

## CURRICULUM VITAE

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Date of birth: 18 of November, 1978  
 Nationality: Danish  
 Marital status: Single

### Education & Experience:

Start year(month)	End year(month)	Name of organisation	Where
1985	1995	Pre/High School - Ingrid Jespersens Gymnasieskole	Copenhagen, Denmark.
1996(01)	1996(11)	Apprenticeship - Restaurant Kong Hans (Daniel Letz) (French Michelin, 1 star, 50 seats, I had the responsibility of dessert, and starters.)	Copenhagen, Denmark.
1996(12)	1997(04)	Apprenticeship - Hotel Le Grand Rousse (Small hotel in the Alpes, 50 rooms, and seats for 120, I had the responsibility of breakfast and the evening buffet.)	Vaujany, France.
1997(05)	1998(06)	Apprenticeship - Kokkeriet Spisehus, (French Fusion, 60 seats, I had responsibility of starters, dessert and garniture.)	Copenhagen, Denmark.
1998(07)	2000(06)	Apprenticeship - Café Victor, (French Fusion, café and restaurant, 100 seats, I had responsibility of lunch, starters, desserts, main courses.)	Copenhagen, Denmark.
2000(06)		Educated cook - Hotel- og Restaurant skolen.	Copenhagen, Denmark.
2000(07)	2000(12)	Web designer - Atentia A/S. I wanted to experiment outside my main profession. Web design and computer programming has been a hobby of mine for years and I was already applying these skills in my spare time helping some firms establishing home pages on the Internet.	Lyngby, Denmark.
2001(01)	2001(09)	Chef de Parti - Café Ketchup Pilestræde, (Asian, French Fusion, café and restaurant, 200 seats, I had responsibility of the café 120 seats and 2 apprentices)	Copenhagen, Denmark.
2001(09)	2002(04)	Part time cook - Restaurant E.T.C., (African, Asian Fusion, 50 seats, I had responsibility of main courses)	Copenhagen, Denmark.
2001(09)	2002(04)	Mathematical course for the Danish Technical University.	Lyngby, Denmark.
2002(04)	2002(09)	Chef de Parti - Café Ultimo Tivoli, (Italian, 220 seats, I had responsibility for 3 apprentices and for the main courses)	Copenhagen, Denmark.
2002(09)	2004(08)	Head Chef - Passagens Spisehus, (Nordic specialties, 80 seats and I have responsibility of the whole kitchen)	Copenhagen, Denmark.
2004(08)	2006(06)	Sushi Chef - Sticks'n'Sushi, (Sushi, Yakitori, 150 seats and takeaway)	Hellerup, Denmark.
2006(06)	2006(12)	Private Chef - Private family Moeskops of 6 persons 2 adults and 4 children in the Netherlands.	Eindhoven, The Netherlands.
2006(12)	2007(04)	Chef - Hotel Le Sylvana, (Small hotel in the Alpes, 37 rooms, and seats for 100)	Serre Chevalier, France
2007(04)	2008(12)	Sushi Chef - Sticks'n'Sushi, (Sushi, Yakitori, 60 seats restaurant, no takeaway)	Hellerup, Denmark
2008(12)	2009(02)	Helped with the startup of Foodbar, (takeaway deli/catering)	Hellerup, Denmark.
2009(03)	2009(07)	Sushi Chef - Wabiwabi (Sushi, Yakitori takeaway and catering)	Greve, Denmark
2009(08)	Current	Sous Chef - Fazer/Wip (Novo Nordisk Canteen VTB Søborg)	Søborg, Denmark

## **Courses / Inspirations :**

Vegetarian in Kaiseki kitchen : Umu – London 2007  
Sushi in kaiseki kitchen : Umu – London 2007  
Inspirational vacation in Thailand / Cambodia 2006  
Inspirational vacation in Japan 2007

## **Strengths:**

Hard working, keeping a constant overview. I do not get stressed and I'm very good with people around me also in situations of pressure.

## **Weaknesses:**

Impatient with none constructive complainers i.e. apprentices that complain about hard work without considering solutions for improvements as it usually is in the planning of work.

## **Achievements:**

All the places I have been working have been an educating experience for me, applying both to the actual professional skills and to interpersonal relationships I have established. I have truly enjoyed the multi-national and multi-cultural environment that I have been working in, with people from around the world including just to mention some of the nationalities Danish, Swedish, French, Italian, British, Americans, Caribbean and Arabian people.

## **Special cooking skills:**

Japanese/French/Scandinavian specialties (Vegetables, game and fish)

## **Special qualities:**

Languages spoken: Danish, English, learning French and Portuguese.

Possesses an international driving license.

Possesses an Padi open water diving certificate.

Possesses an Danish sailing certificate for motor and sailboats up to 50 feet (15 meter).

Personal interests: Scuba Diving, sailing, skiing, fly fishing and other out-door adventures.

## **Computer Experience with:**

Linux, OSX, Windows NT/9x/2000/XP, Apache, MySQL, Bind, Samba, Qmail, IIS, MsSQL, Network TCP/IP, MSoffice, Adobe products.

Scripting experience: HTML, css, perl, cgi, php, asp, sql.

Beta testing of hardware: Routers, servers and audio products from Zyxel, 3com and Philips.