

JACOB MORRISON

PRIVATE CHEF | CULINARY CONSULTANT



CONTACT

+972 54 921 5374

jacobchefmorrison@gmail.com

Herzaliya, Israel

@jacobchef93

EDUCATION

2017

BUSINESS COURSE BY WIX

- Completed Wix 10-week Business Incubator Program focused on entrepreneurship, strategy, and professional growth.

2009 - 2011

BURY COLLEGE

- Diploma in Professional Cooking, Levels 1 and 2
- Food Safety, Level 2
- First Aid Level, Levels 1 and 2

SKILLS

- Kitchen management
- Menu development
- Culinary consulting
- Event catering
- Quality control
- Staff training
- Attention to detail
- Leadership

LANGUAGES

- English (Fluent)
- Hebrew (Fluent)

PROFILE

Private Chef and Culinary Consultant with 15+ years of international experience across luxury hotels, fine dining, and private events. Former Ritz-Carlton sous chef specializing in bespoke menus, refined service, and kitchen leadership. Committed to creativity, precision, and continuous growth in every culinary detail.

WORK EXPERIENCE

Private Chef, Worldwide

2021 - PRESENT

Head Chef & Owner

Private Chef delivering bespoke dining experiences across Israel, Europe and America. Designed and executed tailored menus for private clients and families, overseeing every detail from sourcing to service.

Milk & Honey Café, Jerusalem

2025 - 2026

Restaurant Consultant

Private Chef delivering bespoke dining experiences across Israel and abroad. Designed and executed tailored menus for private clients and families, overseeing every detail from sourcing to service.

Reubens Deli & Restaurant, London

2019 - 2021

Head Chef

Head Chef at one of London's finest kosher restaurants, managing a team of 8 across the main kitchen and private events space. Responsible for VIP and luxury event menu development, kitchen operations, quality control, and food cost management.

Chess Club, Mayfair, London

2018

Chef de Partie

Worked across multiple kitchen sections in an exclusive members-only club, supporting the execution of weekly changing menus to a high standard. Worked under renowned chef Jackson Boxer, maintaining consistency, precision, and quality in a fast-paced professional kitchen.

NEU Table Pop-Up Restaurant, Herzaliya Petuach

2017

Head Chef & Owner

Founder and chef of a summer fusion tapas pop-up. Created an open-kitchen dining experience emphasizing creativity, presentation, and customer interaction.

Ritz-Carlton Hotel, Herzaliya Petuach

2015 - 2017

Sous Chef

Sous Chef managing 12-chef brigade in the main kitchen; previously Chef de Partie at Herbert Samuel Restaurant. Received Ritz-Carlton 5-Star Award for excellence.

2015 - 2017

Herbert Samuel, Herzaliya Petuach

Chef de Partie



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WORK EXPERIENCE

Bistro 56, Herzaliya Petuach

2015 – 2017

Sous Chef

Sous Chef responsible for daily kitchen operations, team coordination, and menu execution in a high-volume restaurant.

Merav's Caterer (Catering), Ramat Aviv

2013 – 2015

Head Chef

Led kitchen operations for premier catering company, designing custom menus and managing end-to-end execution for 50-600 guest events including weddings, corporate functions, and private celebrations, while overseeing food costing and vendor procurement.

The Kitchen (Restaurant), Ramat Aviv

2013 – 2015

Sous Chef

Executed dual-station operations as Sous Chef, specializing in gourmet salads, antipasti, and Mediterranean cuisine while leading team coordination and service efficiency during peak service hours.

Bourbon Street Restaurant & Bar, Herzaliya

2017

Sous Chef

Drove menu innovation and development as Sous Chef at high-volume Herzliya restaurant, creating and executing seasonal menus that elevated the dining experience.

IDF – Israel Defence Force

2012 – 2014

Chef for Senior Officers

Served as Chef for senior military officers and commanders, designing balanced, nutritious menus and executing high-standard meal service under resource-constrained field conditions.

Ta'am Restaurant, Manchester, UK

2011 – 2012

Sous Chef

Led menu innovation, staff development, and service operations as Sous Chef, creating new dishes and implementing seasonal rotations while training kitchen team on culinary standards and execution.

Rimonim Meat Restaurant, Manchester, UK

2009 – 2010

Sous Chef / Assistant Manager

Oversaw dual operations as Assistant Manager & Sous Chef for restaurant and takeaway divisions, leading kitchen operations, staff training programs, and menu development to ensure consistent quality across both service channels.