

Helmut Pflueger

Kingston Upon Thames, UK ▪ 075951-64585

hpflueger@me.com ▪ www.linkedin.com/in/helmutpflueger ▪ www.chefhelmut.com

Head Chef

Experienced Head Chef with over 15 years of experience leading busy kitchens and spearheading menu development in diverse culinary settings. Expertise in cost management, inventory control, food safety compliance, and team leadership to maintain high standards of quality and operational efficiency. Proven ability to create authentic, innovative dishes that strengthen brand identity and increase customer satisfaction. Experienced in coordinating multi-site restaurant openings, streamlining kitchen workflows, and implementing staff training programs that reduce turnover and improve service consistency. Dedicated to combining culinary creativity with business acumen to drive growth and profitability.

Areas of Expertise

- ◆ Menu Development
- ◆ Cost Management and Inventory Control
- ◆ Culinary Innovation and Concept Development
- ◆ Kitchen Operations Management
- ◆ Event & Catering Coordination
- ◆ Supplier & Vendor Relationship Management
- ◆ Quality Assurance & Consistency
- ◆ Food Safety & Hygiene Compliance
- ◆ Brand Identity Enhancement

Professional Experience

Pelican State Restaurant, London, UK

2020 – 2025

Head Chef and Concept Developer

Design and implement authentic Louisiana-inspired seafood boil recipes, creating proprietary spice mixes and signature sauces to define brand identity. Standardise cooking methods and introduce video-based training to up skill non-specialist staff and maintain quality control. Enhance kitchen workflow by modifying recipes for high-speed ovens, boosting service speed. Drive menu evolution by integrating fresh, lower-sodium options. Contribute to business growth through culinary planning and operational support for new restaurant launches.

- ◆ Oversaw relocation and opening of two high-volume sites, launching both kitchens on time and under budget with full staff training completed pre-opening.
- ◆ Maintained food cost margin at 80%, achieving targeted profitability benchmarks through strategic sourcing and waste reduction.
- ◆ Boosted sales by 40% year-over-year by crafting innovative, culturally authentic dishes that drove customer retention and new traffic.

Terrace, St. Margarets, UK

2020 – 2020

Head Chef

Prepared and served breakfast and lunch in high-volume Mediterranean outdoor café, delivering consistent quality in a fast-paced, customer-facing environment. Managed all aspects of hot and cold food preparation, coordinated daily kitchen operations, and handled food and supply procurement to maintain stock levels and reduce waste.

Red Lion, Thames Ditton, UK

2012 – 2019

Head Chef

Oversee daily culinary operations including preparation of hot and cold meals, Sunday roasts, and customised event catering. Manage kitchen inventory, place food and supply orders, and maintain stock accuracy. Supervise and train kitchen staff to ensure consistent food quality and service. Develop menus and incorporate food trends to meet customer preferences. Coordinate closely with event teams to execute tailored dining experiences.

- ◆ Revamped kitchen operations and menu strategy, increasing revenue by 40% and positioning pub among top-rated regional venues.
- ◆ Introduced weekly rotating menus using seasonal ingredients, boosting guest satisfaction scores by 35%.
- ◆ Trained and developed new kitchen brigade, reducing staff turnover by 50% and improving service consistency during peak hours.

Woody's, Kingston Upon Thames, UK

2008 – 2012

Head Chef

Led end-to-end kitchen setup, from admin coordination to physical installation, establishing smooth and efficient operations. Designed seasonal weekly menus balancing variety, quality, and compliance with sanitation standards. Trained and mentored staff on food prep and presentation, boosting productivity and team morale.

- ◆ Implemented staff training programs that significantly improved performance and engagement.
- ◆ Managed food preparation for up to 150 daily covers, maintaining 96% quality consistency and timely service.
- ◆ Streamlined food and supply ordering, reducing inventory waste by 15% while maintaining optimal stock levels.

Additional experience in Canada, Switzerland, and the United Kingdom includes roles such as Executive Sous Chef at Radisson Minaki Lodge, Head Chef at Inn on the Lake, Chef/Co-Owner at White Crystal Inn, Restaurant Manager at Kumsheen Rafting Resort, Head Chef at Puzzle Pub, and Sous Chef at Jamie's Wine Bar.

Education & Professional Training

Culinary Arts Journeymen Certificate

Vocational School Bad Wörishofen, Germany

Hotel Seligweiler Apprenticeship (3 Years)

Consulting Accomplishments

Dorfbeiz "Traube"

Chalet Heimeli

Licenses & Certifications

Fire Safety Awareness, High Speed Training, 2024

Food Safety Hygiene for Catering Level 3, CPL Learning, 2023