

# GAVIN C. BAKER

## OF NOTE

---

- Legal citizen of both the United Kingdom and the United States
- Considerable experience in leadership and cookery
- Served in the United States Marine Corps Reserves (92'-96')
- Two ACF medals in back-to-back cold food competitions
- Associates Degree in Culinary Arts

## EXPERIENCES

---

April '11 – June '11      **Misool Eco Resort**      Raja Ampat, Indonesia  
*Consultant*

- Responsible for creating standards, training staff without speaking the same language, writing SOP's, HACCP training for the resort staff, testing and developing new recipes using local ingredients, and all other duties associated with this process. Oftentimes, our sole cooking source was an open fire and banana leaves. Also assisted with the kitchen planning and development of a similar resort to be opened on the island of Komodo.

Nov '10 – June '11      **Talisker Mountain, Inc.**      Park City, Utah  
*Corporate Executive Chef (Consultant)*

- Recruited from The Fat Duck for this consultancy to oversee the F&B operations of this rapidly growing company. During this time period I was directly responsible for 27 different restaurants and over 350 cooks. Duties included recruiting at the management level, training, implementation of standards, profitability, and keeping each outlet within the vision of the company. During December, we opened a restaurant on the ski resort every four days.

Sept 08 – Nov '10      **The Fat Duck**      Bray, England  
*Jr. Sous Chef (Jan '10)*      **3 Michelin Stars**

- "Best Restaurant in the World" in 2005, "Second Best Restaurant in the World" in 2009, 2008, 2007, and 2006, "Third Best Restaurant in the World" in 2010. Responsible for maintaining and increasing the existing standards and training the chef de parties and stagiers at one of the world's best restaurants.

Sept 3, 2008 – Sept 13, 2008      **Mist:Park City**      Park City, Utah  
*Chef / Owner*

- Designed and opened a guerrilla restaurant in a converted Japanese flower gallery that served a 12-course meal to 20 people a night for ten straight nights. This sold out event was awarded the "Best One Night Stand in Utah" in 2009 by the Salt Lake Magazine.

Sept 07 – Sept 08      **Talisker Mountain, Inc.**      Park City, Utah  
*Corporate/Event Chef*

- Responsible for menu development, recruitment and training of staff and implementation of standards for several food service facilities within an exclusive alpine resort. Responsible for the organization, direction and execution of on and off-site functions for as many as 500 members at a time.

July 06 – Jan 07      **Work and Travel Throughout England**

May 05 – May 06      **Wahso**      Park City, Utah  
*Executive Chef*

- Recruited out of Los Angeles to return to Park City and take over the helm of this award winning Asian Fusion restaurant. Chosen as one of the editor's "Top Ten Restaurants in the World" by the 2006 Fodor's Guide.

May 04 – May 05      **Chi**      Los Angeles, California  
*Executive Chef*

- In command of Justin Timberlake's Freestyle Asian Restaurant on the Sunset Strip hired specifically for my ability to turn around a troubled business. Experienced a resurgence in profitability, customer satisfaction and stabilisation of an uncertain staff due to my efforts here.

Jan 04 – Sept 08      **Velvet Clover Catering**      Park City, Utah  
*Founder/Owner*

- Started up an elite catering service that specializes in sports hospitality and exclusive private dinners for the purpose of "closing the deal". Worked with clients at The Masters (5 years), the 2006 World Cup in Germany, and the Superbowl in Florida.

June 03 - May 04      **Oceana**      New York, New York  
*Entremettier*      **1 Michelin Star**

- Mastered the toughest station in one of New York's toughest kitchens under the direction of two of New York's hottest chefs, Cornelius Gallagher and Christopher Lee. Both were chosen as one of the "Best New Chefs in America" by Food and Wine Magazine and both have been recipients of numerous awards.

April 03 - June 03      **Volunteer Work and Travel Throughout India**

Nov 01 - April 03                    **Wahso**                    Park City, Utah  
*Executive Chef*

- Responsible for all aspects of running a busy, 220 seat, fine dining restaurant during heavy ski seasons, the 2002 Winter Olympics, and several Sundance Film Festivals. Gained notoriety for executing extensive, off-the-cuff tasting menus using local ingredients. Responsible for obtaining the “Best Restaurant in Park City” award while maintaining food costs at or below 20%.

Nov 00 - Nov 01                    **Extensive Travel Throughout The UK and Asia**

Nov 99 -Nov 00                    **La Cote Basque**                    New York, New York  
*Saucier/Lead Line*

- Learned all aspects of high volume, high speed, fine dining line cookery under the mentorship of the legendary Chef Jean-Jacques Rachou, who also trained Charlie Palmer, Todd English, Rick Moonen and countless others. Trained in classical French cuisine including a detailed study of traditional stocks and sauces.

Oct 97- Nov 99                    **Gabrielle’s @ Richmond Hill Inn**                    Asheville, NC  
*Acting Executive Chef*

- This American Regional restaurant was one of North Carolina’s only Mobil Four Star/AAA Four Diamond Inn’s. Unfortunately, it was destroyed by fire in 2009.

June 97-Oct 97                    **Grandfather Mountain Country Club**                    Boone, NC  
*Pastry Chef / Internship*

- I’d originally gone there to do my internship for culinary school and ended up as the pastry chef for their fine dining restaurant.

Dec 96 -June 97                    **Basta**                    Asheville, NC  
*Kitchen Manager*

- Did everything from making fresh pastas to baking cheesecakes and focaccia at this Asheville café.

May 95 - Dec 96                    **Blue Moon Bakery**                    Asheville, NC  
*Assistant Baker*

- Paid my own way through culinary school by working a full eight-hour shift each morning before my 9 o’clock class.