

# Palmire Leblanc

Chef

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French Nationality  
175 rue du moulin, 62260 Ferfay  
No children, non-smoker, no tattoos  
STCW (2019) / ENG I (2019)



## EXPERIENCE

2019-2020	Private Chef for a family in Uruguay
2018-2019	Charter Yacht Chef - MY Hutiane, Cannes
2018-2019	Private Chef, St Barthelemy
2016-2018	Junior Sous-Chef – Hôtel Metropole, Joël Robuchon, ** Michelin
2015-2016	Chef de Partie – Hôtel Belles Rives, Yoric Tieche, * Michelin
2013-2015	Chef de Partie – Le Meurice, Alain Ducasse, *** Michelin
2012	Commis de cuisine – Le Thoumieux, Jean-François Piège, ** Michelin
2011	Apprentie Cuisinière – Château de Beaulieu, Marc meurin, ** Michelin

## EDUCATION

2006-2008	CAP Cuisine
2006-2008	BEP Cuisine
2007	1 <sup>er</sup> concours Meilleur Apprenti de France - Région Nord Pas de Calais
Baccalauréat	Pro Restauration et Art culinaire

## SKILLS

- Adapting to the tastes and behavior of a premium international clientele
- Stress control in all situations
- Good organisation skills
- Dynamic, rigorous, proactive

## PROFILE

From my childhood to Michelin star restaurants, cooking has been an integral part of my life and of my family for four generations.

Today, after more than twelve years spent in the kitchens of renowned restaurants, I integrate into my dishes all my know-how and my desire to share tasty moments.

I like to tell a story by revisiting recipes of yesteryear, tradition and conviviality by adding my personal touch.

This profession requires constant rigour and a long work on oneself, to sublimate each plate.