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PERSONAL SUMMARY

Chef, operations manager, private chef, and consultant with extensive expertise in European and Modern British cuisines, focusing on holistic and nutrition-conscious cooking. Renowned for designing innovative menus and implementing strategic insights that enhance culinary operations and reduce waste. Passionate about delivering bespoke dining experiences and committed to advancing fine dining standards through continuous collaboration and culinary innovation.

KEY SKILLS

- Chef
- Nutrition
- Modern British cuisine
- Scandinavian cuisine
- European cuisine
- Healthy cooking
- Dietary requirements
- Holistic cooking
- Foraging
- Herbs and spices knowledge
- Client management
- Special diets management
- Restaurant ownership
- Award winning

Max Rosenberg

PORTFOLIO

Instagram: Mindchef_services

EMPLOYMENT HISTORY

April 2019 - Current

Owner Mind Chef Services Ltd

- Prepare and cook bespoke meals for high-net-worth clients, ensuring culinary excellence.
- Collaborate with catering firms, enhancing service quality in restaurants, and Gastro pubs.
- Design innovative menus, manage inventory, and control waste for optimal efficiency.
- Provide consultancy, delivering strategic insights to improve culinary operations.
- Implement stock control measures, achieving measurable reductions in wastage.
- Clients: HNWI private clients, Rocket Foods, Rhubarb Catering, Squerryes Winery, Peaches Group, Adam Handling Group, Scarlet Hotel, Emily Scott, St. Enodoc Hotel.
- 3 AA Rossette, 1 Michelin Star

September 2016 - April 2019

Head Chef, Owner Heima Restaurant | Isle of Wight

- Sourced ingredients, cooked, planned menus, and controlled restaurant operations.
- Cooked for private clients, provided personalised culinary experiences.
- Organised small events, ensured smooth execution.
- Achievements: Best Independent Restaurant on The Isle of Wight.
- Good Food Guide rating N4.
- Holistic achievements.

December 2015 - April 2016

Private Chef Chalet Spark | Meribel, France

- Crafted gourmet meals for affluent guests, ensuring high satisfaction and repeat bookings.
- Developed diverse menus and managed budgets, enhancing dining experiences.
- Coordinated shopping and meal preparation, maintaining quality and efficiency.
- Collaborated with staff to deliver exceptional service, fostering a positive environment.
- Achievements: Receiving positive feedback and an excellent food experience.

CERTIFICATIONS

- NVQ Level 2 Professional Cooking
- Food Hygiene Level 2
- Food Allergy Certificate
- Nutrition in Everyday Living Certificate
- Current student of Naturopathic Nutritionist course

HOBBIES/INTERESTS

- Travel, Music, Cooking at home, New food experiences