

# HANNAH TOOKE

PRIVATE CHEF

---

**Hello!** My name is Hannah and I am obsessed with food. I have worked as a private chef for the last 6 years in luxury ski chalets and private residences in Europe and the UK. I specialise in finding the most beautiful local and seasonal produce and preparing it elegantly for my guests. With 15+ years experience in the hospitality industry, and a love for design and travel, I always strive to make my guests' holidays an unforgettable experience.



# HANNAH TOOKE

PRIVATE CHEF



**Hello!** My name is Hannah and I am obsessed with food. I have worked as a private chef for the last 6 years in luxury ski chalets and private residences in Europe and the UK. I specialise in finding the most beautiful local and seasonal produce and preparing it elegantly for my guests. With 15+ years experience in the hospitality industry, and a love for design and travel, I always strive to make my guests' holidays an unforgettable experience.

## EXPERIENCE

- 2015 - 2022 ● **Chalet Chef & Resort Manager**  
YSE Ski, Val d'Isere, France Alps  
Each winter I work as a private chef in luxury ski chalets, cooking breakfast, afternoon tea and a 4 course dinner, throughout the ski seasons. I also manage the chalet budget, shop for local produce, maintain very high cleaning standards and host our guests in a warm and professional manner.  
I also am in charge of training our 60+ resort staff on cleaning, hosting, chalet operations, organisation & efficiency during our month long training program at the start of each winter.
- Winter '21 ● **Private Chef**  
Chalet Chesetta, St Moritz, Switzerland  
During February and March last year I worked for the Wolf-Ahrens family in their luxury private chalet in St Moritz, cooking breakfast, simple lunch, afternoon tea and a 4 course dinner each day. The family is very particular, especially with cleanliness, variety and table styling, so my efforts here were greatly appreciated.
- Each Summer ● **Private Chef**  
Symington Family, Douro Valley, Portugal  
Each summer I spend 3 weeks cooking lunch & dinner for their guests and extended family on their vineyards. While there I a focus on using produce grown on the land, and incorporate their port wines into dishes too. Each visit we also do an alfresco pizza night with their wood fired oven.
- Each Summer ● **Private Chef**  
Day Family, Chateau Mazeres, Toulouse, France  
I have worked at Mazeres on many different occasions to cook for the family, their guests and their clients, sometimes for up to 6 weeks at a time. While there, I source all produce and ingredients from the Victor Hugo Market, in Toulouse, Auch & other local markets as the family is 'allergic' to supermarkets. I also sourced Provence wines to cellar.
- Each Summer ● **Private Chef**  
Austin Family, Le Luberon, France & Oxfordshire, UK  
Each summer I cook breakfast, lunch, 2 course dinner & local cheeses for 6-12 guests at a Bastide in the south of France, or at their residence in the UK. I shop daily at local markets to find the very best summer produce & cook dishes inspired by the unique ingredients I find.

## INTERESTS

Skiing ● Food ● Design ● Travelling ● Photography

## CONTACT

**t.** +33 767 056 198  
**e.** hannah\_tooke@icloud.com  
**ig** instagram.com/foodby\_hannah

Summer Base:  
**Aix en Provence, France**

Winter Seasons:  
**Val d'Isere, French Alps**

## SKILLS

Cooking	●●●●●
Budget Management	●●●●●
Inventory	●●●●●
Housekeeping	●●●●●
Hosting	●●●●●
Menu Planning	●●●●●
Organisation	●●●●●
Styling	●●●●●

## ASSETS

Passports:  
**Australian & British**

Permenante Residency:  
**France / Carte de Sejour**

Languages:  
**English / Native**  
**French / Advanced**

Driver's Licences:  
**Australian, French & International**

# HANNAH TOOKE

PRIVATE CHEF



**Hello!** My name is Hannah and I am obsessed with food. I have worked as a private chef for the last 6 years in luxury ski chalets and private residences in Europe and the UK. I specialise in finding the most beautiful local and seasonal produce and preparing it elegantly for my guests. With 15+ years experience in the hospitality industry, and a love for design and travel, I always strive to make my guests' holidays an unforgettable experience.

