



Beatrice Bonner

PROFESSIONAL COOK AND CATERER

PERSONAL PROFILE

With 10 years of professional experience in the kitchen and a positive outlook on life, I bring my creative energy and ideas to any work environment. A smart worker in all situations, I am adaptable and ready for any culinary challenge. I am able to innovate or follow tried and true recipes to deliver delicious food.

I am British-born and relocated to the French Riviera/Monaco two years ago after growing up and spending most of my adult life in Orlando, Florida. I am a B1 Level French speaker and I am available on an event-hire basis.

CONTACT INFORMATION

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HIGHLIGHTED SKILLS

- Experience in Private and Commercial Settings
- Experience in Cuisine and Pastry
- Able to Cook for Small or Larger Groups
- Excellent Communication Skills
- Food Safety Trained
- Adult and Child CPR Trained
- Fire Safety Trained



WORK HISTORY

Catering/Sushi Honey on the Côte d'Azur

*AUTO-ENTREPRENEUR, OWNER OF SUSHI HONEY
2020 TO PRESENT*

- Runs own catering service and travels around the Riviera
- Catering events, working privately for families, villas, etc.
- Silver Service or more laid-back approach to suit the client.
- Can cook for any dietary requirement or restriction.
- Specialities include Sushi, Asiatic, Mediterranean, traditional British/American, Latin/Southern American cuisine, baked goods, and layered celebration cakes.

Line Cook

*FLEMINGS PRIME STEAKHOUSE, ORLANDO FLORIDA
2017 TO 2019*

- First year as a pantry chef for dinner service
- Second year as a broiler and grill cook for dinner service

Pastry, Prep, and Line Cook

*BIGFIN SEAFOOD KITCHEN, ORLANDO FLORIDA
2014 TO 2017*

- First year as a pastry chef and prep cook in the daytime
- Second year as a Pantry cook for dinner service
- Third year as a Fry and Sauté cook for dinner service

EDUCATION

University of the Arts, London

FOUNDATION DIPLOMA IN ART AND DESIGN, 2014

- Photography Pathway

International School of Creative Arts

EDEXCEL A-LEVELS, 2012

- Photography (B)
- Fine Art (B)
- English Language and Literature (C)
- Yearbook Editor
- School Spirit Award winner