



BRAAM BEYERS

+27 833 9962 18

info@braambeyers.com

D.O.B.	05 September 1995
NATIONALITY:	South African
DUAL NATIONALITY:	None
VISAS:	USA B1/B2 (EXPIRES 02/06/29) Schengen C (EXPIRES 10/12/23)
LANGUAGES:	ENGLISH (native); Afrikaans (fluent); FRENCH (intermediate)
HEALTH:	EXCELLENT
LOCATION:	Cape Town Single Non – smoker

OBJECTIVE & PERSONAL.

My love for food first came about at 14 years old, preparing basic meals at home which would later help me start a food blog called Braam's Bite. Through those years during high school I felt incredibly lost, not doing well in either academics or sport which was difficult being in an all boys school that was driven by academics and rugby. I very early on learned that there wasn't one single thing in school that sparked interest, the only thing that was giving me a sense of pride were my fried eggs when I got home from school and every time I cracked the egg into the pan and the yolk would break, I would beat myself up and promise myself to come back better the next day. The fried eggs eventually turned into me experimenting with more mature dishes such as roasted chicken, pasta, croquettes and my grandmother teaching me to bake my own bread and make my own mayonnaise. At this point I immediately knew that I wanted to be a chef and that is exactly what I pursued straight after high school... 10 years later (from when I started the culinary course to now) I have felt very isolated and have the urge to move and learn on a new landscape, connect with new people that are living in the pursuit of excellence every day that they walk through the restaurant door. I am so in love with this industry and I would love the opportunity to work in another country and further my knowledge and skills with likeminded individuals.

QUALIFICATIONS

High school certificate 2013
 Diploma in hospitality management and culinary arts (January 2014 - October 2016)
 Paul Bocuse Alliance Program, Lyon, France (May 2016 – August 2016)
 Tuscany, Italy - traditional Italian cooking course (July 2023 – July 2023)

EMPLOYMENT HISTORY

9 July 2023 – 16 July 2023 – Tuscany (training program)

I spent the week in Tuscany Learning from an Italian chef with more than 30 years of experience who taught us the art of traditional Italian dishes as well as elaborating on the cooking techniques and produces used in Italy.

September 2020 – June 2023 – Head Chef (full time) Chefs Warehouse, Tintswalo Atlantic

After being Senior Sous chef at Chefs Warehouse Beau Constantia for 2 years I was offered a chef partnership at Tintswalo Atlantic under the Chefs Warehouse group. This opportunity came about just as COVID restrictions started lightening up. I was given the task to setup the restaurant with Liam Tomlin, Ivor Jones and Jami De Witt. Chefs Warehouse was a concept designed by Liam Tomlin 8 years ago which is a fine dining tapas concept with 8 dishes split over 3 courses. Bread, oysters and desserts at an additional charge. At Tintswalo we catered for about 140 diners per day, running lunch and dinner 7 days a week, as well as breakfast for 20 in-house guests. Because I was made a partner and fully responsible for the kitchen operations, I was entirely in charge of the food, staffing, crockery, inventory, food cost, recipe development, staff rosters and seasonal menus. In May 2021 we went back into lockdown due to COVID however hotels could still operate with restrictions. We had a management meeting with the owners as they were preparing to close, I suggested that I move into the hotel, we formulate a package with a tasting menu included as we can run this package to sell all our produce that was in the fridge and dry store. I sent more than half my team on leave, kept a few guys in the kitchen as we launched the tasting menu within certain hours. We sold out and ran a new tasting menu concept until things were back to normal. This operation was slightly different as it was part of a 5star hotel. Because of this I had 4 other menus I was in charge of for in-house guests, in addition to the fine dining concept. The other menus were: A la carte, pool deck menu, room service menu and breakfast menu. During my time at Tintswalo Atlantic we received Africa's best new restaurant at the World Culinary awards in Dubai, Conde Nast hot list 2020 JHP gourmet guide 2 plates (out of 3) for excellent dining worth a detour as well as 1 star (out of 3) at the National Eat Out Awards. I decided to depart late June as I had genuinely missed travel and meeting new people, since my time in France in 2016.

September 2022 – June 2023 Private Dining By Braam Beyers (executive chef and owner)

Last year I started my own Private Dining business that caters to high end clientele in luxury villas around Cape Town, as I often had requests to do private functions. I thus launched Private Dining by Braam Beyers. We catered for parties up to 10 having two packages available: Prestige Package or Standard Package. The packages consisted of an aperitif; 3 canapes followed by a 4 course dinner. I could only accept 1 per week as I was still running Tintswalo Atlantic at the same time.

July 2019 - August 2019 - Eleven Madison Park (stagerie), New York, USA – 3 star Michelin and Aska (Stagerie) – 2 star Michelin

Just before I was appointed to Senior Sous chef at Beau Constantia, I went to New York for 1 month during my holiday to complete two internships as well as dine around the city to get inspiration, as well as filling my need to travel again. My first internship was for 1 week at Eleven Madison Park prior to them becoming a vegan restaurant. I was working with the sous chefs, assisting in prep as well as observing service. The second restaurant I completed an internship at was Aska which was for two weeks. I was involved in the preparations as well as running of various sections during service. This was a Nordic style restaurant in the heart of Brooklyn. During my travel I experienced the best of each category in search for best: burger, oysters, lobster roll, Korean barbecue, cocktails, pizza, Asian and lastly a few Michelin star restaurants.

