



Adam Clive Lockwood

PERSONAL

Full name	Adam Clive Lockwood.
Date of Birth	22 nd September 1972.
Place of Birth	Huddersfield, West Yorkshire, England.
Permanent address	26/9 Soi Bang San Wan, Kamala, Phuket, Thailand.
Health	Excellent.
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LANGUAGES

English – Conversational French – Conversational Spanish
Beginners Thai

PROFILE

More than 19 years experience in professional cookery. A Chef who cooks from the heart with passion and pride. Specializing the last 10 years in large-scale food operations especially in large banqueting, buffets and restaurants. Able to exemplify strong leadership qualities and professionalism. Specializing in a multitude of cuisines from Classical French, Mexican, Asian, American, Contemporary British, Middle Eastern, South American and Mediterranean. A very much a hands on person who takes pride in teaching and development. With such a high staff turnover on cruise ships constant training for each individual is imperative to maintain consistency of the product. I learned a great deal working with so many different nationalities and cultures. In the last 8 years at sea I feel that I developed myself as a leader and a colleague, developing a strong and positive workforce taking the utmost pride in constantly providing the best service the team could offer at all times. Leading by example and developing pride in our work.

Proficient in Microsoft Word, Excel, R.M.S, Lotus, Power Point, I.C.S, Crunch Time and Infogenesis Ordering Systems.

December 2007 – Current

www.seabourn.com

Executive Chef, "The Yachts of Seabourn", Miami, USA.

Executive Chef onboard the Seabourn Legend, a 5* Super Deluxe Yacht, carrying 208 guests.

This is a very hands on Restaurant Chef Style position, every dish served is passed through the hands of the Executive Chef. All menus written and developed by signature Chef Charlie Palmer. A very active role with all guests regarding personal food preferences, working to all individual guest requirements and needs. Responsible for all manning, training, ordering, local purchases daily in all ports, taking guests shopping at local market all over the world. Working within budget, taking the Yacht to the number one in the within the company consistently for the culinary guest satisfaction ratings, 98% score given by United States Public Health for working practices.

Sept 2006 – February 2007

www.NCL.com

Corporate/Executive Chef, Norwegian Cruise Lines, Corporate Centre Drive, Miami, USA.

Executive Chef as part of Menu Engineering Programme. Assisting Culinary Director Karl Muhlberger & Corporate Team with Menu Design, Recipe Writing, Photo shoots, Working Systems & Specifications and overall implementation on all NCL Fleet. Executive Chef onboard the Norwegian Dream and Norwegian Sun. Maintained all food costs, 20% increase in Guest Satisfaction Ratings, reduced over time by 85%.

January 2005 – January 2006

www.apolloshipchangers.com

Corporate Executive Chef, Apollo Ship Changers, Miami, USA.

Corporate Executive Chef, working on behalf of Isl and Cruises, a 4* Cruise Company, with two cruise ships carrying 1800 guests each. Sailing four months in South America, carrying only Brazilian guests, and eight months in Europe, carrying only British guests. Most of my time was spent working onboard the two ships to implement the new seasons menus and design a new operating structure for both ships, including crew structure and manning both ships. A total of one month spent between Brazil, Uruguay and Argentina sourcing and detailing all food products to be purchased throughout the South American season. In November I was responsible to open a new ship to the company, the "Isl and Star" after a \$35 million dollar refurbishment, featuring 3 buffet restaurants, one International Fine Dining Restaurant and one Traditional Brazilian Churascaria Restaurant. Overall Responsibilities included all menu writing and implementing, recruitment, purchasing and ordering for both ships, training and all overall aspects of the daily culinary operation of both vessels.

December 2003 – December 2004

www.cunardline.com

Chef de Cuisine, RMS Queen Mary 2, Cunard Line, Southampton, England.

Chef de Cuisine onboard the largest cruise liner in the world. Joined in December 2003 as part of the opening team working under Executive Chef Jean-Marie Zimmermann. Carrying 2800 guests, featuring 10 different restaurants including Canyon Ranch Spa Cuisine, responsibilities include: The Britannia Restaurant, a 1350 seat restaurant, averaging 1400 covers for lunch and 2500 covers daily for dinner, The Kings Court, a breakfast & lunch buffet capable for service up to 5000 guests. 3 themed restaurants, Mediterranean, Asian and English/American, all production areas such as butchery, meat & fish, cold buffet pantry, bakery, crew, staff & officer food halls and restaurants. A live daily demonstration kitchen featuring internationally renowned guest Chefs every cruise, all room service requirements. A brigade of 165 Chefs and Cooks from all corners of the globe, providing a multitude of foods to the highest Cunard standards.

