

# MARTIN CHIFFERS

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## PROFILE

The Pastry Chef Photographer

## PHOTOGRAPHY EXPERIENCE

Being a Professional Chef for over 30 years in some of the best establishments in the world I am a Natural Food Stylist & Photographer all rolled into one.

This gives me the advantage of understanding every aspect of the food and photo shoot, I can assist in the presentation of food making it look world class, fresh and appetising.

Advanced skills in digital post production, (RAW processing, composing, retouching)  
**Adobe:** Lr, Ps, Id, Ai, Pr, Ae, Dw, Fl.

### Korea

Photographic work Intercontinental Hotels Seoul  
Elle Online Magazine  
Patisserie Magazine

### Dubai

The Address Hotels  
Red Mango

### London

The Savoy Hotel  
Callebaut UK  
UK Chocolate Academy  
Cocoa Black Scotland  
The Association of Pastry Chefs

### Spain

So Good Magazine

## The Pastry Chef

**Martin Chiffers** | Executive Pastry Chef - International Consultant | Patisserie - Chocolatier |  
Chiffers Ginza Mitsukoshi | *UK Pastry Team President*

A very experienced Executive Pastry Chef and International Pastry Consultant who has been working in the hospitality industry for over 30 years at some of World's most famous hotels & largest F&B operations in London, Singapore, Korea, Malaysia and Dubai.

Working in Asia and the Middle East for 12 years Martin gained a wealth of experience of foreign cuisines, regional patisserie & trends from the different countries & also the promotions have conducted. Organising very large Pastry kitchens & looking after the various in-house & offsite bakeries & Deli shops, producing all products in house, including vast amounts of Asian & Artisan Breads has given him a great business sense when increasing revenues .

Martin Chiffers is the Only Pastry Chef in the World to Win the European Pastry Cup Coupe du Monde de la Pâtisserie twice in 2012 & 2014 held in Paris & Geneva with best sugar & chocolate piece & highest points in all categories consecutively. Ranked 9th in the World 2013 Coupe du Monde de la Pâtisserie Final, Martin has gain a reputation for leading his teams to achieve the most victorious results & numerous accolades in the pastry culinary field.

Martin was also the coach for Ruth Hinks UK World Chocolate Master 2013, & was able to coach Ruth to a top 5 position in at The World Chocolate Masters held in Paris October 2013 the highest ever position for The UK.

Martin is also a guest teacher & relief Chef for the famous Barry Callebaut Chocolate Academy in Banbury & often teaches at Cocoa Black in Peebles Scotland, as well as CHOKLADFABRIKEN in Sweden A judge, demonstrator, & pastry consultant for local & international firms.

Chiffers Brand cake shop in Mitsukoshi Ginza-Tokyo the most famous up market area and store in Japan. The Ginza store of the Mitsukoshi department store chain was opened in 1930 and offers goods and services on twelve floors. Mitsukoshi's history reaches back to the year 1673.

## Chef Profile

- 1985/1988 Hyatt Carlton Towers
- 1988/1990 Claridges Hotel
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- 1991/1993 Danesfield House Marlow
- 1993/1994 Intercontinental Hotel / SAS Portman
- 1994/1997 Chef Decor Culinary Artist - Harrods Ltd, Knightsbridge, London, UK
- 1997/1999 Assistant Pastry Chef - Raffles Hotel, Singapore
- 1999/2002 Executive Pastry Chef - Great Eastern Hotel, London, UK
- 2002/2004 Executive Pastry Chef - The Fullerton Hotel, Singapore
- 2005/2006 Executive Pastry Chef - Grand Hyatt Seoul / Park Hyatt Seoul, Korea
- 2006 /2009 Area Executive Pastry Chef - InterContinental Hotels Seoul - Grand/Coex, Korea
- 2009/2010 Executive Pastry Chef - The Address Dubai Marina, Dubai UAE
- 2011/2012 Executive Pastry Chef - The Savoy Hotel, London, UK
- 2012/2014 Martin Chiffers | Executive Pastry Chef – International Consultant | Patissier – Chocolatier | Chiffers Ginza Mitsukoshi | UK Pastry Team President.