

MARK BROADBENT

74 Chiswick Lane
Nationality: British
London
DOB: 25th May 1967
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Status:

Employment History

- **CEO / Creative Director**

Jan 13 - Present

Bread & Honey

London

<http://www.breadandhoneyevents.co.uk>

Joined as a Director/Shareholder to reinvent all aspects of general operations at Bread & Honey. Granted Carté Blanche, instigated aggressive reorganisation of Kitchen operations, Food, Menus, HR, recruitment, transport and Logistics, Event Planning & execution, Social media and Website, Share capital restricting, Accounts & Payroll, Health & Safety, Food Safety, Sales & Marketing and Business Development.

Now 50% equal partner in a growing business.

- **Chef Director**

11 – Jan 13

Aug

Madison

www.madisonlondon.net

Inc Group

www.incgroup.co.uk

Alphabet Group

www.alphabetgroup.co.uk

- **Head Chef**

Apr 10 - Aug 11

Eighty-Six Restaurant

Chelsea, London

www.86restaurant.co.uk

- **Food and Operations**

Director

July 08 - Sept 09

The Matchbar Group/ Rushmore Group

Shoreditch, London

Food Development and General Operations at all Global Locations.

<http://www.matchbar.com/>

<http://www.mlkhny.com/>

<http://www.thstrm.com/>

<http://www.clubhouse.fr/>

<http://www.harlemsoulfood.com/>

www.matchbar.com.au

- **Executive Chef**

Sep 04 – July 08

Bluebird

Chelsea, London

<http://www.danddlondon.com>

Employed to lead the re-launch and development of the critically acclaimed Bluebird Dining Rooms, and then was asked to manage all the Kitchens at Bluebird. Systematically formed a maintainable critical path plan, enabling the redevelopment of all the Bluebird offerings, bringing it in line with Terence Conran's initial vision. Increased footfall and turnover at all restaurants within The Bluebird.

- **Executive Chef**

Apr 03 – Aug 04

Gruppo Restaurants

As the group's Executive Chef and the Head Chef at Isola, Oliver Peyton and I collaborated on numerous projects involving the London Royal Parks to develop a concept for 'Inn The Park' in St. James' Park. Developed concept, implemented and launched to critical acclaim.

Isola, Knightsbridge, London

Modern Italian

Inn The Park, St James Park, London

British

Atlantic Bar & Grill, Piccadilly Circus, London

Modern European

Mash, Fitzrovia, London
Modern European

- **Chef Patron**

Sep 01 – Apr 03

The Oak Gastro Pub/Restaurant

Notting Hill, London, 2 AA Rosettes

Awards: Winner, Harden's guide Award of Excellence.

Runner up, Carlton TV Award' Best New British Restaurant

A busy gastro pub with a wood burning oven for pizzas, charcuterie and inspired pub food coupled with upstairs elegant dining room, exquisite modern British cuisine. The Oak received outstanding reviews from across the press.

- **Head Chef**

Morton's Members Club

Head Chef

July 99 – Sep 01

Berkley Square, Mayfair, London

3 AA Rosettes

Air Restaurant/Gruppo

Consultant

Feb 99 - July 99

Manchester

Recruited by Oliver Peyton to consult with Bruno Loubet in the company restructure.

The Chiswick Restaurant

Head Chef

Feb 97 – Feb 99

Chiswick, London

2 AA Rosettes

L'Artiste Assoiffe Restaurant

Head Chef

Jun 96 –

Jan 97

Notting Hill, London

Avenue West Eleven Restaurant

Head Chef

Mar 95 – Jun 96

Holland Park, London

Wild World Restaurant Jun 94 – Mar 95 Hammersmith, London	Head Chef	
The Brackenbury Restaurant 93 – Jun 94 Hammersmith – Adam Robinson	Co-Head Chef	Dec
The Fire Station Dec 93 – Jun 94 Waterloo, London – Dan Evans	Co-Head Chef	
Royal Court Hotel 92 – Dec 93 Sloane Square, London	Head Chef	Jun
Restaurant 192 91 – Jun 92 Notting Hill, London – Adam Robinson	Sous Chef	Nov
Stephen Bull Restaurant Aug 91 – Nov 91 Blandford Street, London - Richard Corrigan / Stephen Bull	Sous Chef	
University Arms Hotel Jun 90 Cambridge	Sous Chef	Jan 89 –
Dorchester Hotel – Dec 88 Terrace Kitchen, London 2 Michelin Stars	Chef de Partie	Jun 88
Britannia Intercontinental Hotel Sept 85 – May 88 Mayfair, London - David Nichols	Commis/Demi	
The Rembrandt Hotel 85 – Sept 85 Knightsbridge, London	Commis	May

- **Media & TV**

The Great British Menu

BBC2, Northern regional champion.

A competition between top regional chefs in the country pitted against one another for the opportunity to cook at the British Embassy in Paris. Three weeks experience of location and studio filming.

Gained an insight into the workings of TV production, beneficial for furthering future TV work. For further information please follow hyper link www.bbc.co.uk.

Contributed to the Great British Menu Cook Book published by Dorling Kindersley.

The Market Kitchen

UK Food Channel

Guest Chef for a whole week with Matthew Fort and Tom Parker Bowles, a really laid back enjoyable week of cooking delicious, unpretentious food to a wide audience. For further information please follow hyper link www.uktv.co.uk.

Masterchef

BBC1

Guided three ambitious contestants through a busy service in the Bluebirds kitchens.

BBC Breakfast

BBC1, Principle guest on show, interviewed live on the alleged demise of 'British Food'.

BBC Radio 4

Veg Talk

Live appearance with Gregg Wallace and Charlie Hicks as guest expert on potatoes.

Chelsea Flower Show

BBC

Live cooking demonstration and interview with Lorraine Kelly and Alan Titchmarsh.

'Things to do before 30'

Feature film

Originally brought in to advise on cooking scenes which resulted in a cameo appearance.

PR

An extensive portfolio of press clippings and show reels spanning the past 15 years.

Available on request.

Qualifications

De Le Salle College
1985

City & Guilds

1983 —

Rochdale
706/1, 706/2

General Catering

707/1, 707/2	Food & Beverage Service
705/1	Housekeeping, Reception & Food Service
R.I.P.H.H.	Royal Institute of Public Health & Hygiene
H.C.I.T.B.	Craft Trainer Award T.S.I

Travel

Working holiday from June 1990 – August 1991. Travelled to India, South East Asia, Australia, New Zealand, South Pacific and USA. Worked in various restaurant and hotels such as Sheraton Mirage, Port Douglas and The Fairmont Hotel, Katoomba NSW, (3 month Restrictions) throughout the trip to gain knowledge and experience of global cuisine.

Interests

Reading, contemporary art, eating out.

References

Available on request.