## EXPERIENCE

### 2017 - 2022 ● Private Chef

Various locations across France, Europe & the UK

As well as working each summer for my regular clients, I work for a variety of new clients. As I am based in the south of France each summer, I have worked near on the Côte d'Azur, Provence, all through the Luberon, near Valence and Toulouse, as well as London and the UK, Portugal, Greece, Switzerland and Spain.

Each client has different needs and expectations, while each property is vastly different too. Some properties are holiday rentals, while others have been elegantly restored by my clients over many years. The numbers of guests vary from client to client: sometimes they are intimate groups; other times larger, with occasional big events or dinner parties as well.

Each time, there are different dietary requirements or preferences which I am very comfortable catering to, regularly including vegan, gluten free, pescatarian, or garlic & onion free diets etc.

Often there are guardians or regular staff at the properties who I work with closely, to ensure that the holiday is as enjoyable as possible for our clients. As I can speak French, I am very comfortable working alongside local French staff.

## EDUCATION

### 2014 & 2015 ● YSE Cookery School

Val d'Isere, France

I have twice completed the five week YSE training program, which teaches chef skills, menu planning, cooking at altitude, working with local ingredients, and all skills required to work in a residential space while hosting guests and adapting menus to suit their tastes & diets.

### 2010 - 2011 ● Bachelor of Fine Art - Photography

Monash University / Melbourne, Australia

While majoring in photography and minoring in art theory, I refined my skills and passion for all things art & design. I graduated in the top 10% of my course academically.

### Summer '19 ● French Immersion Course

IS Language School / Aix-en-Provence, France

I completed a two week intensive French immersion course, at the level B2 to better improve my French. The course was conducted completely in French and really improved my speaking, writing and comprehension skills.

## CUISINES

French ● Mediterranean ● Modern British ● Australian

## REFERENCES

### John Yates-Smith

Owner / YSE Ski

t. +33 609 460 741

e. john@yseski.co.uk

### Annabel Clifton

Resort Manager / YSE Ski

t. +33 629 857 751

e. annabel@yseski.co.uk

### Laura Anderson

Chairman / Melbourne Fashion Festival

t. +614 195 510 24

e. chairman@sviglobal.com

### Erika Austin

e. ericaaustin@me.com

### Jane Symington

e. janesymington@hotmail.com

### Tara Elliot

e. tara.elliott1@gmail.com

### Karen Day

e. karen@pavilioninteriors.net



# HANNAH TOOKE

PRIVATE CHEF



Hello! My name is Hannah and I am obsessed with food. I have worked as a private chef for the last 5 years in luxury ski chalets & private residences in Europe & the UK. I specialise in finding the most beautiful local & seasonal produce and preparing it elegantly for my guests. I always strive to make my guests' holidays unforgettable.

## SUMMER FOOD



## CONTACT

t. +33 767 056 198  
e. hannah\_tooke@icloud.com  
instagram.com/foodby\_hannah

## LOCATION

Summer Base:  
**Aix en Provence, France**

Winter Seasons:  
**Val d'Isere, French Alps**

## CUISINES

- French ●●●●●
- Modern Australian ●●●●●
- Middle Eastern ●●●●●
- Mediterranean ●●●●●
- Modern British ●●●●●
- Italian ●●●●●
- Japanese ●●●●●
- Thai ●●●●●
- Indian ●●●●●



# HANNAH TOOKE

PRIVATE CHEF



Hello! My name is Hannah and I am obsessed with food. I have worked as a private chef for the last 6 years in luxury ski chalets & private residences in Europe & the UK. I specialise in finding the most beautiful local & seasonal produce and preparing it elegantly for my guests. I always strive to make my guests' holidays unforgettable.

## WINTER FOOD



## CONTACT

t. +33 767 056 198

e. hannah\_tooke@icloud.com

instagram.com/foodby\_hannah

## MORE

More photos on instagram

@foodby\_hannah

More example menus

<https://www.takeachef.com/fr-fr/chef/hannah-tooke>

More client reviews

[www.yeski.co.uk/reviews/](http://www.yeski.co.uk/reviews/)

# HANNAH TOOKE

PRIVATE CHEF

---



**Hello!** My name is Hannah and I am obsessed with food. I have worked as a private chef for the last 6 years in luxury ski chalets and private residences in Europe and the UK. I specialise in finding the most beautiful local and seasonal produce and preparing it elegantly for my guests. With 15+ years experience in the hospitality industry, and a love for design and travel, I always strive to make my guests' holidays an unforgettable experience.