November 2016 – September 2020 – Chefs Warehouse, Beau Constantia (Full Time)

During late 2015 while I was completing a FOH internship at Babylonstren near Franschoek, heading into my final year of culinary school, I met a consultant by the name of Linda who assisted in staff training. She just so happened to be connected to Luke Dale Roberts of the Test Kitchen. In conversation with her I voiced my desire to get back into the kitchen and she put me in contact with Ivor Jones who was Luke's head chef when they were placed number 22 in the world on San Pellegrino worlds 50 best and number 1 in the country. I setup a meeting with Chef Ivor and asked if I could do unpaid work during my weekends once my internship was completed and I was back on campus. One year later while I was in France completing the Alliance program, I saw an Instagram post by Ivor saying that he is opening a restaurant with Liam Tomin at Beau Constantia. I messaged him directly and setup an interview for when I was back in South Africa. I got the job starting as Demi CDP in October 2016, the day after my graduation. I gradually climbed the ranks being in every position for about 1 year, sometimes less, and eventually making it to Senior Sous Chef. During my time at Beau Constantia – I travelled to New York as stated above, I worked on every section, cold starters, hot starters, grill, risotto, and sauce section. Then when I become Senior Sous Chef I was responsible for the ordering of produce, maintaining kitchen standards and running general operation when Ivor was off or on leave. We also ran a high end take-away service during COVID and did maintenance on the restaurant to keep the team busy and productive.

May 2016 – August 2016 Institut Paul Bocuse (Training program)

During my 3-year hospitality management and culinary course, I was one of 3 South Africans that was selected to attend the "alliance program" at institute Paul Bocuse in Lyon, France. This was an extensive training program in which 50 chefs/students from 14 different countries took part over the course of 4 months. At the end of the training program, each country was required to take part in a competition where we had to cook a three-course menu for prestige French chefs in which I oversaw the kitchen side of things. My team was placed second.

February 2016 – May 2016 The Tasting room, Le quartier Francais (Internship)

While studying, I also approached Margot Janse at the Tasting Room in Franschoek which was also on the worlds 50 best restaurant list as well as number 3 in the country at the time. They accepted and I became an intern while studying at campus. Although this was only two days a week, I was exposed to the world of gastronomy and high-end fine dining which changed a lot for me, also preparing me for Paul Bocuse in France.

October 2015 – February 2016 Babylonstren (Internship)

This was my second internship during my second year. This was a FOH internship. I was a waiter in the fine-dining restaurant on the property – Babel. I was responsible for all the Mise en Place to get ready for tables, clearing tables and taking food and drinks to tables. After a few weeks they made me a waiter for the rest of the duration of my internship.

October 2014 – February 2015 La Bon Vivant (Internship)

During my first year of culinary school we had to complete a 4 month internship as part of our program – this one would be a kitchen internship. This restaurant is still open to this day, it is iconic in Franschoek but had never been part of the top 10 in South Africa. There weren't many chefs in the kitchen which meant they would rely on students to run sections. I was responsible for the vegetable section and thrown in the deep end. This was very challenging as there wasn't much guidance, we started in peak summer and not being used to the hours it was very challenging. Working on Christmas, new years and all that was also a huge thing to overcome. I completed the internship as was offered a full time job for after I completed my studies – I didn't take it as it was too early on in my journey to make that call.

EDUCATION

Paarl Boys high - High school Degree 2002 - 2013

The Hurst Campus Diploma in hospitality management and culinary arts (January 2014-October 2016)

HOBBIES

I became incredibly passionate about fitness, already quite early on in my career as I found that it helps with stress and anxiety. I enjoy lots of cardio mixed with weight lifting. I have just recently started to take art classes online to learn how to draw and illustrate my vision whether it be dishes or restaurant design. I love exploring new cities, dining at restaurants, and observing the interior design of restaurants. I am passionate about art and design.

AWARDS

Africa's Best new Restaurant, World Culinary awards
World Culinary Awards, Dubai

Eat Out Awards

Another system run by a South African company. More commercial.
We received 1 out of 3 stars.

JHP gourmet Guide Awards

Run by a South African company as we do not have Michelin guide. The Judges base the criteria off Michelin standards where we received 2 stars out of 3.

Conde Nast Hot list 2021

Best new restaurants in the world to visit in 2021.

LINKS

Private edition online magazine

<https://privateedition.co.za/the-youngest-chef/>

Daily Maverick

<https://www.dailymaverick.co.za/article/2021-08-06-chef-takes-carrots-to-the-top-in-tapas/>

Careers magazine cover

<https://www.careersmagazine.co.za/product/may-edition-chef-braam-beyers-digital/>

Tintswalo Atlantic Interview

<https://www.youtube.com/watch?v=8GyYjmNMwnY>

Careers Magazine interview

<https://www.youtube.com/watch?v=Yr8l9plzGQU>

Mediterranean fish recipe

<https://www.youtube.com/watch?v=ejcVLx5LHLQ>