



# BORYS SASIN

## SOUS CHEF / PRIVATE CHEF

### ABOUT ME

A passionate and versatile chef with over seven years of experience in high-end culinary establishments. Proven expertise across various sections (excluding pastry) with a strong background in banqueting, team leadership, and fine dining. Adept at working in fast-paced environments, managing kitchen operations, and delivering exceptional dining experiences.

Experienced in preparing exclusive meals for high-profile guests, including royalty, celebrities, and world leaders. Looking to bring my skills and dedication to a dynamic team in Dubai's luxury hospitality scene.

### EXPERIENCE

Head chef of banqueting, | 2025

#### Dorchester Hotel, London, UK

- I oversaw private events and banqueting operations, ensuring seamless planning and execution at the highest service standards. I managed a team of over 15 staff members and coordinated all operational aspects to meet client expectations. I also collaborated closely with the culinary director on menu and food design
- My role focused on meticulous attention to detail, from concept and menu development to the overall event experience.

Private yacht chef | 2025

#### French Riviera & Dubai

- Creating tailored culinary experiences for both the family and crew
- Develop personalised menus that align with the specific preferences and dietary needs of each family, ensuring a high level of satisfaction
- My role requires a keen understanding of diverse culinary tastes and the ability to adapt to unique environments and ingredient availability

Private chef | 2024

#### Nice, France

- Served as a private chef for a family in Nice, responsible for planning, preparing, and presenting daily meals.
- Developed customized menus tailored to the family's preferences and the nutritional needs of their two children, with an emphasis on fresh, seasonal ingredients. Managed grocery sourcing, maintained high standards of kitchen hygiene, and ensured consistency, quality, and variety in all meals.

### CONTACT

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### LANGUAGES

**English** – Fluent

**Russian** – Fluent

**Polish** – Fluent

**French** – Intermediate

### SKILLS

- Expertise in Banqueting & Fine Dining
- Proficient in Grill, Fish, and Ceviche Sections
- Leadership & Team Development
- High Volume Catering & Event Coordination
- Management Skills
- Leadership

Banqueting Junior Sous Chef | 2021 - 2024

### **Claridge's Hotel, London**

- Led various kitchen sections, eventually managing the banqueting operations.
- Collaborated closely with Head Chef Adam Pierson and Executive Chef Martyn Nail.
- Prepared exclusive meals for high-profile guests, including royalty, celebrities, and world leaders.

Chef de Partie | 2020 - 2021

### **Aqua Shard, London**

- Managed the fish section, working directly with the Head Chef.
- Adapted to a demanding schedule, contributing to a high-volume, fast-paced kitchen.
- Collaborated with Executive Chef Nuno Goncalves on elevating cuisine standards.

Junior Sous Chef | 2019 - 2020

### **Hilton Docklands, London**

- Initially responsible for breakfast service; quickly promoted to oversee evening service at the pass.
- Upon restaffing of the restaurant, managed a full-on reorganization of the kitchen.

Demi Chef de Partie | 2017 - 2019

### **Coya Mayfair, London**

- Contributed to the team's success when Coya was awarded Best Restaurant in London.
- Began in the salad section and expanded responsibilities to Ceviche and Grill sections.

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## **REFERENCES**

### **Adam Pierson**

Head Chef, Dorchester  
Collection

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"Having worked as a chef himself with my team at Claridges in his early days, he understood the work ethic required from employee and employer perspectives. With a keen eye for the right fit, Borys was able to place people in a role and coach them to success, taking feedback from the chefs in the kitchens, he helped them focus on the work opportunities as big steps of personal development and create a culture of partnership between the agency and the full time team. Chefs often joined and remained in their role for a useful period of time. In my first few months at the Dorchester, B&L was a key supplier of established talent that was able to help setup and deliver new activations. There is nothing more important than good people in the workplace and hospitality has the additional demands of pressure and challenging working hours. Borys will have to create new networks and build trust in a new region but I don't doubt he will deliver through his determination, level of detail and acquired business skills."

### **Dmitri Magi**

Managing Partner at 11  
Madison Park; ex Claridge's  
Culinary Director

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