

Dimo Simatos

Executive Pastry chef /Chocolatier

OBJECTIVES

To constantly be a progressive & focused craftsman, through better understanding of my environment, my raw ingredients & my relationships with fellow chefs.
To ensure that my life & profession is at a balance.

SPECIAL ACHIEVEMENTS

August 2008 – Operated the Lindt & Sprüngli chocolate making booth at the house of Switzerland in Beijing China during the Olympic Games
April 2006 - represented the South African Pastry team at food Asia culinary challenge Singapore (Silver medals)
April 2005 - operated the Lindt & Sprüngli chocolate making booth in Dubai UAE
October 2004 – represented the South African Pastry team at the IKA culinary Olympics in Erfurt Germany (silver medals)
May 2003 - represented the South African Pastry team at the American culinary classic in Chicago USA (silver medals)
December 2000 - selected for the South African national pastry team
May 1994 - awarded national colours for sea scouting

PERSONAL DETAILS

Surname: Simatos
First name: Dimo
Date of Birth: 1976-11-29
Nationality: South African Greek
Passports: South African citizen
Marital: Engaged
Military: SA Navy
Languages: English, Greek, Afrikaans
Religion: Greek Orthodox
Schooling: Senior Certificate – Edenglen High, Johannesburg, South Africa
Drivers: Yes – motor vehicle

STAGE WORK EXPOSURE

October/November 2003 – Le perolles restaurant 1 Michelin, Fribourg, Switzerland
(Worked in the pastry section)
October 2002 - Victoria gentleman's club, 3 rosettes, Nottingham, UK
(Pastry kitchen – ala carte)
December 2000 - Chez Nico, 3 Michelin, London UK (Shadow worked pastry)

TERTIARY EDUCATION & TRAINING

Institution: Ecole Lenotre pastry & confectionery, Paris, France www.lenotre.fr

Dates: 2nd November 2005 – 29th April 2006

Qualification: Certificates /diploma * The Art of the Macaroon
(the classic preparation of macaroon mixtures /fillings)
*Flavours & Textures of French chocolate & confectionery making
(Classical preparations, techniques & formulations)
*Technology of French chocolate making
(Production, conservation, unusual flavours & textures of ganache)

*boutique petit gateau making for shop front
(classical preparation of cakes , pastries)
* the art & formulation patisserie ,boulangerie
(production & formulation of French style pastries & breads)

Institution: Fabilo international confectionery school, Lucerne, Switzerland www.fabilo.ch

Dates: 19th April 2004 -21st April 2004

Qualification: Certificate – *Sugar Artist part 1
(Formulation & preparation for pulled, blown & cast sugar showpieces)

Institution: Notter School of confectionery arts, Washington, USA www.notterschool.com

Dates: 17th March 2003 -21st March 2003

Qualification: Certificate – *Chocolate decorations & themed showpieces
(History, production, tempering & applications of decor & showpieces)

Institution: City & Guilds of London, Durban, South Africa www.cityandguilds.com

Dates: 1st October 1996 -30th September 1998

Qualification: Certificate- *Food preparation and Cooking
(Theoretical & practical hands on work of the syllabus while apprenticing at alpine
Heath hotel)
*Patisserie Principles
(Theoretical & practical applications of classical patisserie)

Institution: South African Naval Catering School, Simonstown, South Africa www.navy.mil.za

Dates: 10th July 1995 – 25th August 1995

Qualification: Certificate - *Chef /Cook part 1
(Basic preparation of food, hygiene and safety)

REFERENCES

Micheal macculman (opening executive chef) www.oneandonlycapetown.com

One & only Cape Town hotel & spa

Cape town , south Africa

michealmacculman@oneandonlycapetown.com

Costa Simatos (Executive Chef) www.universityclub.uwa.au

University club of Western Australia

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James Mparutsa (HR manager) www.jmc.co.za

j.melnicks & co (Lindt Distributor)

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Garth Shnier (Executive Chef) www.southernsun.com

Sandton Sun &Towers hotel

South Africa (+27 833003557)

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Michel Gehrig (Executive Chef) www.ichotelsgroup.com

Intercontinental park lane London

United Kingdom (+44 20 74093131)

chefgehrig@hotmail.com

Patrick Tweedie (Executive Chef) www.lacemarkethotel.co.uk

Lace Market hotel, Nottingham

United Kingdom (+44 1159589898)

restaurant@lacemarkethotel.co.uk

Shaun Munroe (Group executive chef) www.threecities.co.za

Three Cities hotel group (head office)

South Africa (+27 823789590)

tchgroup@iafrica.com

PROFESSIONAL WORK EXPERIENCE

Employer: Lindt & Sprungli Swiss Chocolatier, Dubai, UAE regional office
www.lindt.com

