

Francky SEMBLAT

Address: Rua de Braganca Blo1,
Flat, Flat E, Ed.Wa Bao Garden,
Taipa, Macau

Tel: 838153

Mobile: 6671290

E-mail: franckysemlat@hotmail.com

Date of Birth: 21/10/1976

Place of Birth: Niort, FRANCE

Marriage Status: Single

Driving License: B

EDUCATION -----

1994 **Vocation training certificate cooking** school of la Rochelle
Vocation Diploma Hotel management-catering,specialization: cooking
1992 **technical school certificate**

LANGUAGE English Speaking (6 months of professional experience in England)

PROFESSIONAL EXPERIENCES -----

2001 – Present **Hotel Lisboa, Restaurant – ROBUCHON A GALERA**
Chef de cuisine

1999 – 2001 **Restaurant LAURENT** (2 Michelin star, Chef de cuisine Monsieur BRAUN),
Paris 8^{ème}
Chef de partie -- meat
Chef de partie – cold section
Demi-chef de partie

1996 – 1999 **SDGC Sté de Gestion Culinaire/ Joël ROBUCHON, Paris 15^{ème}**
Commis de cuisine – Essais culinaires
Prepare the show cooking for < Cuisinez comme un Grand Chef > TFI
Cooking promotion in (Bangkok, Chicago, Singapour, Stockholm,
Caracas et Croisière sur le Mermoz)

1996 **Restaurant Joël ROBUCHON** (3 Michelin star), **Paris 16^{ème}**
6 months *Commis de cuisine*

1995 – 1996 **LE REGENCY 1925, Saint Maur des Fossés**
Commis de cuisine

1995 **AUBERGE DE LA RIVIERE, Ile de Ré**
6 months *Commis de cuisine*

1994 – 1995 **RESTAURANT FRANCAIS, Manchester (GB)**
6 months *Commis de cuisine*

1993 **LA MARINIÈRE, Chatelaillon**
Autumn *Commis de cuisine*

1991 **TAVERNE DE MAITRE KANTER, Niort**
Autumn *Commis de cuisine*

TRAINING COURSES -----

1993 – 1994

AUBERGE DE LA RIVIERE, Ile de Ré

2 months

Commis de cuisine (part-time) – Chez Monsieur Rémi MASSE

1992

L' HERMITAGE, Brive

2 months

Chez Madame MOREAU

1991

AUBERGE DU VIEUX MOULIN, Ile d' Oléron

1 month

Chez Monsieur Michel MASSE

INTERESTS & HOBBIES -----

Billard: American Snooker

Passion for traveling