



ALAIN BIJOU

**Sept 2019 – Present**  
**Head Chef Motor Yacht Aquarius 92 m Feadship Private**

**Dec 2017 – Dec 2018**  
**Head Chef Motor Yacht Symphony 101 m Feadship Private & Charter**

After a cooking trial in Paris, I was tasked with implementing all food safety procedures and changing the culinary concept of the vessel.

I created healthy, French, Italian, Arab, Indian, Asian menus including live cooking Teppanyaki.

**Feb 2012 - Sept 2017**  
**Head Chef Motor Yacht ACE 85 m Lürssen Private**

As the first Head chef on board of the new build, I oversaw the galley set up, installing HACCP system and records, purchasing cuisine equipment, recruiting my co-workers. Selecting the best food suppliers and coordinating the logistic in Europe, North Sea, Maldives, Caribbean, USA as well last-minute local markets and farms discoveries on my own.

The daily food operation for the owner was starting with a themed Buffet and tailored Breakfast a la Carte, followed by large Bistro Menu. For the main culinary venue, I was serving fine formal meals & multicultural homemade buffets etc.

Many trainings and food tasting were organised with the service department in order to maintain the exceptional service level. With my team we were preparing daily meals for 30+ crew members, monitoring the safe food practices and variety.

The owner gave me the task to do drastic culinary changes in the headquarter of his company. The kitchen team of 30 chefs was catering for 400 employers and VIPs including CEOs formal business meals and outdoor programs. I was regularly traveling to asses and evaluate the standards I put in place. My latest project was to organise the kitchen in the newest property of the family.

## Summary

My professional journey started at the age of 14 in Bordeaux, France. I spent 7 years in Michelin Starred Restaurants in France & Italy, followed by 8 years as Executive chef on top cruise ships and finest brand hotels around the world.

The past 13 years I had the opportunity to work for head of states, nobles, prominent businessmen in their private & formal environments.

Confident with all multicultural & dietary cuisines. I adapt with ease to the client's food wishes and preferences.

My cuisine reflects an unconditional respect for the nature & the produce. Food cost and waste minded.

The team work is essential. Transmitting, teaching is a privilege.

Constant learner, I believe that the best source of knowledge is experience.

## Culinary Stages

- **2019** Ecole de patisserie et boulangerie Paris
- **2016** Restaurant L'assiette Champenoise Michelin 3 Star, Reims France
- **2015** Master in Italian Cuisine, Alma School, Colorno Italy
- **2014** Course with Chef Domenico Burato Michelin 1 Star since 1990 Restaurant La Gabia D Oro, Verona Italy 2014
- **2012** Course with Chef Gaetano Trovato Michelin 2 Star Arnolfo Ristorante Colle di Val d'Elsa Siena Italy

## Ducasse Education Courses 2012-2016

- 3 Restaurants 9 etoiles
- Haute Cuisine d'Alain Ducasse
- Fusion Asia
- Formation sur mesure
- Tour du Monde d'Alain Ducasse
- Méditerranée d'Alain Ducasse
- Végétales & Céréales
- Des Racines d'Auguste Escoffier a Alain Ducasse
- Produits Incontournables de la saison
- Restaurant Le Benoit, Paris
- Restaurant Le Rech, Paris
- Restaurant le Lasserre, Paris

## Qualification

- Seaman's Discharge Book
- STCW 95
- Certificate of Proficiency in Designated Security Duties
- Updated Fire Prevention & Fire Fighting
- Certificate of Training in Passenger Safety and Crowd Management
- ENG1
- HABC Level 2 Food Safety in Catering
- USPH Course & Complete HACCP
- Ships cook certificate

## Jan 2010 - Feb 2012

### Executive Chef for His Majesty the King of Bahrain

It was my honour to become the Executive Chef of Safriya Palace the permanent residence of his Highness.

Working very closely with my multicultural team of 40 chefs, 30 kitchen's stewards, 6 stores keepers.

I put a lot of me in the creation of new breakfast menu cycle, large buffet, formal dinners & introducing modern French and Italian cuisine.

During official head of states visits and on daily basis, the food hygiene protocol was extremely high, the food culture and exceptional service were always delivered.

According to His Majesty schedule I was traveling and managing kitchens in numerous palaces in Bahrain, GCC countries, Europe and North of Africa.

## Feb 2008 - Nov 2009

### Executive Chef Seabourn Cruise Line

I was managing a team with 30 chefs catering 3 fine dining restaurants for 200 discerning guests.

The menus were prepared in collaboration with the famous American chef Charlie Palmer.

During my service on board of the Seabourn fleet I did achieve excellent guest ratings and food costs targets.

Safety hygiene standards were one of the highest of the cruise industry.

I was part of the recruiting team searching for new talented chefs.

Interviews and cooking demos were taking place in India, Philippines and Europe.

My biggest satisfaction was zero crew turn over in the galley and promoting many junior chefs.

## Contact

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## Hobby

- Marathon, Mountain bike, Hiking
- Volunteering and Charity work
- Lover of Arts & History, Painting & Drawing
- Developing my personal blog about cuisine inspiration, nature, environment & ecology

## Languages spoken (fluent)

- French
- English
- Italian
- Croatian

### **2007 – 2008**

Executive Chef Arc Hotel, Zagreb, Croatia

### **2006 – 2007**

Executive Chef Kempinski Hotel Mall of the Emirates, Dubai, UAE

### **2005**

Chef de Cuisine Ritz Carlton, Doha, Qatar

### **2004-2005**

Executive Chef The Seadream Yacht Club

### **2004**

Executive Chef Silversea Cruise Line served on board Silver Wind

### **2003 – 2004**

Executive Chef, Restaurant Spazio77, Riyadh, Saudi Arabia

