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Phone	0437 219 857
Nationality	Australian, German
Languages	English, German (both fluent)
Marital status	Married
Skills	Logistics and Operational Management; Computer Skills (Adobe Creative, Illustrator, Office 365, Pages and Numbers, MYOB, Quickbooks and more) Experience with a variety of online platforms like Google Drive, Xero, Google Sheets, Wix and Squarespace, booking/reservation systems and more. Staff Training, implementing report systems, food and liquor licence compliance; Business forecasting and bookkeeping; Photography and of course F&B Expert (Please check my website for more details)

Other Qualifications***Diploma in Hospitality***

New England College of Technology, East Brisbane
2016

Management Training in Europe

GTA, CTA, Supervisory 1 and 2, Wine Appreciation

Apprenticeship in Germany 1988 - 1991

Hotel and Restaurant Schulzentrum Ruebekamp Bremen; Hospitality School block studies and full-time work at Michelin Star Restaurant 'Gans im Schnoor'

First Aid Training 2021***Food Safety Certificate Tafe Qld 2008*****Employment****March 2022 - today**

4 seasons

Rangelands Outback Camp

Winton, Queensland Outback

Position

Management Couple Chef/Hosts/Operations Manager

Property Description

Rangelands Outback Camp is an exclusive off-grid 5-star luxury glamping retreat/camp/experience about a 20-minute drive from Winton in the Queensland Outback. Located on top of the Rangelands Jump-Up/Mesa with stunning views, unforgettable sunsets and night skies you will never forget. It offers self-sustained oversized Lotus Belle tents and includes all catering including breakfast, dinner, sunset canapés, cheeses and drinks.

Job Description

In March 2022 I was in charge of the opening of Rangelands, operations, logistics, basic maintenance, and all service and culinary needs for the camp, working closely with the duty manager and the owner. Supplying photos, videos and drone shots for marketing material. It is a lifetime experience. Learning about the Outback, working completely remote while offering outstanding service and culinary delights.

Implementing all operational manuals, managing and running the resort for 3 seasons (April - November 2022/2023/2024). Overseeing all equipments services, maintaining of the solar systems, enzyme sewage systems and hands on maintenance at the camp. In March 2024 we rebuilt the entire camp, servicing all equipment, solar, sewage, electrics and more. During the 3 years we have maintained a 5 star rating throughout all media platforms.

<u>November 2021 - January 2022</u>	
	Wilson Island Resort
	Wilson Island, Gladstone Qld
Position	Management Couple Chef/Hosts
Property Description	Small exclusive private Island Resort of the coast of Gladstone Qld
Job Description	<p>Creating and cooking breakfast/lunch/afternoon snacks/ canapés/cocktails on the beach and 2 course Dinner (Main/Dessert). Hosting and entertaining guests and informing them about the island, it's wild life and the safety on the island and in the water. Giving inductions to the arriving guests. Looking after their well being. Passive and active guide for island walks, snorkelling and daily activities. Being available 24/7. Deliveries and ordering ones a week. Giving private cooking lessons (if time allows). Other duties on the island: loading/unloading boats, housekeeping, health and safety including food safe, ordering. Working 7 days on 7 days off. Staff on the island: 1 couple working/ 1 couple off duty (Host/Chef) and one island keeper. Working as a team to fore fill all duties.</p>
<u>May 2020 - November 2021</u>	
	Summer Land Camels
	Harrisville, Qld
Position	F&B Operations Manager incl. Food and Beverage product development & Sales
Property Description	Tourism destination, Australia largest Camel dairy farm, homestead cafe and farm shop, tours and camel rides, events and markets for up to 2000 people, Dairy farm, dairy processing, food and product development, fully operational working farm. Open 7 days a week.
Job Description	<p>Leading the food and product development, menu designs, quality control, costing, cost control and production. Overlooking all aspects of food and beverage Sales (dairy products, meat, fine goods and vodka) on the farm and to our retail , Restaurant and Farm Shop customers. Interstate and international logistics in another area of involvement, working with transportation companies to ensure safe and timely deliveries. Planning and organising larger events and customer liaison during busy weekends on and off farm and representing the farm on Festivals as the Brisbane/Sydney/Melbourne Mould Festival (2021)</p>
<u>March 2020 - April 2020</u>	
	The Stores Grocer
	West End, Qld
Position	Chef/Butcher
Property Description	Local Fine Food Grocer and Butcher. Vegetable market, fine foods, butchery, deli, kitchen, seafood. Sourcing the finest products available, ingredients that make the cooking wholesome and delicious. Open 7 days a week.
Job Description	<p>Working during the Covid19 first lockdown in the butchery/seafood department with 2 butchers and becoming an 'essential' worker during these challenging time. Production of all meat and fine goods for the shop, supporting the team implementing a simplified ordering system and serving customers daily, advising them how to cook and enjoy the high quality meat and seafood.</p>