Position: Regional Head Pastry chef /Chocolatier middle east /africa
Employment: 1st march 2010 – present
Responsibilities: Development & implementation of training within the region (based in SA)
Organized /demonstrated Chocolate workshops for the industry & commercial.
Concept, set up & recipe development for the Lindt chocolate Studio (training Centre in Cape Town & soon to open jhb)

Employer : One &Only Hotels & Resorts ,Cape Town ,South Africa
Position: Executive Pastry Chef
Employment: 16th February 2009 – 30th February 2010
Responsibilities: Opening Brigade – set up of menus , systems & staff training in respective Sections, (team of 10 in pastry) Alain ducasse pastry consultancy involvement
Isola restaurant – light poolside cuisine – 100 pax breakfast & lunch ala carte
Vista Lobby lounge – European fine pastries & high teas – 80 pax
In house bakery, catering for all outlets, breakfast pastries, artisan breads
In house patisserie catering for outside patrons as well as guests
Banqueting up to 150 pax , small private board room 40 pax
Room turndowns & amenities

Employer: Lindt & Sprungli Swiss Chocolatier, Dubai, UAE regional office
www.lindt.com
Position: Regional Head Pastry chef /Chocolatier middle east /africa
Employment: 1st August 2004 – 12th February 2009
Responsibilities: Development & implementation of training within the region (based in South Africa for the first 40 months, then relocated to Dubai)
Organized /demonstrated Chocolate workshops for the industry & commercial.
Concept, set up & recipe development for the Lindt chocolate Studio (training Centre in Cape Town)

*** May 2004 to July 2004 spent working on national team preparations for Culinary Olympics ***

Employer: Kempinski Grand Hotel des Bains, St Moritz, Switzerland (5 star)
www.kempinski-stmoritz.com
Position: Assistant Pastry Chef (team of 7 in pastry)
Employment: 15th November 2002 – 20th April 2004
Responsibilities: Opening Brigade with no head pastry chef, set up of menus & work plans, hygiene & training of staff
Les saisons restaurant 200pax –breakfast buffet, ala carte lunch & dinner
Monthly Chefs Tables – 8 to 12 pax
Ca, do'Oro restaurant 60 pax – Italian fine dining (15 points Gault Millau)
Lobby Lounge – high teas, pastries & gateaux

Employer: Crystal cruise lines -crystal symphony (6star)
www.crystalcruises.com
Position: Confectioner (team of 8 in pastry)
Employment: 7th July 2002 – 15th October 2002
Responsibilities: Mixing Position – cookies, sponges, pastes & dough
Rotational set menu desserts 900 pax
Clean downs as per USPHA

Employer: Arabella Western Cape Hotel & Spa, Kleinmond, South Africa (5star)
www.westerncapehotelandspa.co.za
Position: Sous pastry chef (team of 8 in pastry)
Employment: 1st May 2001 – 30th June 2002
Responsibilities: Opening Brigade, set up, work plans & menus
Jamani restaurant 150 pax – ala carte show kitchen
Premiere restaurant 60 pax – French ala carte fine dining
Lounge –afternoon teas, pastries & gateaux
Banqueting – 400 pax themed buffet & set menus

Employer: St Martin's Hotel, isles of Scilly, United Kingdom (3 rosettes)
www.stmartinshotel.co.uk
Position: Head Pastry chef (team of 4 in pastry)
Employment: 15th April 2000 – 30th November 2000
Responsibilities: Seasonal contract for summer
Tea restaurant 120 pax – French /English fine dining ala carte
High teas ,In-house bakery breakfast pastries & breads

Employer: Marine Hotel relais et chateaux, hermanus, South Africa (5star)
www.marine-hermanus.co.za
Position: Pastry chef de partie (team of 5 in pastry)
Employment: 1st October 1998 – 30th March 2000
Responsibilities: Opening Brigade
Pavilion restaurant 60 pax – French fine dining
Seafood at the marine 80 pax – casual dining
High teas, chocolate room amenities

Employer: Durban Hilton, Durban, South Africa (5star)
www.hilton.com
Position: Pastry Demi chef de partie (team of 10 in pastry)
Employment: 1st November 1997 -30th August 1998
Responsibilities: Opening Brigade, banqueting up to 400 pax ala carte /buffet

Employer: Alpine Heath Hotel & Resort, Drakensberg, South Africa (4 stars)
www.alpineheath.co.za
Position: Trainee chef (team of 4 in pastry)
Employment: 1st September 1996 – 20th October 1997
Responsibilities: underwent practical & theoretical training for the city & guilds course in the pastry
