

# JEAN JACQUES BERNAT

477 Sackett Street, Brooklyn NY 11231

Work Phone : 917-518-1426 E-Mail: jeanjacquesbernat@gmail.com

## Profile

I am an executive chef and executive pastry chef as well as a master chocolatier and successful restaurateur. I have thirty years of experience in all aspects of pastry, food production, traditional French patisserie, restaurants, catering & hospitality management. I gained all my culinary expertise under the training of the best chefs in France, in both classical and modern techniques. I am knowledgeable in organizational matters, staff training up to 150 employees, cost control, sanitation, and menu planning with an emphasis on quality and contemporary customers' needs.

## Accomplishments

2015-2018 First place at Smith Street soup festival  
2008 1st place winner at Culinary Institute of America  
2006-08 Gold Medal at New York Restaurant Food Show  
2005 Silver medal sugar master piece  
2005 Gold medal sugar master piece  
2005 Grand prize Marc Sarrrazin Trophy 2004 - New York City College of Technology  
2004 Sopexa Spirit of Temptation Calvados over 40 restaurants entering contest  
2003 Winner Best Beaujolais Bistro Cup of NY  
2003 Sopexa Bordeaux Wine Festival over 40 restaurants  
2003 Second prize Wedding Cake Silver medal, NY Jacob Javits Center  
2003 Senate Marty Golden Certificate of Achievement for Provence en Boite  
2002 Sopexa Provence Wine Festival Winner Third place over 30 restaurants  
2002 Loire Valley festival Winner First place over 30 restaurants  
2002 Third prize Wedding cake Bronze medal NY Jacob Javits center  
2000 Diplomat Flechlin Chocolats  
1994 Diplomat Cacao Barry, Avignon France  
1991 Ecole des Metiers de la Viande, Oenologie class with Jean Luc Prouteau M.O.F  
1991 Ecole des Metiers de la Viande, Kitchen class Paris, France  
1989 Award Maitre Artisan  
1989 Contest international ice carving & entremets glaces, Lyon, France  
1987 Contest Valrhona Valence, France  
1987 Preparation aux concours M.O.F, Yssingaux, France  
1987 Salon des Metiers de Bouches, Glacier & ice carving  
1987 Chocolatier des enfants, Valence, France  
1986 Nominated Grand Amateur des Vins Doux Naturels de Bordeaux  
1986 First Prize Chocolate Vanhouten, Aix les Bains, France  
1986 First Prize Grand Marnier, Aix les Bains, France  
1985 Ice carving & entremets glaces, La roche sur Foron, France  
1984 Award for own creation & trademark Chocolate "Les Mandrinades"

1982 Diplomat Valrhona, Valence, France  
1982 Diplomat entremets glaces , Valence, France  
1982 Diplomat for sugar work, Valence, France  
1979 Second prize Cacao Barry Chocolate, Moulins, France  
1979 Diplomat "Exposition Gastronomique" Lyon, France  
1979 second place "Trophe Cointreau" Vienne, France  
1979 Second place Rhum Negrita Vienne, France  
1977 Coupe de France des Jeunes , Diplomat from the Minister of Agriculture ,France

## **EDUCATION**

2000 The City of New York, Department of Health. Food Protection  
1995 Health and food protection training, "ISO 9001" Sodexo, France  
1994 School Cacao Barry chocolate Training, France  
1991 Kitchen training Ecole Superieur des métiers de la viande, high level cooking class  
1991 Oenologie training with Jean Luc Prouteau M.O.F  
1987 Ecole National Superieur de la Patisserie, Chocolate Yssingaux, France  
1986 Ecole National Superieur de la Patisserie, entremets,cakes, Yssingaux, France  
1985 Ecole National Superieur de la Patisserie, Kitchen, Yssingaux, France  
1983 Ecole National Superieur de la Patisserie, Confiserie, Yssingaux, France  
1976 C. A. P. Patisier, confiseur, glacier,chocolatier – First Promotion  
1976 C. A. P. First honorable mention  
1975 C. A. P. Maitre D' – First Promotion  
1975 First Honorable mention  
1973/71 Culinary school Ecole Hoteliere Challes les Eaux,France

## **FOOD RELATED EXPERIENCES**

Anna Nurse work shop at New York Technical College October 2003, 2004, 2005  
Involved in several events for the Tour de France, 6 jours de Grenoble, Sodexo  
First member of comite for the first coupe du monde de la patisserie,Lyon 1989  
Ice carving in city hall for homeless ,city on wheels ,NYC  
Judge for contest at the Societe culinaire Philantropique, Hilton, Staten Island  
Anna Nurse Demonstration of patisserie 2003,Brooklyn ,NY  
International Hotel/Motel Restaurant Show – Sugar Art Demonstration 1998, 1999  
United Nations, Canada embassy - Chocolate showpieces 1997  
Tour de France, Specialites "les Mandrinades" Trademark 1984  
E.D.F Fund raiser for the disabled, Olympique Games ,Seoul  
E.D.F Fund raiser for water polo team Olympique Games Seoul  
Judge for several events in France – C.A.P. B.M.  
Sponsor/donation for Ladies golf tournament Breast cancer  
Judge for Final Exams at the French Culinary Institute, NY, New York  
Vice president of the Pastry Confederation in Paris, France  
Vice president of G.A.P (Groupement d'achats de la patisserie)

### 2015 to Present

Head Expert Culinary Consultant at White Toque, Secaucus, New Jersey. Dealing with food demonstration prep and presentation, with multiple presentations done for QVC, as well as traveling for demonstrations all over the United States.

