



Jules De Maeyer

Sole Chef

PROFILE

A professional, creative, enthusiastic and hardworking chef who can always be found preparing for others. With knowledge of all European kitchens and specialised in French, Italian, Spanish, Asian and Mexican kitchen, as well as vegetarian and vegan.

I'm extremely skilled at giving my own twist to traditional dishes to make an ordinary meal a lot more gastronomic and tasteful.

PROFESSIONAL EXPERIENCES

Restaurant Yaya's, Mallorca, Spain

Head Chef

April 2022 - September 2022

Restaurant Nathan*, Antwerp, Belgium

Chef de partie

August 2020 - February 2021

Restaurant Copiña, Courchevel, France

Sous chef

February 2020 - April 2020

Restaurant Marea Alta - Barroz

Barcelona, Spain

Chef de partie of smoked, cold, entrees

September 2019 - December 2019

Hotel Camiral*****, Club House, PGA Catalunya Resort

Girona, Spain

Serving the guests at the level of Leading Hotels of the World

November 2018 - July 2019

Hotel Franq****, Antwerp, Belgium

serving and cooking in an 1 star Michelin restaurant and bar

August 2018 - November 2018

La table de plaisance**, Saint-Emilion, France

Fish and meat, Garniture, Cold side

June 2017 - August 2017

Salons Schoeters, Antwerp, Belgium

Cooking and serving in one of the best catering in Antwerp

August 2014 - August 2016

Restaurant Graanmarkt 13, Antwerp, Belgium

Appetizers, desserts

PERSONAL DETAILS

Mobile +32 456 04 15 66

Email demaeyerjules@me.com

D.O.B. 02/11/1998

Nationality Belgian

Passport Belgium

Languages Dutch, English,
French, Spanish

QUALIFICATIONS

- STCW10
- ENG1
- Culinary Arts
- Full drivers license

EDUCATION

Hospitality school Ter Duinen

- 2016-2017 world gastronomy
- 2012-2016 Culinary Arts

Hospitality school Spermalie

- 2010-2012 Culinary Arts

SKILLS

- Flower arranging
- Wine pairing
- Leading Hotels of the World
- Cocktails
- Fine dining cooking
- Coffee service
- Bartending

REFERENCE

Arthur Sotto

Chef Marea Alta

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.com