September 2003 – November 2003

www.costacruise.com

Executive Sous Chef, M/N Costa Mediterranea, Costa Cruises, Genoa, Italy.

Executive Sous Chef onboard Costa Mediterranea, hired by Consultant Mr. Richard Hill to assist & implement new menus, operating procedure and structure. A 2700 passenger cruise ship. Galley team of 140 cooks and chefs, directly responsible to executive chef and director of services to maintain overall running of all food operations onboard including HACCP systems, scheduling, cost control, food ordering. A very hands on position, Short term contract to implement new menu system and working structure moving into more international cuisines whilst still maintaining a strong authentic Italian flavour.

July 2000 – August 2003, April 2007 – August 2008

www.celebritycruises.com

From Cook Tournant to Executive Chef, Celebrity Cruises, Miami, Florida, USA.

Working on 6 different cruise liners over 3 years, M/V Horizon, M/V Mercury, M/V Century, GTS Millennium, GTS Infinity, GTS Summit.

Working within a fleet of nine 5* Deluxe Cruise Liners carrying 2500 guests featuring Michel Roux Classic French Cuisine and also a very wide range of International Cuisines. Michel Roux was the Master Chef for the company and wrote the menus & recipes for a large amount of the food served. Directly responsible to the Food & Beverage manager to maintain the running of the entire operation including training, HACCP Systems, Scheduling, food ordering, and inventory and stock control. A kitchen brigade of 143 Cooks and Chefs from all over the world. A very hands on position, a lot of time spent covering the administration with high levels of staff turnover. Working with the team and developing the team was vital to maintain a very high level of service standards that were expected from the company and all involved.

November 1999 – April 2000

Head Chef, Hotel Les Arlettes, Place de Venosc, French Alps.

A 60-bedroom 4* hotel in the French Alps catering for 120 guests daily. Responsibilities included food ordering, budgeting, menu writing, food hygiene and sanitation control. A total of 5 Chefs in a mainly British owned ski-resort.

July 1996 – November 1999

www.hiltonhotels.com

Snr Sous Chef, Hilton National Hotel, Ainley Top, Huddersfield, West Yorkshire, England.

A 114 bedroom 4* hotel catering for 700 covers for plated banquets and a 150 seat restaurant being served a choice of A La Carte dining featuring varied dishes of Thai, British, and Mediterranean cuisines. Directly responsible to Head Chef, duties including training, food ordering, budgeting, menu writing for daily specials and banquets, scheduling, rostering and training a total of 16 Chefs.

EDUCATION

18/08/07 Until 20/08/07

Centers for Disease Prevention & Control, Seattle, Washington, USA.

United States Public Health & HACCP Systems design and implementation. A study of sanitation and food hygiene control in accordance with United States Public Health procedures.

11/08/04 UNTIL 15/08/04

Advanced Food Hygiene. American National Standards Institute and the Conference for food Protection, onboard Queen Mary 2.

24/09/03 UNTIL 02/10/03

Shipboard Survival Training, Firefighting and Craft Survival

25/05/01 until 31/05/01

Centers for Disease Prevention & Control, Miami, Florida, USA.

United States Public Health & HACCP Systems design and implementation. A study of sanitation and food hygiene control in accordance with United States Public Health procedures.

22/09/96 until 23/05/97

University of Huddersfield, West Yorkshire, England.

International Catering & Management Year 1 (BA Honors)

23/07/89 until 10/07/92

Huddersfield Technical College, West Yorkshire, England.

City & Guilds 706/1 Catering Pass/Credit. City & Guilds 706/2 Catering Pass/Distinction

03/09/84 until 22/06/89

Salendine Nook High School, Huddersfield, West Yorkshire, England.

GCSE passes in Mathematics, English Literature, English Language, Technical Studies, History, Commerce & Domestic Sciences.

STUDIES

Human behavior in the hospitality industry, structure & resources of the hotel industry, hospitality sector studies, financial accounting for not accountants, information technology & management, organizational management, introductory marketing, food & beverage operations, accommodation operations, hotel & catering licensed retailing enterprises, introduction to tourism & leisure, cellar management, international environments, managing discipline, and training & development of people. All studies undertaken at BA1 International Hotel & Catering Management.

HOBBIES & INTERESTS

I mostly enjoy playing football and snooker. I like to keep fit by going to the gym, mountain biking, learning to surf, and also enjoy swimming, more than I did before I began to learn how to surf! In my spare time I like to cook different style foods, mainly Asian and Mexican, and also enjoy cooking for friends and family. When I am home, often I will do certain outdoor catering dinner parties, birthdays, weddings, BBQs etc. Currently reading books on Thai & Lebanese cuisine, George Best, Johnny Depp & Steve McQueen.

REFERENCES

References are available upon request.