

THOMAS BEANLAND Private Chef

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3 Trewartha Veau, Tresillian, TR2 4AG

www.tombeanland.co.uk | www.hammockmantis.com

D.O.B 14-10-1981 | N I No: JK676145B

'Todays dinner was exceptional and the game wellington was awesome.

Tom is a top chef and top guy...'

Paul Ainsworth, Michelin Star & four AA Rosettes Chef

PERSONAL STATEMENT

A Private Chef and Cornish Small Holder. A Product Designer and equipment inventor. As the Cook and Chief Medical Officer on board The Earl of Pembroke, I sailed across the Atlantic sea twice on a Square Sail rigged tall ship for the filming of *Treasure Island*, a Sky 1 and Kindle production film. I am a passionate Surfer, Snowboarder, adventurer and forager. I love the ocean and the outdoors. I love picking up culinary knowledge along my travels through Europe and Asia. I am an extremely versatile chef, who can cater for any desire, from formal fine dining, private banquets to informal family feasts.

EDUCATION

- 2018 Food Hygiene and Safety for Catering Level 2
- 2005 3D Design for Sustainability, BA Hons Degree (High Division) University College Falmouth, Cornwall **GRADE: First Class**
- 2002 Art and Design Foundation Diploma Graphic design, Grade merit. University College Falmouth, Cornwall **GRADE: Merit**
- 2000 A-Levels. Art C, Design C, General Studies C. Framlingham Technical College, Suffolk
- 1998 GCSE 11 Grades A-C Thomas Mills High School, Suffolk

EMPLOYMENT | PRIVATE CHEF

February 2020- November 2021 PRIVATE CHEF Viscount Falmouth. Honourable EAH Boscawen and Family, Tregothnan Estate, St Michael Penkivel

Working exclusively at Tregothnan estate family home in Cornwall, as Personal Chef. A hands on role which included working with the seasonal produce from the Tregothnan gardens, foraged wild foods, from the oysters and mussels from banks of the River Fal to estate grown teas, fish from the trout farm, produce from the deer park, as well as local fur and feathered shot game from the estate. The role also included day to day cooking and menu planning, working with the seasons, private functions and estate events. Setting up alternative Kitchens across the multiple lockdowns.

2019 - February 2020 PRIVATE CHEF Service for Lovers Retreats. Perfect stays. Creekside Cottages. Unique Holiday Stays

2016-2019 HEAD CHEF 5+ x140 capacity luxury wedding venue. The Green, Weddings and Events, Netherton, Bodmin

2018 - present FREELANCE CHEF Venison Butchery and preparation in a pop up Forest Kitchen. For a foraging and feasting events. Firepit cook for Bushcrafttools.com in collaboration with westcountrybushcraft.co.uk

2016 - ongoing FREELANCE CHEF for "Cornwall Chef catering company". Luxury and tail-made weddings, private dining, corporate events

2016 - ongoing PRIVATE CHEF to Cornwall's Manor Houses and Estates. Including **Caerhays, Prideaux, Trewithen, Tregassow.**

Tregassow Farm Collaboration. Producing and developing an artisan range of locally grown Asparagus for sauces, pickles and products selling at Farmers Markets and The Royal Cornwall Show.

2015 - ongoing PRIVATE CHEF Trewithen Estate - Game shoot Lunches cooking for the *Guns and Guests*, including BBC Chefs and regular guests **Paul Ainsworth** and **James Martin**. Specialising in cooking estate game and local seasonal veg.

2017 - ongoing PRIVATE CHEF- Waterstones collaboration with Author Katherine Lambert. Literary club Lunches for 70 guests. 3 x course meal. Guest speakers included Sir Tim Rice. 12 events to date.

PRIVATE CHEF for Michael Galsworthy and Family at **Trewithen House and Creed.**

PRIVATE CHEF Trispen Manor Farm Game shoot lunches for large international parties and private work for the Keeler Family.

EMPLOYMENT | HEAD CHEF - FULL TIME ROLES

2013-2016 HEAD CHEF Waterside Fish and Shellfish Restaurant Flushing, Falmouth

2011-2012 HEAD CHEF Royal Standard Public House, Flushing, Falmouth

2010-2011 SEA COOK AND MEDICAL OFFICER Earl of Pembroke Tall Ship for Square Sail Ventures

Two transatlantic sea voyages. 40 days at sea, 6 month trip. Liaising with international suppliers across six countries and islands. Film Catering for A - list film actors and crew, including Donald Sutherland, Elija Wood and Eddie Izzard. Returned back to Square Sail Ventures to cater on board for Tall Ship festivals in France.

EMPLOYMENT | SOUS CHEF

2012-2013 SOUS CHEF Hooked on the Rocks. Swanpool Beach, Falmouth, Cornwall

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