



John S. Bakker


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Instagram: [chef_john_Bakker](#)

Work Experience

- February 2021 – present
Six Senses Kaplankaya
Bodrum, Milas, Muğla, Turkey
Director of Culinary & Food and Beverage. Responsible for the budgeting and operational execution of Food & Beverage and Culinary operations. 130 total staff in 6 outlets.
- January 2019- January 2021
Six Senses Bhutan
Thumphu, Paro, Punakha, Gangtay, Bumtang
Executive Chef & Director of Food and Beverage. Overlooking the planning and daily operations of the individual properties of Six Senses Bhutan. 100 staff spread throughout 6 properties in the kingdom. Specializing in Royal Catering to dignitaries and royal families.
- January 2018- January 2019
The Elora Mill hotel and Spa
Elora, Ontario, Canada
Executive Chef. Opening Executive Chef, responsible for the opening and oversight of 2 F&B outlets as well as 2 wedding events rooms. Supervising a team of 26 chefs, catering for over 100 weddings in our first season.
- October 2012- December 2017
Gili Lankanfushi
Lankanfushi Island, Republic of Maldives
Executive Chef. Responsible for the oversight of 3 F&B outlets in one of the world's top luxury destination resorts. Supervising a team of 52 chefs, producing what was widely recognised as the best food in the Maldives. Gili Lankanfushi named the [World's Best Hotel in 2015](#).
- January 2011- October 2012
Le Cordon Bleu
London, England
Chef de Cuisine (Instructor). Fulfilling the role of Chef Instructor at this historic internationally recognised hospitality school specializing in the Culinary Arts. Instructing both Cuisine and Patisserie at all levels

- October 2009 - December 2010
The Ritz
 London, England
Premier Sous Chef. 3AA Rosette, 1 Michelin star. Filling the position of Premier Sous Chef, as number 3 in charge of the kitchen behind the Executive Chef John Williams, was in charge of main kitchen operations and limited banqueting in the private service area.
- October 2008- October 2009
The Westin Dawn Beach Resort, Spa & Casino
 Dawn Beach, St.Maarten
Executive Chef. Banqueting and a la carte services. 365 bedroom 5 star deluxe resort hotel and spa. **AAA 4 Diamond Award** winning restaurant. Involved in many charitable and island causes while in this position including a minor teaching role at the University of St. Maarten.
- March 2007- March 2008
The Westin Casuarina Resort and Spa
 Seven Mile Beach, Grand Cayman
Executive Sous Chef. Banqueting and a la carte services. 343 bedroom 5 star deluxe resort hotel and spa. **AAA 4 Diamond Award** winning restaurant. Winner of the Cayman Islands Chef of the Year Competition 2007, inducted to the Cayman Islands National Culinary Team.
- March 2005-October 2006
The White Barn Inn, Relais and Chateaux Gourmands 
 Kennebunkport, Maine USA
Sr. Sous Chef. Second in command of this internationally renowned **Mobil 5 Star, AAA 5 Diamond Award** winning kitchen. Working alongside Executive Chef Jonathan Cartwright supervision. Dinner service 100-140 covers. The White Barn Inn has received the AAA 5 Diamond Award for the past 12 years and was awarded the prestigious Mobil 5 Stars as one of America's finest establishments during my first year of employment.
- May 2003-January 2005
The Westin Turnberry Hotel and Spa
 Turnberry, Scotland
Sous Chef. Reporting to Chef Ralph Porciani I was responsible for the daily operation of the Terrace Restaurant. Turnberry is a five Red Star Deluxe Property voted **Best Resort Hotel in Europe 2003** Conde Nast. **3AA rosettes.**
- April 2002-March 2003
Gripsholms Vårdshus and Hotel
 Mariefred Sweden
Chef de Partie. Reporting to Executive Chef Gert Klötzke. Gripsholms is the oldest Inn in Sweden dating from 1600. **Vägarnas Bästa 84/100.**

- November 2001-April 2002
Le Meridien Edinburgh (Royal Terrace) Hotel
Edinburgh, Scotland
Sous Chef. Reporting directly to Head Chef Angus Macloud A la Carte restaurant service of 30 covers daily as well as banqueting functions too 120. **2AA rosettes.**
- January 2000-November 2001
The Netherfield Place Hotel
Netherfield, Battle, East Sussex, England
Sous Chef. Reporting directly to Head Chef Clinton Webb A la Carte restaurant service of 30 covers daily. **3AA rosettes**

Stages (*temporary unpaid work placements*)

- **Stage:** January-April 2007- **The Intercontinental Hotel Berlin, Germany**
5* Deluxe International Hotel, Hugo's Restaurant, **1 Michelin Star**, Gault Millau 18/20
Executive Chef Thomas Kammeier
- **Stage:** October-November 2006-**The Summer Lodge, Dorsett, England** 
Relais and Châteaux, AA 3 Rosettes
Executive Chef Steven Titmann
- **Stage:** March 2006- **Restaurant Daniel, New York, New York** 
Relais and Châteaux Gourmand, **2 Michelin Stars**, AAA 5 Diamond
Executive Chef Daniel Boulud
- **Stage:** April-May 2003- **Villa Stings, Saubusse Les Bains, Bordeaux, France**
1 Michelin Star
Executive Chef Francis Gaberraus
- **Stage:** March-September 2008- **Glenapp Castle, Ballantrae, South Ayrshire. Scotland** 
Relais and Châteaux, AA 3 Rosettes, **1 Michelin Star**
Executive Chef Adam Stokes

Educational Qualifications

- **Culinary Management**
George Brown College, Toronto, Ontario Canada 1997
- **Hospitality Management, Level 3**
Achieved Bachelor's Degree in Hospitality Management
Issued by Scottish Qualifications Authority
Glasgow, Scotland. United Kingdom. 28th January 2005
- **Hospitality Management – Apprenticeship**
Certificate of Completion of Modern Apprenticeship
Issued by Management Standards Centre and Scottish Enterprise,
Glasgow, Scotland. United Kingdom. 28th January 2005

- **British Council Educational Certification** – Adult Education
Preparing to Teach in the Life Long Learning Sector
National Qualifications Authority
Wembley College, Wembley, London, United Kingdom. August 2011