### 2006-2019

Opening of Provence en Boite, Inc Patisserie & Bistro, Carroll Garden, Brooklyn, NY  
Fast-paced, quality driven traditional French bistro and pastry shop in a growing trendy neighborhood. Reviewed in multiple high-profile publications, including the New York Times (June 14, 2006), Time Out NY, Daily News, L Magazine, Eagle Brooklyn, Go Brooklyn, & NY Post.

### 2004 to 2006

New York City College of Technology, Hospitality Management Dept., Brooklyn, NY  
Professor of Culinary, Baking, & Pastry Arts

### Executive Private Chef

Organizing high end events for private family who seek high quality dining at their residence.

### 2000 to 2005

Opening of Provence en Boite, Inc. Patisserie & Bistro, Bay Ridge, Brooklyn, NY  
From business plans to financing and banking, installation of premise, hiring, ordering equipment, food, beverage, producing goods, food cost, pricing, creation of menus, writing job descriptions. Attained wine and beer license, side walk café license. Cultured skills in legal licensing, entrepreneurship, marketing management, computer application, team building and participation.

### 1997 to 2000

Citarella Gourmet Food Store, New York, NY

#### Executive Pastry Chef

Opened the pastry department. Reformatted all sections of the department. Educating all pastry employees for recipes and taught algebra for conversion of weight and measures from French metric system to pounds. Developed the job description. Revised food costs and recipes. Managed purchasing for pastry department and stores. Created all the displays for the three stores. Trained all sales persons in setting a display in an attractive manner.

Responsible for the creation, innovation, service and production as well as the packaging of pastries and cookies. Maintained the weekly schedule. Created the birthday cake and a new line of cookies. Important production for the holidays - Christmas, Valentine's Day, Easter, Passover, Hanukah, Mother's Day, St Patrick's Day, Rosh Hashanah, Yom Kippur, & 4<sup>th</sup> of July. Responsible for checking consistency of food quality, disciplining employees, keeping sanitary kitchen conditions, etc...

### 1996 to 1997

Eli's Zabar, New York, NY

## Executive Pastry Chef

Mainly French pastries. Revised over 300 recipes. Trained employees. Created over 34 ice cream and sorbet flavors.

1996

Food Attitude, New York, NY

## Executive Pastry Chef

Working for a traditional pastry line for whole sale and three stores in Manhattan. Made cakes and cookies. Control quality. Responsible for 48 employees. The bakery was open 24 hours a day.

1996 to 1997

Bouley Bakery, New York, NY

## Consulting

Canadian Embassy; Pastry, Chocolate, and Kitchen positions

Mission of Canada: Promote ostrich products by baking and cooking ostrich

1995

SODEXHO, Albertville, France

Executive Chef and Manager at the Jeanne D'arc High School

Responsible for breakfast, lunch and dinner for 500 students & additional teachers daily.

Take out for Pre-K and Kindergarten (140 Children).

1992 to 1995

Second pastry shop in Apt, Provence

I had two stores and eleven employees creating a new line of pastry - part traditional, part modern - with very high quality products.

12 different organic breads & Danish, croissant, brioche. My work was adapted to the seasons. Worked with farmers of my region. Production of nougat, fruit confits and many Provencal specialties. Responsible for accounting, payrolls, management, orders of my enterprise. I was a member of the chamber of commerce to keep my village very attractive. I created the first "Salon du Marriage" in Provence. I was a consultant for Apt Union (a world leader in fruit confits and marrons glaces)

1981 to 1992

At the age of 22 years old I opened my first pastry shop in Valence. I was making pastries, chocolate, confiserie, ice cream, catering for all occasions. I created "les Mandrinades" trademark for my chocolate. Took care of all aspects of management, payroll, accounting, budget balance, schedules.

1978 to 1981

Bernachon & Bocuse - M.O.F, Lyon, France

Assistant pastry chef & chocolatier

Responsible for the petits fours, entremets, decoration.

1977 to 1978

Giraud – M.O.F., Valence, France

Pastry Chef

Responsible for production

1975 to 1976

Bernachon & Bocuse, Lyon, France

Apprentice in pastry and chocolate

## **AFFILIATIONS**

Member of the board at the Academie Culinaire of France

Societe Culinaire Philantropique of New York

Vatel Club of New York

## **PRESS**

Many articles in France available upon request

In New York:

- Guest appearance on the internet show, [www.LookinatCookin.com](http://www.LookinatCookin.com), teaching viewers the fundamental skills in French culinary and pastry arts.
- Reviewed by the New York Times, Daily News, NY Post, Go Brooklyn, L Magazine, Eagle News, Bay Ridge Paper, Spectator
- Food Art Magazine
- Zagat Survey - Very good rating 2001 - 2004
- Zagat Marketplace 2001/2002/2003
- Zagat Brooklyn 2001/2002/2003
- Rough Guide by Daniel Young 2002 - 2004
- The Anna Nurse Culinary Workshop Series 2003 - 2006
- Maison de la France, Provence Show in the Altman Building, New York 2002
- Radio W.O.R. with Arthur Schwartz
- Radio W.O.R. with Joanne Hamburg
- Radio 103.5 K.T.U.

## **Language**

Fluent in French, English, Spanish