September 11 - December 2019**C'est Bon Restaurant Brisbane**

Woolloongabba, Qld

Position

Property Description

Chef de Cuisine/Owner

Award Winning French Restaurant, top 100 restaurants in Qld 2019

60 seats, Lunch and Dinner.

After the extension in 2018 Wine Bar for up to 40 guests,

Bistro and Terrace for up to 75 guests, Fine Dining room for 45

guests, Wine Cellar for 35 guests and a rooftop function area for up to 60

Job Description

In charge of the kitchen operation, Costing, menu planning and staff

training. Maintaining high standards of food quality and service

(Average guest satisfaction ratings during the 8 years I worked there, throughout all reviews on all platforms was 4.7 out of 5)

Involved in major refurbishment in 2018, designing and

refitting the kitchen for the extension and widening range of offerings and

size of the restaurant. Working with branding and marketing companies,

architects, and interior designers, Creating and implementing new and

modern breakfast, lunch, bistro, bar, function and dinner menus

considering the different costings for each outlet.

Introducing new recycling and temperature monitoring systems.

Dec 04 - Feb 11**Amis Restaurant and Bar**

Point Lookout, North Stradbroke Island, Qld

Property Description

Award winning Restaurant, Bar and Venue on North

Stradbroke Island 85 seat Restaurant, Cocktail Bar

for up to 50 guests, Wedding receptions, conferences and

private Functions, Modern Australian casual fine dining

Position**Chef/Owner** taking over business in Dec 04, refurbishing the business

early 05, introducing new menus and function packages, setting new

training and operational

standards, bookkeeping, Hands on management and training

March 10 - February 11**Harlequin's Domain Cafe, Bistro and Deli**

Point Lookout, North Stradbroke Island, Qld

Property Description

Cafe, Bistro and Deli on North Stradbroke Island

60 seats open for Breakfast and Lunch only

approx. 300m off the beach, modern cafe food

Position**Chef/Owner** 2nd business opened in March 10. Designing new menus and setting

standards for HACCP and workflow, Staff hiring and training

April 04 - Oct 04**Garden Verde at the Rocklea Markets**

Rocklea, Qld

Property Description

Licensed Farm Produce Commercial Seller at Brisbane

Markets

Position**Purchase and Sales Manager (contact for farmers)****Oct 03 - April 04****Sandbar and Grill**

Casuarina Beach Tweed Coast, NSW

Description

Restaurant and Bar in Casarina Beach NSW

Deli attached operating 6am till 6pm, 80 seats Restaurant,

Functions, weddings and conferences for up to 200 guests,

Asian influenced Modern Australian

Position**Chef de Cuisine** in charge of all outlets for the opening of the venue

May 02 - Sept 03**Sheraton Hotel Brisbane (now known as Sofitel)**

Brisbane CBD, Qld

Description

5 Star Hotel, Bar, Function facilities for up to 800 guests, 4 Restaurants, Executive Floor with lounge

Position**Executive Sous Chef/Acting Executive Chef**

Job Description

Executive Sous Chef for 5 months and in charge of all kitchen operations until Sept 03.

