

MICKAEL DAUMALLE

EXECUTIVE CHEF · PRIVATE CHEF · CULINARY CONSULTANT

French cuisine · Luxury hospitality · International events · Private dining

Côte d'Azur, France · Available worldwide
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Driving licence B



CORE EXPERTISE

- Executive kitchen leadership
- Private dining, luxury hospitality & international events
- Menu development, concepts & culinary consulting
- Food cost, team training, HACCP & operations

LANGUAGES

French · Native
English · Fluent
Swedish · Fluent
Mandarin Chinese · Advanced

EDUCATION

2009
Nanjing Normal University
Mandarin studies · Nanjing, China

1999-2001
Lycée Hôtelier Marcel Sauvage
Hospitality & culinary training · France

1998-1999
Lycée La Vallée du Cailly
Déville-lès-Rouen · France

PROFILE

French chef with extensive international experience across restaurant operations, premium hospitality, private dining and large-scale events. Strong background in kitchen management, production, menu creation, culinary consulting, team leadership and HACCP. Comfortable working with international guests and adapting concepts to different cultures, formats and service environments.

SELECTED PRIVATE, EVENT & CONSULTING ASSIGNMENTS

2026

Private Yacht Event · Cannes Yachting Festival · Bering 88

Designed and delivered a private cocktail reception aboard a Bering yacht in Cannes for an international guest list.

SUMMER 2025

Horse Show · Event Chef

Culinary assignment for a major horse show event, combining event production and high-volume service.

WINTER 2017-18

Private Chef · Porsche Group · Arvidsjaur, Sweden

Private chef assignment during Porsche's winter programme in Swedish Lapland, alongside its ice-circuit activities.

WINTER 2016

Finnish Christmas Event · Scandinavian Cuisine Stand

Seasonal culinary event focused on Scandinavian cuisine and festive service.

2015

Private Wedding · China

Private wedding culinary assignment delivered in collaboration with a Chinese hotel.

2012-2015

Private & Corporate Events · China

Weddings, company functions, private receptions and seasonal culinary events for Chinese and international guests.

2013

Culinary Consultant · Star and Dreams · China

Franco-Chinese cuisine concept, menu development and practical training for the kitchen team.

SUMMER 2010

French-German Fusion Event · Paulaner · Nanjing, China

Special culinary event combining French techniques with German restaurant identity.

PROFESSIONAL EXPERIENCE

- MAR 2025 - MAY 2026

Clarion Post - Norda · Gothenburg, Sweden · Sous Chef

Kitchen management, quality control, high-volume production, HACCP and team leadership.
- JAN - FEB 2025

Scandinavium · Gothenburg, Sweden · Sous Chef

Glöd kitchen during Melodifestivalen, concerts and hockey events.
- 2024

Norda, Clarion Post Hotel · Gothenburg, Sweden · Relief Sous Chef

Production and service under Head Chef Janos Halasz.
- 2024

Gothia Towers · Gothenburg, Sweden · Chef / Sous Chef

Assignments across Heaven 23, Banquet, Seasons and Mässa operations.
- JAN - MAR 2024

Tizne · Gothenburg, Sweden · Extra Chef

Modern Mexican cuisine.
- MAY - OCT 2019

L'Escale · Belle-Île-en-Mer, France · Chef

Seafood-focused gastronomy and local produce.
- DEC 2018 - APR 2019

Arctic River Lodge · Tärendö, Sweden · Chef

Revisited Nordic gastronomy for an international clientele.
- OCT 2017 - APR 2018

Hotell Laponia · Arvidsjaur, Sweden · À la Carte Chef

Hotel restaurant operations alongside a private chef assignment for Porsche during its winter ice-circuit programme.
- 2015 - 2017

Bellini · Nanjing, China · Executive Chef

Fine Italian cuisine, team management, menu creation and kitchen operations.
- 2011

Paulaner · Nanjing, China · Guest Executive Chef

Managed a brigade of 45 cooks and delivered French culinary events.
- SEP 2003 - JUN 2007

Hôtel de Dieppe · Malaunay, France · Chef de Partie

Michelin-starred restaurant experience under Chef Michel Follain.

ADDITIONAL STRENGTHS

- Restaurant operations

Private chef services

Luxury events

Corporate functions

Weddings

Yacht hospitality

Menu engineering

Kitchen consulting

Team training

International guests

High-volume production