

## Curriculum Vitae

Name: Niklas Eberhardt

Date of birth: 04/03/1966

Nationality: Austrian

Australian Immigration Status: Permanent Resident

### Professional Education

1981-1984      Apprenticeship and Chefs College  
Hotel Lebzelter, Austria

### Professional Career

Aug 2009 – present      Proprietor and Executive Chef, Ceviche Restaurant, Coogee, Sydney

2007 – present          Proprietor and Executive Chef, Bay Window Bistro, Randwick Golf Club,  
Malabar, Sydney

2003 – 2008              Proprietor and Head Chef, Ceviche Restaurant, Randwick Rugby Club,  
Coogee, Sydney

1996 – 2003              Proprietor and manager, Beach Pit Cafe, Coogee, Sydney

1994 – 1996              Head Chef at La Grillade, Crows Nest, Sydney

1988 – 1994              Sydney Hilton International, Sydney

1981 – 1988              Practice in several five stars hotels in Austria & Switzerland

### Responsibilities and Duties at La Grillade, Crows Nest

- In charge of cooking, promoting and organizing lunch and dinner for approximately 300 customers per day
- Rostering for 10 staff members
- Designing monthly menus

### Achievements at Sydney Hilton

April 1988      Demi Chef

June 1988      Gold medal award in Salon Culinary

April 1989      Chef de Partie  
Facilitates in house training program

March 1990      Second in charge of the fine dining room San Francisco Grill

April 1990	Senior Chef de Partie First prize in hospitality chef's challenge
May 1990	Gold medal winner in international team competition in New Zealand and the promotion of Australian food
June 1990	Silver medal award in Salon Culinary
July 1990	Winner of NSW in Young Chef of Australia
August 1990	Winner of Young Chef of Australia hosted by Academy Culinary of France
May 1991	Completion of 16 week training session in teaching effective supervision
June 1991	Two silver medals in Salon Culinary
August 1991	Experience in Hotel Meurice & Hotel Ritz in France
August 1992	Head Chef in charge of San Francisco Grill, Sydney Hilton

### **Responsibilities and duties at San Francisco Grill, Sydney Hilton**

- Head Chef and General Manager of San Francisco Grill kitchen
- Writing recipes and designing new dishes for constantly changing menu
- Improving existing dishes and service
- Documentation of recipes and special events
- Organising food promotions
- Menu writing for special events and functions
- Training staff and updating training manuals
- Briefing of staff and waiters
- Conduction cooking lessons for customers
- Rostering for 14 staff members
- Food & Cost control
- Daily orders

### **Food Promotions in San Francisco Grill**

March 1993	Seafood Promotion
July 1993	French Promotion in cooperation with Jean Yves Schillinger
August 1993	Game Promotion
Sept 1993	Yabby Promotion
Nov 1993	Cowra Promotion
March 1994	Ripley Promotion
May 1995	Jack Raymond Promotion (Melbourne's best restaurant)