

Philippe Bertineau

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Summary: Executive Chef with extensive BOH & FOH experience in fine dining and casual environments

Experience :

PB Kitchen

Freelance Executive chef from September 2020 to Present

Dinex Catering for chef Daniel Boulud and private events: exclusive dinner, upscale cocktails & custom reception

Task force

Part time Private chef

Consulting in hospitality for hotels and restaurant

The Polo Bar by Ralph Lauren

Executive Chef from April 2017 to January 2020

oversee BOH operations

training and in charge of a team of 50 employees BOH

worked in collaboration with Gibsons management partner

control of food cost & labor cost

develop special project by Ralph Lauren such a coffee shop truck, hot dog truck

weekly tasting with corporate RL vice president for menu development

maintaining standards and quality of high profile brand

Benoit Restaurant & wine bar by Alain Ducasse 2NY Times, New York, NY**

Executive Chef from October 2010 to December 2016

Voted Best French Bistro by NY magazine (Grub street), noted in New Yorker and various professional magazines & social media

Worked closely with chef Alain Ducasse & AD group to classic French with seasonal twist & contemporary flare

oversee BOH and FOH operations

creating & changing menus seasonally, PDR menus, wine bar

training and in charge of a team of 21 cooks plus 8 stewards/porters

control of food cost & labor cost

promotion of restaurant with PR company (events, TV, radio, magazines)

Banqueting 60 seated or cocktail, buffet reception, special events

Balthazar, 2 NY Times , New York, NY**

Executive Chef from February 2010 to October 2010

Well known and famous NY Brasserie by Keith McNally

Oversee a team of 40 cooks, pastry cooks & seafood raw bar staff

Control of food cost and labor cost

Training and teaching kitchen staff

Payard Pâtisserie&Bistro, 2NY Times, New York NY**

Executive Chef from August 1997 to June 2009

Tastings, full service catering arm, New York NY

Worked closely with François Payard

Oversee the whole restaurant

Creating and changing menus seasonally and for special events

Training and teaching kitchen staff

Control of the costs (food and staff)

Promotion of the restaurant with PR (events, magazines, TV.)

Catering operation (Tastings)

Daniel Restaurant, 4** NY Times, 2**Michelin, New York NY**

Executive Sous Chef from April 1993 to July 1997

Worked closely with Chef Daniel Boulud

Training kitchen staff

In charge of Ordering food and watching costs

Involve with change of menus

Specials events for DB

Catering Operation (Feast & Fêtes)

Maintaining standards and quality of a 4 restaurant*

Park Bistro 3*NY Times , New York NY**

Sous Chef September 1991 to March 1993

Worked closely with Chef Jean-Michel Diot

*Maintaining standards of the 1st provencal bistrot (3*NY Times)*

In charge of the line and garde manger

Vanel restaurant 1*Michelin Toulouse, France

Chef de Partie 04/90 to 08/91

Auberge de Provence (St James Court Hotel) London, England

Chef de Partie 01/89 to 12/89

The restaurant was affiliated at L'Oustau de Baumanière, France 2*Michelin

Stages & Employee : France

Line Cook, Garde Manger and Waiter 07/83 to 11/88

Several Stages during my professional education and work in places such as Hotel du Palais Biarritz, Hotel

Pullman Lyon and Le Cristal Poitiers

Education :

MASTER:

Bordeaux Culinary University School Talence, Bordeaux France

BTS Hôtellerie option Restauration and Management 1988 (2 years program)

COLLEGE:

Bordeaux Culinary University School Talence, Bordeaux France

BTH Hôtellerie option cuisine and restaurant 1986 (2 years program)

Bordeaux Culinary University School Talence, Bordeaux France

CAP Waiter Service 1985

Poitiers College Culinary School Alienor d'Aquitaine Poitiers, France
BEP and CAP Cuisine (Classic Cooking Degree) 1984 (2 years program)

High School Degree , France 1981

Languages: English, French , Spanish & Italian

Miscellaneous: 1998 White Truffle award by Italian consulate in NYC

2001 Best unsung chef (New York Magazine)

2006 Member of MCF Master Chef of France (Maîtres Cuisiniers de France)

2012 Member of Société Culinaire Philanthropique

2020 Member of ACF Académie Culinaire de France

2022 Toque D'argent André Surmain (voted by MCF's chefs peers)