

MARK BROADBENT

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London
1967
W26QT

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Nationality: British
DOB: 25th May
Status: Single

Employment History

- **Consultancy**

Save your Bacon Ltd Present London	Director/Food/Restaurant Consultant	Aug 13 -
Bread & Honey Ltd 12 London	Business Development	July 10 – Jun
Borough Market Jun 10 London	Food Development	Jan 10 –
The Penthouse Restaurant Swansea, Wales	Consultant Chef	Oct 09 – Jan 10
The Icecreamists Concession Selfridges, London http://www.theicecreamists.com	Consultant Chef	Sept 09 – Oct 09
Waitrose Food Innovation and development	Development Chef	Ongoing

- **Creative Director**

Jan 13 - Present

Bread & Honey
<http://www.breadandhoneyevents.co.uk>

Joined Rob Voce 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**

Aug 11 – Jan 13

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 Berkley Square, Mayfair, London 3 AA Rosettes	Head Chef	July 99 – Sep 01
Air Restaurant/Gruppo July 99 Manchester Recruited by Oliver Peyton to consult with Bruno Loubet in the company restructure.	Consultant	Feb 99 -
The Chiswick Restaurant Chiswick, London 2 AA Rosettes	Head Chef	Feb 97 – Feb 99
L'Artiste Assoiffe Restaurant Notting Hill, London	Head Chef	Jun 96 – Jan 97
Avenue West Eleven Restaurant Holland Park, London	Head Chef	Mar 95 – Jun 96
Wild World Restaurant Mar 95 Hammersmith, London	Head Chef	Jun 94 –
The Brackenbury Restaurant Hammersmith – Adam Robinson	Co-Head Chef	Dec 93 – Jun 94
The Fire station Dec 93 – Jun 94 Waterloo, London – Dan Evans	Co-Head Chef	
Royal Court Hotel Sloane Square, London	Head Chef	Jun 92 – Dec 93
Restaurant 192 Notting Hill, London – Adam Robinson	Sous Chef	Nov 91 – Jun 92
Stephen Bull Restaurant 91 Blandford Street, London - Richard Corrigan Stephen Bul	Sous Chef	Aug 91 – Nov
University Arms Hotel Cambridge - Keith Smee	Sous Chef	Jan 89 – Jun 90
Dorchester Hotel Terrace Kitchen, London 2 Michelin Stars- Willi Elsner	Chef de Partie	Jun 88 – Dec 88
Britannia Intercontinental Hotel May 88 Mayfair, London - David Nichols	Commis/Demi	Sept 85 –
The Rembrandt Hotel 85	Commis	May 85 – Sept

Knightsbridge, London

- **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,

Rochdale

706/1, 706/2
707/1, 707/2
705/1
R.I.P.H.H.
H.C.I.T.B.

City & Guilds

General Catering
Food & Beverage Service
Housekeeping, Reception & Food Service
Royal Institute of Public Health & Hygiene
Craft Trainer Award T.S.I

1983 – 1985

Travel

Working holiday from June 1990 – August 1991. Traveled to India, south east Asia, Australia, New Zealand, South Pacific and USA. Worked in various restaurants/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, fine wine and dining.

References

Available on request.