



NICOLAS PAPATHANASIOU

PRIVATE CHEF

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PROFILE

A talented Chef, offering 20 years experience of working in high level and prestigious environments. Areas of expertise include multi national cuisine - specialty in bio/organic/gluten free/healthy/low fat/light Mediterranean Cuisine. Member of Chef's Club Athens, highly recognised club in Greece. Have won national/international competitions through production of cooking & pastry art. A qualified First Aider (DAN Europe) & certified chef of Food Safety & Hygiene (Hellenic food authority), HACCP.

EDUCATION & QUALIFICATIONS

*10/2012 - 12/2012 **Certificate of Fine Arts**, UAL/Central Saint Martins London.
*02/2010 - 03/2010 **Diplome de Cuisine Moleculaire**, Academie Culinaire du Doubs France (Herve This team: Anne Cazor-J.F Marie).
*10/2008 - 05/2010 **Diploma, Iek Akmi** Athens (cooking specialist).
*03/2008 - 06/2008 **Certificate, Le Cordon Bleu Paris** London (cuisine de base).
*10/2007 - 05/2008 **Diploma, Palmie Academy** Athens (F n'B management-via internet).
*10/2005 - 05/2007 **Diploma, Chef d'oeuvre** Athens (culinary art).

COURSES

Seminars: Ritz Escoffier, WKCollege pastry/sous vide/vaccum pack, TVUniversity cooking skills, Dobra-Sopexa Hellas, fruit & vegetable carving, Ancient Greek & Byzantine gastronomy, olive oil-the superfood, Aristotelio University of Greece, LSBUniversity Food Science and Technology.
Lectures: human nutrition, biological-ecological nutrition, the alimentary habits of populations of Europe, the climatic changes of raw material concerning the environment. **Written Papers:** the science of mushrooms, human nutrition, the spices of the world, mutated foods-animals.

IT SKILLS

Competent in use of MS Office, Excel and Internet.

LANGUAGES

Fluent Greek, advanced English, advanced French.

INTERESTS

Collecting and reading books, travelling, music, taek-won-do, gym, snowboard, fine arts. European car driving license.

INTERVIEWS

Athens Radio 9.84, GQ-UK magazine, Estate & Manor-UK magazine

EMPLOYMENT HISTORY

- Nov 2024-Jun 2025 **PRIVATE CHEF-CEO tech company, Athens.**
Providing 3 meals per day (plus dogs meals). Request of the client: organic, bio, vegetarian, low temperature, butter/salt/sugar free cooking. Using only zeas & dinkel flour derivatives. Preparation of dinner parties when needed. Staff team of 12.
- May 2016-Oct 2024 **PRIVATE CHEF-Lebanon family, Mykonos island (LOYAL VILLAS LUXURY).**
Responsible for 6-14 members of the family (adults+kids). Preparing 2 meals per day. Cooking healthy (no butter) Mediterranean recipes using the best organic, fresh and bio ingredients of the island.
- Oct 2016-Dec 2022 **CHEF DE CUISINE-La Chocolatiere catering, Athens.**
Responsible for kitchen team, preparing daily meals for embassies, schools, teams, boutiques, café-bars-restaurants. International cuisine with the finest, spay free, bio/organic ingredients.
- Dec 2015-Jan 2016 (temp) **PRIVATE CHEF-Actress & lawyer family, Athens.**
Cooking 3 times per week (4-5 different foods each time) in a traditional, simple & tasty way, 4 members of the family plus daily guests and staff.
- Dec 2014-Mar 2022 **CHEF DE CUISINE-Working in family's Greek-Mediterranean meze bar, Athens.**
Undertake dinner/cocktail parties and all kind of events. Responsible for the kitchen, working in main section, preparing & plating starters/main courses. Providing covers up to 70 daily.
- Nov 2013-Nov 2014 **PRIVATE CHEF-Saudi Arabian Sheikh family, London.**
Responsible for 4 members of the family providing (Halal) breakfast, lunch and dinner. Buffet style of 8 courses daily, plus homemade bread. Food control/check & cost, food safety & hygiene, stock day and reduced fat foods.
- Jul 2014-Aug 2014 (temp) **PRIVATE CHEF-Russian tycoon, Rhodes island.**
Responsible for 5 members of the family (plus guests) and 3 members of staff, during their summer holidays. Preferences of Mediterranean food, especially fresh fishes/vitamin salads/healthy soups and homemade bread. Food safety/hygiene & food cost.
- Sept 2012-Sept 2013 **PRIVATE CHEF-Researcher doctor, London.**
Provision of breakfast, lunch and dinner meals. Requirement of the client, a healthy Mediterranean organic nutrition, including lot of vitamins and following diabetic recipes of her doctor to control the glucose level.
- Jan 2012-Jul 2012 **CHEF DE PARTIE-Babylon at the Roof gardens (2AA rosette), London.**
Working in garnish section as a chef de partie and providing side dishes and garnishes to accompany main courses. A team of 14 chefs. Covers up to 120 per session.
- Jan 2012-Aug 2012 (part time) **PRIVATE CHEF- CEO businesswoman, London.**
Provision of a full range of meals (French cuisine). Collaborating with a specialist diet (Scarsdale) to support weight management and blood pressure. Privates events to Athens & Corfu villas.
- Mar 2010-Nov 2011 **PRIVATE CHEF-La Chocolatiere catering, Athens.**
Hired as a private chef on behalf of an organization, working with a full range of vip clients, ambassadors houses to produce relevant cuisine up on request.
- Mar 2009-Feb 2010 **CHEF DE PARTIE-Ecali Club, Private Members Club, Athens.**
Working in larder and garnish section, producing and preparing healthy Mediterranean foods as well as plating creatively. This was a team of 23 chefs and the club's membership was over 2000 clients.
- June 2008-Feb 2009 **CHEF DE PARTIE-Pill Pull restaurant 1 Michelin star, Athens.**
Working in larder section of a French restaurant - preparing and plating of starters. Delivery levels up to 60 per session - working within a team of 10 chefs.
- Sept 2007-Dec 2007 (temp) **DEMI CHEF DE PARTIE PASTRY-Berkeley Hotel 5*, London.**
Working in pastry section within a team of 12 chefs. Responsible for daily breakfast and room service. High class food preparation and creative design. Providing covers up to 300 per day.
- Sept 2005-Aug 2007 **CHEF DE PARTIE-Sotto Voce Italian Restaurant, Athens.**
Responsible for the larder section, cooking and plating the food. Processing up to 40 covers per session, working within a team of 6 chefs.

**Have also worked on often basis for prestigious hotels and restaurants such as: The Ledbury two Michelin star -London, Athenaeum 4*-London, Crown Plaza 4*-London, Cavendish 4*-London, Mossimans catering-London, British Archaeological School-Athens, Baltazar-Athens, Wabi Lounge-Athens and also Private Chef services to Ambassadors houses, different countries embassies, high-class clients, VIP football & basketball players, shipowners, ceo-businessmen, Hollywood director, King, Princess & Princes.