

# Dan's CV

## Curriculum Vitae

### Daniel Graham

#### Personal Statement

A highly skilled and professional Chef, I continually strive for the highest of standards. Effective leadership and strong motivational skills ensure continued team success in high pressure environments. As a regular on the food show circuit I am confident in all media situations and have appeared on TV, radio and in local press to perform cooking demonstrations and judge taste awards.

My journey through this amazing industry has offered me so much experience from cooking ultimate fine dining at one of the world's best restaurants to cooking and preparing canapes for 1200 people, catering for high end private ski chalets to cooking for royalty, over the years there's not many situations which I haven't had the pleasure of seeing.

#### Chef Patron "At the Dinner Party" by Dan Graham

Following a successful career as head chef at the Talbot Hotel in Malton, where I maintained a 2AA rosette and Michelin guide entry for 3 years. I decided to embark on a new venture, a venture of my own. At the Dinner Party is the perfect way for people to enjoy the pleasure of a restaurant quality meal, but in the comfort of their own home or chosen venue. At the Dinner Party is perfect for those who love to entertain but don't wish to be stuck in the kitchen all night, it's also perfect for shoot parties, hen and stag parties, people staying in self-catering cottages.

As well as At the Dinner Party, I am also still acting as a chef on a consultancy basis, providing help with menu writing, food sales, food costs and recruitment.

#### Career Highlights

Chef Patron - At the Dinner Party by Dan Graham

Head Chef - Talbot Hotel - 4-star 2 rosette - Malton - North Yorkshire

Executive Chef - West Park Inns - North Yorkshire

Head Chef - The Ebury - Central London

Senior Sous Chef - Nomura - Central London

Senior CDP - Le Gavroche - Central London - 4 rosettes 2 Michelin stars - 22<sup>nd</sup> best restaurant in the world.

Senior sous chef - Maffan Hall Hotel - 4-star 2 rosette - Northumberland

Group Head chef - Ski Olympic

Senior CDP - Bond Restaurant - Threadneedles Hotel - Central London

Junior Sous chef - Langley Castle Hotel - Northumberland

## **Other experience**

Roux at the Langham Hotel - London  
Roux at Parliament Square - London  
The Greenhouse - Mayfair London  
The Gallery Restaurant at Sketch - London  
The Devonshire Arms - Bolton Abby  
The Wordsworth Hotel - Grasmere

## **Special Achievements**

Semifinalist in the national chef of the year 2017  
Runner up in the Compass/RA chef of the year 2011  
Runner up in the BBC MasterChef the professionals 2009  
Deliciously Yorkshire Food Product Judge  
Currently involved in the food demonstration circuit for Yorkshire