

MATTHEW WILD
Freelance and Consultant Chef

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Career Highlights and Achievements

Matthew Wild was trained in Australia in a five star, internationally-recognized hotel chain with multiple food outlets/fine dining and banquet facilities. This rigorous and broad training embedded a deep knowledge of all facets of the hospitality industry at a young age. It also highlighted an ability to respond calmly and quickly under extreme pressure, while maintaining attention to detail.

Wild's talents were recognized early. As 'Apprentice of the Year' in Australia, and first student to be accepted into the Guild of Professional Chefs of Australia, Wild accepted a position as Chef de Cuisine under the world renowned Mogens Bay Esbensen who was a pioneer in the introduction a combination of Asian and French to Australia.

Wild went on to develop a highly skilled and instinctive knowledge of both front and back of house as owner/chef of two critically acclaimed restaurants, one of which was awarded 'Best New Restaurant' award in Australia.

Wild has been brought into key restaurants in Australia and internationally to generate publicity, increase customer satisfaction and control costs, maximizing efficiency and profit margins.

His pre-opening experience of three 5 star boutique hotels has lead to strong skills in kitchen design, stocking, implementation of suppliers, implementing health, safety and hygiene procedures, recruiting/training/managing of up to 40 chefs to follow high quality menus and procedures. These roles have lead to major restaurant and hotel awards.

Wild believes in maintaining calm, efficient kitchens leading to low staff turnover and high kitchen moral. Wild's leadership, creative spirit, generosity and skills have inspired young up and coming chefs internationally.

Wild has conducted cooking classes, master classes, international guest chef roles, written columns and articles for food and lifestyle publications and television broadcasts. He has featured in Vogue, Gourmet Traveller and major papers internationally.

Experience

2012: Consulting Executive Chef, India.

In 2012, Wild brought his wealth of international culinary and hospitality management experience to India, developing a European inspired winter menu at AZIMUTH Chefs' Studio in New Delhi, opening Lakme India Fashion Week in Mumbai, and creating a bespoke menu for Bluefrog, Mumbai. In late 2012 Wild returned to Australia (due to the ill health of his father) where he continues working as a freelance and consultant chef.

2010-11: Executive Chef, opening SOHO HOUSE, Berlin, Germany. (Exclusive five star private members' club with 40 bedrooms and five food outlets in the heart of Berlin). The Soho/Caprice Holdings Group is a consortium owning noted establishments worldwide. Over a six month contract, Wild was pivotal to opening Soho House Group's largest club to date, setting up four kitchens and five outlets such as the Club Bar, the RoofTop, Cinema, Banquet Area, and 24 hour

room service. Wild hand picked, trained and lead 35 international chefs to follow exceptional menus for each outlet. Wild established suppliers, designed menus, roster systems, ensured German health, safety and hygiene practices as well as ensuring an important front of house presence. Wild opened Soho House to rave reviews. Wild worked at all sites within in the Soho House Group, including New York, London and being instrumental in the opening of West Hollywood. He cooked a range of celebrity dinners for guests such as Sir Elton John, which included guest Madonna, J-Lo, Dustin Hoffman and other high profile artists.

2010: Wild took time off in 2010 to be main care-provider for his new son, Pablo Wild, while his partner was working on major international art projects. He supervised the renovation of their Berlin apartment before accepting the position of Executive Chef, Soho House, Berlin.

2009: Guest Chef in Residence/Stage:
Marco Pierre White's Escargot, London, UK
Marco Pierre White's Picasso Room, London, UK
The Square, London, UK
Pied à Terre, London, UK
Nobu, London, UK
Restaurant Ma, Berlin, Germany

In 2009, Wild took a sabbatical, travelling the world, working in some of the world's most acclaimed Michelin Star restaurants to gain further knowledge of procedure, technique and the art of creating the fantastic food experiences within Michelin Star operations. He documented his experiences via blogs and food columns.

2008-2009: Personal Chef, YACHT ENTERPRISE, Port Douglas, Australia. (Private yacht)
Enterprise is a six star private charter vessel based in Port Douglas, Australia and owned by billionaire Vernon Spencer. As Executive Chef, Wild catered for all tastes, events and occasions, providing gourmet cuisine with a selection of the finest local produce.

2005-2008: Executive Chef, BISTRO 3, Port Douglas, Australia. (150 seater within 5 star resort)
Wild conceptualised and relaunched this resort restaurant in the exclusive sea side town of Port Douglas. He developed and implemented a 'Wild About Food' Series - "Six Chefs, Six Dinners" which brought some of Australia's most innovative chefs to Bistro 3, including Darren Simpson, Javier Codina, Andrew McConnell, Matthew Kemp, Michael Lambie and Massimo Bianchi, creating major media opportunities for the restaurant.

2003-2005: Executive Chef, WILD AT BYRON, Byron at Byron, Byron Bay, Australia. (150-seater restaurant within 60 room five-star boutique spa hotel). Retail tycoons, and hotel owners, Gerry and Katie Harvey invited Wild to open 'Wild at Byron,' which was named in his honour. The restaurant, with conference facilities and room service, received rave reviews. Wild pushed a brigade of 20 to help Byron at Byron become listed as one of Conde Naste's best hotels in the world.

2000-2003: Chef/Owner, RESTAURANT WILD, Byron Bay, Australia. (110-seater restaurant)
After the success of WILD ABOUT FOOD, Wild turned his attention to providing the ultimate fine dining experience. Wild's eye for detail lead the restaurant to instant critical acclaim, winning an array of awards including 'Best New Regional Restaurant', 'Best New State Restaurant' and 'Best New Restaurant in Australia' in 2001. The rave reviews of Wild's innovative menus propelled him into the forefront of high profile chefs within Australia receiving major editorial and televised media.

1995-2000: Chef/Owner, WILD ABOUT FOOD, Byron Bay, Australia. (60-seater restaurant)
Owning 'Wild About Food', lead Wild to an in depth and broad knowledge of designing, marketing, running and promoting restaurants. He developed a great knowledge of the importance of front and back of house relationships, as well as the value of maintaining strong customer relationships. He learnt the techniques of developing and maintaining loyal staff and suppliers. 'Wild About Food' maintained a vision of providing an intimate, popular Bistro with innovative, affordable food, a fantastic atmosphere, exceptional service and attracted rave reviews and a loyal following.

1990-1995: Chef De Cuisine, FIN'S RESTAURANT, Byron Bay, Australia. (120-seater restaurant within 25 room boutique hotel) As Chef de Cuisine at Fin's, Wild helped lead the restaurant to win two 'Chef Hats' (Australian equivalent of Michelin Star) within the first year of opening and the award of 'Best Seafood Restaurant in Australia' by the Restaurant and Catering Association of Australia.

Please visit www.matthewwild.com for more information.
