

## Curriculum Vitae

### CHRISTOPHE GUILLEMEAU

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#### PERSONAL INFORMATION

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- Nationality: French
- Age: 53 yrs
- Place of birth: Namur, Belgium
- Marital status: Married
- Driver's licence B

#### EDUCATION

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- **2007** **ARAMARK Quality Services, Brussels**  
HACCP, ISO-certificate, Management
- **1986-1988** **ECCSA, Liège**  
Marketing & Sales Management
- **1980-1986** **Hotel and Restaurant School of Liège**
- Born in a family who has owned and managed restaurants for three generations

#### PROFESSIONAL EXPERIENCE

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- **2017-2021** **Othello Bakery**  
-New products line development  
-Commercial and business development
- **2015-2017** **Berny's restaurang, Replot (Ralf Nygård)**  
**Restaurant manager**  
-Same tasks than previously + Human Ressources and financial Management
- **2012-2014** **Berny's restaurang, Replot (Mikael Erkas)**  
**Chef de Cuisine (Keittiömestari)**  
-Supervision of practice for students from Vasa Vocational Institute  
-140 sits restaurant. Lunch buffets, Special events: enterprises and weddings  
-Gastronomic dinners
- **2014** **Korsholms vuxeninstitut**  
**Lecturer, "La Cuisine Française", course in French**

- **2013-** **Estelle Magazine, Vasa**  
**Culinary columnist**
  
- **2010-2012** **The European Union Military Committee (EUMC) Brussels**  
**Protocol Officer** for European Chef of Defense
  - Responsible for receptions during meetings and negotiations: cocktails, lunches, representation dinners
  - European and international guests with particularly high demands on gourmet quality, VIP arrangements and security
  - Responsibility for leading the representation team and training new staff
  
- **2007-2009** **Aramark Belgium, Brussels**  
**Unit Manager** for internal catering service at the European Organisation for the Safety of Air Navigation (Eurocontrol)
  - Manager with responsibility for administration, budget, technical solutions and Human Resources
  - Unit producing 1500 meals/day (restaurant, cafeterias) plus banquets, cocktail receptions and other events
  - 40 to 60 members of staff depending on the events
  - Responsible for training new staff
  - Award: Manager of the Month (Aramark Benelux), May 2009
  
- **2006** **Compass Group Belgium, Brussels**
  - **Unit Manager**
  - Responsible for education centre and demonstration kitchen, responsible for product development within the company
  - Planning and preparation of 300 meals/day for a self service model
  - 9 members of staff
  
- **1994-2005**  
**Entrepreneur**
  - 1994-2002 **Le Spaghetti Bar**, Liège
    - Restaurant specialised in Italian food, in particular home made pasta
    - 40 seated guests, 120 meals/day
    - Thematic evenings (Different Italian regions, Japan, Antilles, the Middle Ages...)
    - Banquets, celebrations and receptions
    - 4 members of staff
  - 1999-2002 **L'Osteria**, Liège
    - Italian gastronomy
    - 50 meals/day
    - 6 members of staff
  - 2002-2005 **La Maison de Campagne**, Thorembais-St-Trond
    - French gastronomy
    - Surprise menus with seasonal and local produce
    - Restaurant and garden for parties, weddings, receptions etc
    - Bed & Breakfast

- 70 meals/day
- 9 members of staff (or more depending on the event)
- 1-2 year trainee contracts with Belgian restaurant schools
- Trainee contract with Lönnrot-Opisto in Finland (vocational institute), trainees lived in the house for three months during their studies

- **1997-2002** **Consulat Général de France, Liège**  
**Banquet Manager**  
- Regular organiser of banquets and receptions at the French Consulate
- **1990-1994** **Restaurant *Lalo's Bar*, Liège**  
**Maître d'hôtel and member of administrative staff**  
- Italian gastronomy
- **1988-1990** **Restaurant *La Rôtisserie de l'Empereur*, Liège**  
**Maître d'hôtel**

## LANGUAGE SKILLS

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- French: Native
- English: Fluent
- Swedish: Elementary proficiency
- Finnish: Elementary proficiency (A1 course 10.3-11.4.2016)

## SUMMARY OF STRENGTHS AND ABILITIES

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- Excellent knowledge of traditional restaurant business and large scale food preparation
- Excellent knowledge of French and Italian gastronomy
- Good knowledge of international food cultures (Japan, Antilles...)
- Customer oriented
- Strong management skills, excellent experience in leading and motivating teams
- Meticulous administrator, solid experience of budget and administration responsibility
- Experienced educator, comfortable and skilled at supervising staff
- Long experience in VIP service including security arrangements
- Excellent computer skills
- Active, independent, flexible, interested in development, training and continuing professional education

## SECURITY CERTIFICATES

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- First Aid/CPR certified, Red Cross
- Trained in fire security and fire prevention measures
- HACCP-certified for Hygiene and Work Security (consultant)

## PERSONAL INTERESTS

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- Travel, photography, nature, culture, literature, astronomy, science
- Squash, Aikido, trekking