Management ■ Event & Party Planning ■ Staff Management & Training ■ HACCP System & iPad Integration

Career Highlights—

- 7+ years experience travelling with clients in charge of multiple properties working on motor yachts up to 140m internationally.
- 15+ years experience working in private households including 7 Royal families.
- 5 years experience shipping the finest produce to clients across the globe.
- 8 years of extensive knowledge in the global vanilla growing, trading and exporting markets.
- Personal Chef to the Baron of Lee Castle during 7 consecutive summer seasons working with 100% fresh, organic and locally sourced produce. 60% self sufficient from the estate.
- 4+ years hands-on experience as restaurant owner/chef culminating in 1st place award from Scottish Good Food Guide prior to sale of the business.
- Sous Chef at Holyrood Palace, official Scottish residence of the Monarch.
- Head Chef at United States military base in Kuwait in charge of overseeing 50 kitchen staff producing 35,000 meals per day in 2 kitchens.

Career History—

January 2018 - Present Founder www.Vanillaism.com

Created a series of social enterprise projects across Indonesia helping local people repopulate slashed and burned rainforest working with the Indonesian government and university to create improved biodiversity in agro-ecological hotspots from Jakarta to Borneo and Bali.

We offer a fair trading price for our co operative farmer members and help them to grow organic products whilst providing learning opportunities in their rural communities

June 2017 - December 2017

Private Chef & House manager to A list movie star filming in the UK for Disney. Role comprised of cooking all meals for family members, principal and guests. Hosting cooking classes, all provisioning and procurement. Specialist whisky and wine sourcing, cellar and bar management. Liaising with contractors for repairs including plumbing, carpentry, pool and spa servicing, wifi and networking issues, full security management including CCTV system, key holder and limited CPO duties. Organising parties for principal's birthday, family birthday cakes, thanksgiving celebrations, & planning and creating macro counted meals for training purposes.

April 2017-June 2017

Working as private chef to member of the Saudi Royal Household in the UK & in Jeddah, S.A. Creating meals and menu planning for Iftar & Suhoor meals throughout Ramadan working in Palace kitchens creating food for up to 800 covers working alone. Creating fusion cuisine style for the principal & Family members to very exacting dietary needs. All planning, provisioning, preparation & production and serving of all food items during services. Also liaising with various Palace officials to ensure protocols of hosting foreign dignitaries visiting for meals and meetings.

January 2015- December 2016

Working for Private Family in Doha, Qatar

Multiple Properties in London, France, Qatar & large fleet of yachts

Cooking for clients day to day in their own homes/palace travelling and cooking with and for children, family & guests.

December 2013/14/15/17/18

Private Chef for Festive Period for British Film Director cooking for his large extended family at his 1200 acre estate near Salisbury, Wiltshire. Cooking meals to kosher menu standards for family, and VIP celebrity guests. Shoot dinners also for up to 25 people. All menu planning, sourcing specialist products.

October 2014

Littlepod Development Chef and compere for book launch of "Vanilla, Cooking with one of the world's finest ingredients" Bickleigh Castle, Tiverton, Devon. Hosted book launch weekend event in 15th Century Castle including butchery demonstration, covered by local press and featuring other contributions from Stephane Doulourme, chef at Rick Stein's restaurant in Padstow and BBC chef Manju Mahli.

June 2014-August 2014 Al-Tajir Family

Estate Manager & Private Chef managing 21-bedroom property in Palma Mallorca for non-resident owners catering for private events, lunches, dinners, cruises & local restaurant & vineyard tours

November 2013 – June 2014 Freelance Travelling Private Chef

Working for a small group of Russian clients in their homes in London, Surrey, Scotland & Moscow.

Travelling with clients across multiple properties managing kitchens and provisioning them with some of the finest foods from around the world. Also completed a consultation of £500k kitchen refurbishment project in a renovation in Mayfair.

Also opened private Member's Club Rififi, completing kitchen installation & complete menu launch including NY party 2014.

February 2013- November 2013 M/Y Air Worldwide Itinerary

Executive Chef on M/Y Air, 80m Feadship cruising Mexico, LA & Caribbean and back to Med for a busy summer season. Recruited to provision and establish HACCP system on board prior to month long owner trip in Los Angeles.

Full set up of owner preference database including menu planning, development and calorie counting and portion controlling all meals, menu items and snacks. Working closely with owner to schedule reservations in some of the finest restaurants in the region including French Laundry, Bouchon, Nobu & Château Marmont. Provisioning all crew foodstuffs and stores including stock; counting, controlling, rotation. Delivering Food Hygiene, Health & Safety training to interior crew and sous chef

May 2012 - January 2013 Estate Manager & Private Chef

@ La Bastide, Valbonne & on 50m M/Y Raasta

Recruited following refurbishment of 30,000m² estate to set up all systems, install kitchen equipment and manage extensive provisioning in preparation for summer visits from Asia-based principals, family members and guests. Sole Chef with overall responsibility for sourcing produce and planning a vast range of menus for breakfasts, lunches, afternoon teas and evening dinners for up to 20 family members. Produced a diverse range of foods including Indian, light Mediterranean, modern British and contemporary American cuisine. Replaced Chef onboard private yachts catering for buffet lunches and formal dinner parties for up to 25 guests. Liaised with principals regarding menu planning for large-scale events including a birthday party for 65 guests.

April 2011- March 2012 Second Chef St Jean Cap Ferrat, London, Paris & Global M/Y Fleet

Contributed significantly as part of a dedicated team catering for high-profile principal, family members & VIP guests at Villa Maryland & three private yachts with regular travel to properties in Paris & London. Planned calorie-counted and portion controlled menus to meet a wide range of dietary requirements using vegetables & fruits grown on the estate. Catered extensively for large-scale parties, buffets & special events. Private Chef onboard M/Y Octopus catering for the Cannes Film Festival and the Monaco Grand Prix parties hosting over 300 VIP guests, and during a 4-week sailing trip around South Africa, Mozambique and Madagascar

Summer 2004-2010 Personal Chef to 35th Baron of Lee, Lee Castle, Scotland

Employed 7 consecutive summer seasons at 13th century castle to cater for the principal, family, friends and corporate clients with focus on vegan-oriented menus to meet dietary requirements and food allergies. Worked with 100% fresh produce, organic and locally sourced when possible, to produce breakfast, lunch and formal 4-course evening dinner to a 1 Rosette standard for up to 36 persons on a daily basis. Full accountability for menu planning, wine selection, purchasing, inventory, stock control, food hygiene and staff scheduling.

Personal Biog

In my spare time I enjoy travelling the world, spending time with family and friends. I volunteer with a number of local charities and NGOs including Souped Saturdays in Edinburgh which is a social enterprise which tackles food waste and homelessness and promotes social inclusion. I also enjoy hot pod yoga, hill walking, football and basketball. I have played drums for more than 20 years and am an avid music collector and DJ when at home. I have a keen interest in whisky and the licensed trade and have studied neurogastronomy for more than 3 years.