

Curriculum Vitae
Of Andrew Atkinson

Personal Details

Surname: Atkinson
First Names: Andrew James George
Date of Birth: 11 August 1970
Identity Number: 7008115047082
Nationality: South African
Languages: English, Afrikaans
Marital Status: Married
Drivers License: Code 08
Physical Address: 23 Aintree Crescent,
Kyalami Estates,
Midrand
Postal Address: PO Box 23
Kyalami Estates
Midrand, 1684
Telephone Numbers: 011- 468 4822 (Home)
011-704-4145 (Work)
082 805 9176 (Cellular/ mobile)

Education

School Attended: Dale College
King Williams Town
Eastern Cape
Course obtained: Cape Senior Certificate - Matric
Year Completed: 1988

Military Service

Services:
Basic Infantry Training - Upington
Basic Cheffing – Catering Corps - Pretoria

Training

Year: 1989 - 1991
Course Obtained: Southern Sun In-house training

Culinary Achievements

Achievement	Year
• Selected for South African National Culinary Team	1995
• Organization of leading functions for South African Chefs Association (SACA), for example, the launch of the Gastronomists Society, National Team cook-offs, fund raisers for S.A. National Team & SACA, etc.	1996
• Featured in various Cheffing & entertainment magazines (1993-present), and interviewed on TV on various occasions for Cheffing (Top Billing)	1996
• Done various live cooking programs on radio (radio 702, radio today, Radio 2000)	1996
• Participate in honorary Celebrity cook-offs for SACA with various Celebrities	1996 – Present
• Won fine dining Restaurant of the Year – Three Ships restaurant, Carlton hotel	1996
• Won Manager of the Month - Carlton Hotel	1996
• Selected to head training for junior chefs for the S.A. Skills Foundation	1996
• Represented South Africa at the Zimbabwe Salon Culinaire – won silver medal & 1 st place overall	1996
• Represented South Africa at the Culinary Olympics - Ika Hoga, Berlin – Won silver medal & bronze	1996
• Planned & participated in the South African food festival at the hotel Berlina , Berlin ,Germany	1996
• Re-elected for S.A. National Johannesburg Culinary Team	1996
• Trained & coached the South African junior representative for the WACS tour for hunger world junior competition	1997
• Chosen as Team Captain of Johannesburg National Culinary Team to compete in Scot Hot International Culinaire – Scotland	1997
• Scot Hot International Culinaire – won silver medal for hot kitchen, 2 bronzes medals & diploma for cold display	1997
• Won gold medal at the chefs showcase for cold table display	1997

- Featured in Professional Caterer and interviewed on Radio Today for the Three Ships Restaurant 1997
- Part of the management opening team for the first Hilton international in South Africa, Sandton 1997
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- Cooked for various dignitaries at the Hilton including Prince Charles, Bill Clinton, Nelson Mandela, etc 1998
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- Appeared on TV (Breakfast Club, SABC 2) for SACA 1998
- Appeared on TV (Breakfast Club, SABC 2) for Hilton International 1998
- Represented South Africa in the international grand prix in Ireland –for salmon – won gold medal & best overall main course 1998
- Planned & headed the South African food festival in Mainz Hilton – Germany 1998
- Part of the management opening team for the first Sheraton Hotel & Towers in South Africa 1998
- Cooked for various dignitaries at the Sheraton Hotel including Queen of England, Duke of England, Nelson Mandela, Thabo Mbeki, etc 1999
- Planned & headed the South African food festival in Rio – Brazil at the Rio Sheraton, for the Cape to Rio yacht race 2000
- Appeared on TV (Top Billing) for The Westcliff Hotel 2002
- Featured in various Magazines, newspapers & Radio interviews for The Westcliff Hotel 2002
- Represented SA for the launch of “Ready Steady Cook” for BBC food in Harare, Zimbabwe 2002
- Various Live Radio interviews (on radio 702 regarding Christmas cooking) 2003
- One of the chefs for the SA TV series of Ready Steady Cook on SABC 2 2003 –2004
- Live Celebrity Chef Guest on the Play TV SABC 2 2004
- Appeared on Top Billing for Kyalami Castle with Jeremy Mansfield 2004
- Appeared on SABC 2 as judge for McCain’s Junior Chef competition 2004
- Head of Chefs for 5 Star Celebrity Chef dinner for Food & Home Magazine – held at GoldReef Convention Centre 2005
- Live Celebrity Chef Demonstrations for Fourways mall Chilli Festival 2004 & 2005

- Assist in training 5 star Chefs with Hotel groups e.g. The Rose bank Grace group 2006 Ongoing
- Various cooking Demonstrations for various Entities 2006
- Trainer & Facilitator for Executive Chefs for 5 Star Hotel Meander for Food & Home Magazine – held at various 5 star Hotels in JHB 2006 Ongoing
- Chosen as the representative chef for LG to do live demonstrations throughout the year 2007
- Food Reporter for Take control magazine – 6 editions yearly 2008
- Appeared on SABC & radio for Various charity functions 2008
- Finalist in Sunday times chef of the year competition – 2nd place overall 2008
- Regional & National finalist in Unilever chef of the Year competition 2008
- Chosen as Co-Director of Competitions of SACA 2008
- Chosen as Director of National Competitions of SACA 2009

Employment History

Period: April 2008 – present

Company: **Michelangelo Hotel (*****) Sandton, Legacy Hotels**

Position: Executive Chef

Period: July 2003 – March 2008

Company: **Baytree Functions & Events**
Outside catering events

Position: **Director, Shareholder, Chief Operations Officer**

Period: July 2001 – July 2003

Company: **The Westcliff Hotel (*****) Saxonwold**
Part of the African Collection of Orient-Express Hotels one of The Leading Hotels of the World

Position: **Executive Chef**

Period: December 1998 – June 2001

Company: **Sheraton Pretoria Hotel & Towers (*****) - Pretoria**

Position: **Executive Chef**

Period: July 1997 – November 1998
(1 year and 3 months)

Company: **Hilton Hotel (*****) Sandton**

Position: **Senior Sous Chef**

Period: July 1995 - July 1997
(2 years)

Company: **The Carlton Hotel (*****) Johannesburg City Center**

Position: **Senior Sous Chef**

Period: April 1995 - June 1995
(3 months)

Company: **Pretoria Holiday Inn Crowne Plaza**

Position: **Executive Sous Chef**

Employment History (continued)

Period: July 1994 - March 1995
(9 months)
Company: **Beverly Hills Sun (*****)**
Umhlanga
Natal
Position: Executive Sous Chef
2nd in charge to Executive Chef

Period: February 1993 – June 1994
(1 year 5 months)
Company: **Karos Indaba Hotel (****)**
Fourways
Sandton
Position: Chef de Partie / Chef Tournant

Period: March 1992 – February 1993
(1 year)
Company: **Helderfontein Conference Centre**
Fourways
Sandton
Position: Head Chef

Period: July 1990 - March 1992
(1 year 8 months)
Company: **Sandton Sun (*****)**
Sandton
Position: Junior Chef de partie