## WRITTEN REFERENCES

---

2015 - 2020 ● **John Yates-Smith**

Owner / YSE Ski, Val d'Isère

Hannah is efficient, independent and dependable, and always cheerful and smiling. She is a brilliant cook, with great flair for flavour and presentation. Her meats, fish, sauces, vegetables, puddings and cakes are all excellent. She shopped, budgeted and kept impeccable accounts, serving three meals per day. She kept her chalets absolutely spotless. Her guests would not stop telling us how wonderful she was! She is punctual, reliable and totally honest. We sincerely hope that she will come back to work for us again next season, but in the meantime can wholeheartedly recommend her for any job where excellent cooking, hard work, honesty, common sense and a lovely personality are required.

2015 - 2020 ● **Annabel Clifton**

Resort Manager / YSE Ski, Val d'Isère

Hannah has now done 6 seasons for us and in that time has progressed from being a chef to a resort manager. She is a talented chef, who cooks consistently, delicious, beautifully presented food, and works in our most high end chalet. Her food is exciting, innovative, delicious and always elegantly presented. She stands out because not only because our clients love her cooking but she as she is personable, well organised, reliable and good at talking to and dealing with any guest.

This is the 3rd year she has run our training programme at the start of the season. This involved teaching and sharing her knowledge of cooking, cleaning, how to run and organise a chalet and relating to guests, to our new chalet girls and chefs. She is a great mentor for these staff, and her influence was visible in our 20 chalets throughout the season. She also supervises the deep clean of our chalets at the end of each season so that they are handed back to the owners in immaculate condition

She is professional, hard working and personable, and I can't recommend her highly enough to anyone looking for a chef.

## REFEREES

---

**John Yates-Smith**

Owner / YSE Ski

t. +33 609 460 741

e. john@yseski.co.uk

**Annabel Clifton**

Resort Manager / YSE Ski

t. +33 629 857 751

e. annabel@yseski.co.uk

**Patricia Wolf-Ahrens**

Chairman / Life Science ORG

Owner / Chalet Chesetta, St Moritz

t. +41 79 538 7969

e. patricia@ahrensuk.com

---

**Karen Day**

t. +44 7711 672536

e. karen@pavilioninteriors.net

**Erika Austin**

t. +44 7966 531980

e. ericaaustin@me.com

**Paul Symington**

e. paul.symington@symington.com

**Jane Symington**

t. +351 917 620 806

e. janesymington@hotmail.com

## LOCATIONS

---

Provence ● France ● Portugal ● Spain ● United Kingdom

# HANNAH TOOKE

---

PRIVATE CHEF



**Hello!** My name is Hannah and I am obsessed with food. I have worked as a private chef for the last 5 years in luxury ski chalets & private residences in Europe and the UK. I specialise in finding the most beautiful local & seasonal produce and preparing it elegantly for my guests. With 15+ years experience in the hospitality industry, and a love for design & travel, I always strive to make my guests' holidays an unforgettable experience, with simply beautiful food.

## SUMMER CLIENT REVIEWS

---

- 2018 - 2021 ● **Erika Austin**  
Le Loubéron, France  
'Hannah has been simply amazing, anticipating our every need. Her cooking is spectacularly good and nothing has been too much trouble.'
- 2018 - 2020 ● **Diana Bourdon-Smith**  
Le Loubéron, France  
'I have eaten excellent food all over the world, but Hannah's cooking is up there with the best. Her presentation is beautiful, and her flavours superb. She is full of smiles and happiness, and is a delight to be with.'
- 2018 - 2022 ● **Jane Symington**  
Douro Valley, Portugal  
'Hannah was like an extra member of the family from the beginning - so much so that we had to invite her to our wedding! Her food was delicious, interesting, surprising and exciting. And she was so organised and clean. 2021 will be the 4th year in a row she will be coming back to cook for us, and we are so looking forward to it!'
- 2019 - 2022 ● **Karen Day**  
Chateau Mazerès, Toulouse, France  
'Hannah was like a breath of fresh air, after searching for a chef that suits us for so long! Her food was extraordinary and always beautifully presented. She catered to suit the needs of all of our guests who were also very impressed by her cooking, constant smile & demeanour.'
- 2019-2022 ● **Bettina Bradfield**  
Le Colombier, Bonnieux, France  
'We had the most wonderful time being cooked for by Hannah, her meals are always so special. She understood our brief so well, even after just a short conversation. We are certainly looking forward to the next time she returns to us!'
- Summer '18 ● **Tara Elliot**  
Entrecasteaux, Le Var, South of France  
'She is just amazing and the most wonderful cook. Every meal we are totally in awe of what she produces! We could be in a 3 \* restaurant! In fact I just leave the menus to her and we all get a wonderful surprise every meal. But as well, she is just the nicest person and she never stops smiling. We all love her!'

