

Curriculum Vitae



Anthony Healy

Professional Chef

Australian- born, Anthony Healy, who was formerly the head of culinary teams at leading luxury resorts including Kokomo Private Island and Laucala Island Resort, is now the Executive Private Chef for Royal Private Affairs, Saudi Arabia.

About:

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Experience:

Current: Executive Private Chef
Royal Private Affairs, Saudi Arabia

- Overseeing and managing a kitchen team ranging from 35 to over 100 staff, and organising the kitchen teams, rosters and staffing levels.
- In charge of the creation of weekly menus whilst maintaining dietary requirements of all family members.
- Cooking new and creative dishes to maintain and updates repertoire of dishes from different cuisines.
- Coordinating the logistics of international suppliers and produce.
- Planning and executing large scale events, including menu creations, guest chef appearances and logistics.
- Liaising with Private Butlers and Palace Management to coordinate the correct timing of meals, events and requests.
- tasting of all dishes to ensure the highest quality, and perfection of all cuisines.
- Ensuring kitchen hygiene is to the highest of standards, and liaising with Royal Doctors on a daily basis.
- Maintaining a very strict code of conduct and confidentiality with all information in regards to the family.

February Executive Chef

2017 -
March
2019: Kokomo Private Island, Fiji

- In charge of the pre-opening of Lang Walker's first private island.
- Designed and implemented all menus, and liaising with guests to adhere to their dining wishes and requirements.
- Managed and trained a kitchen brigade of forty-five staff.
- Hosted private dinners, cooking classes and Wine & Event dinners for guests, along with promotional dinners in LA and Sydney for promotional purposes.
- Designed and implemented 'Chef's House' Private Experience for up to twelve VIP guests.
- Oversaw the farms and gardens for the kitchen's fresh produce.
- Managed the island's operations in the absence of the General Manager.

February Executive Chef

2013 -
January
2017 Laucala Island Resort, Fiji

- Responsible for the overall kitchen and culinary operations of the island.
- In charge of overseeing food production for island restaurants, banquet functions and staff canteens.
- Developed menus, food purchase specifications and recipes.
- Supervised and monitored staff, farm and plantation operations.
- Developed and monitored food and labor budget whilst maintaining the highest professional food quality and sanitation standards. Ordering and logistics of international produce.
- Personally meeting and liaising with each guest on the island to tailor-make their dining experience.
- Designed menus for the fine dining restaurant where the nine course tasting menu was changed daily.
- As part of the executive committee, I reported directly to the GM and participated in daily meetings.

January Executive Chef

2012-
January
2013 Lizard Island Resort, Fiji

- Interacting and liaising with guests daily to ensure a personal experience.
- In charge of team leading and the development of the kitchen teams.
- Implemented and oversaw the costings of menus including that of produce, labour and overall profitability.
- Creating daily menu and tailor-making menus for dietary requirements.
- Recruited, mentored and trained staff.



February 2010 - January 2012 **Chef De Cuisine**
La Fontaine Restaurant, Hayman Island Resort, Australia

- Leading a team of chefs and in charge of the daily running of the kitchens.
- Hosting private dinners, and wine and kitchen tours with guests to create a memorable dining experience.
- Creating and designing the menu

January 2008 - November 2009 **Demi-Chef De Partie**
La Cote Saint Jacques, France

- Working in a kitchen run by Jean-Michel Lorain at a three Michelin stars restaurant.
- Maintaining the line's highest culinary standard and developed a great eye for detail.
- Liaising with the Head Chef to implement new menu items where applicable.

February 2006 - December 2007 **Junior Sous Chef**
Les Trois Garçons, UK

- Working with chef Jérôme Henry and training in the classic French techniques.
- Working in a small and dedicated team with a constant passion to deliver the best food.
- Helping to oversee and direct all aspects of the operation of the kitchen.

Awards: Cultural Culinary Challenge, 2005: Silver Medal Apprentice Of The Year, QLD
Rising Chef of Australia, 2004: Silver Medal

Savour Australia National Restaurant and Catering Awards 2010 (La Fontaine)

- Best Tourism Restaurant
- Best European Restaurant
- Savour Australia restaurant of the year Queensland

Education: South Bank University of TAFE, AUSTRALIA

- Hospitality Training Association

References: Upon request