Sept 99 - March 02**Tables of Toowong Brisbane**

Toowong, Qld

Description

Award winning Restaurant, 70 seats, creative traditional French cuisine

Position**Chef/Owner** hands on management, training and business operations**May 99 - Sept 99****Quay West Suites Brisbane**

Brisbane CBD, Qld

Description

5 Star Apartment Hotel with Restaurant

Position**Chef de Partie** tournand in a la carte restaurant**Feb 98 - April 99****Hilton Worldwide Cairns**

Cairns, Qld

Description

5 Star Hotel, 2 Restaurants, Bar, Function Facilities for up to 300 guests, Conferences

Position**Sous Chef** in charge of dining restaurant and banquette**Nov 97 - Feb 98****The London Hilton on Park Lane**

London, Great Britain

Description

5 Star Hotel, 3 Restaurants, Bars, Function facilities for up to 1400 guests, own butchery and bakery

Position**Sous Chef/Butcher** in charge of all meat and seafood supply for all kitchen departments, introducing a new costing and ordering system within the property**Nov 96 - Sept 97****National Service Germany**

Rheine, Germany

Position**Chef - Officers Casino / Private** National Service**Oct 94 - Oct 96****The Langham Hilton London**

London, Great Britain

Description

5 Star Deluxe Hotel, 2 Restaurants, 2 Bars, Conferences and Functions for up to 500 guests

Position**Chef Tournand/Sous Chef** in charge of kitchen departments on the Sous Chef's days off, later in charge of the fine dining restaurant and Kings room.**May 94 - Sept 94****The Hetzel Hotel Hochschwarzwald Germany**

Schluchsee, Black Forest, Germany

Description

5 Star Hotel Health Resort
3 Restaurants, Bistro, Cafe and Health Centre
Functions for up to 300 guests**Position****Chef de Partie/Sous Chef** working in all sections and departments, later in charge of banquettes

Jan 94 - May 94**Zum Kegelkotten Spelle Germany**

Spelle, Lower Sachsen, Germany

Description

Restaurant, Pub, Guestroom, Bowling centre (Parents business working for 5 months helping to restructure the menus and offerings to make it more profitable)

Position**Chef de Partie****Nov 92 - Dec 93****Penta Hotel Nova Park Zurich (Inter Continental)**

Zurich, Switzerland

Description

5 Star Hotel, 2 Restaurants, Bistro, Functions for up to 600 guests

Position**Chef Saucier**

Job Description

Worked with Paul Hagman as his Chef Saucier for 12 months in the Michelin star restaurant 'Relais des Arts' preparing and cooking all sauces, meat dishes and seafood, a la carte daily for lunch and dinner, plus preparing all sauces for all outlets.

Oct 91 - Oct 92**City Club Hotel Rheine Germany**

Description

4.5 Star Business Hotel, Restaurant, Bar and City Hall (1200 guests)

Position**Demi Chef de Partie Tournant**

Job Description

New Opening, working in all sections of the kitchen,

Aug 88 - June 91**Die Gans im Schnoor Bremen Germany**

Description

Award winning Michelin star Restaurant with 40 seats

Position**Apprentice****Other Activities****July 13 - 2018****BORA APAC Pty Ltd**

Sydney, NSW

Job Description

Holding cooking classes presenting a unique German built down draft system in kitchens all around Brisbane. Contracting chef once or twice a month.

April 11 - December 11**James Street Cooking School**

James Street Markets, Brisbane, Qld

Position**Casual Chef presenter**

Property Description

Cooking School and Education Centre

Job Description

Casual Chef, assisting and running Cooking Classes for Adults, Cooperate Functions and Kids