## EMPLOYMENT

---

### Chalet Chef & Resort Manager

#### YSE Ski

Val d'Isère, France

2015 - 2022 Winter Seasons

### Chalet Chef

#### Chalet Chesetta

St Moritz, Switzerland

Feb & March 2021

### Private Chef

#### Self Employed

Europe & UK

2016 - 2022 Summer Seasons

### Digital Creative Coordinator

#### Witchery Fashion

Melbourne, Australia

2014 - 2015

### Visual Merchandiser & Stylist

#### Gloss Creative

Melbourne, Australia

2009 - 2012

## Agency

---

### Caroline Yates

#### The Good Cook Co Agency

t. +44 771 888 8687

e. caroline@goodcookco.com



# HANNAH TOOKE

PRIVATE CHEF

---



**Hello!** My name is Hannah and I am obsessed with food. I have worked as a private chef for the last 6 years in luxury ski chalets and private residences in Europe and the UK. I specialise in finding the most beautiful local and seasonal produce and preparing it elegantly for my guests. With 15+ years experience in the hospitality industry, and a love for design and travel, I always strive to make my guests' holidays an unforgettable experience.

## WINTER CLIENT REVIEWS

---

- March 2022 • **Chalet Grande Sassièrè**  
During our stay we ate like kings and were looked after impeccably. Our chef Hannah, and host Jessica combined to make a truly memorable and joyous holiday.
- Feb 2020 • **Chalet Pic Noir**  
Hannah was by far the best chalet girl we've had out of our 15 chalet holidays. We adored all the food she cooked and we won't forget the sensational salted caramel brownies. She was also great at catering for the vegetarians in our group.
- Jan 2020 • **Chalet Pic Noir**  
Hannah is an amazing chef. She works unbelievably hard to provide outstanding dishes for everyone. The food was excellent, everything was perfectly cooked with lots of fresh vegetables. She was also very helpful with her knowledge of the resort.
- Jan 2020 • **Chalet Pic Noir**  
Hannah is a phenomenal chef. Total fine dining every single night. Hannah and Amelia (host) are both such good, intelligent, efficient women and they work perfectly as a team. A fantastic holiday!
- Feb 2018 • **Chalet Charlotte**  
Our chalet girls, Hannah and Laura, are excellent as is the chalet. However, it is the charming Hannah's cooking that is the real reason for this missive. It is truly exceptional. It is both delicious and perfectly presented. We watch her prep and cook the food with a sense of style and precision, with the end result being a superb plate of food, worthy of any leading restaurant.
- Feb 2018 • **Chalet Thomily**  
Hannah's food was quite exceptional, and so beautifully presented. She kept the chalet so organised and spotlessly clean, as well as creating a lovely atmosphere and providing great conversation.
- March 2017 • **Chalet Pic Noir**  
Everything was perfect in this superb chalet! Hannah is a quite brilliant chef. Everything she cooked was superb. We particularly remember her salmon and beef wellington. She is happy, chatty, friendly and full of great advice, and an absolute joy to be looked after by.
- March 2017 • **Chalet Pic Noir**  
A superb chalet – we've been at least a dozen times with one of YSE's expensive competitors but never will again. Hannah is a five-star chef. She has to be your best cook! Her food is amazing – we really didn't want to eat in any restaurants! Her presentation is absolutely beautiful and the portions perfect.

## FOOD PORTFOLIO

---

For photos of my food throughout the seasons please see my instagram:

 [@foodby\\_hannah](https://www.instagram.com/foodby_hannah)

## MORE REVIEWS

---

More reviews from my winter guests in Chalets Pic Noir and Grande Sassièrè are available at:

[www.yeski.co.uk/reviews/](http://www.yeski.co.uk/reviews/)