

Lucas Guillet

COOK · GIRONDE, FRANCE

lucas.guillet3@icloud.com

06 88 76 21 99

Lansac (Gironde, France)

lucasguillet.fr

PROFILE

A passionate young cook holding a BP Arts de la Cuisine (professional certificate in culinary arts) and a CAP Cuisine (vocational cooking diploma), I am driven by the pursuit of excellence and hope to keep growing in gourmet and Michelin-starred restaurants.

EXPERIENCE

Sept. 2024 – Aug. 2026

Spirit Mercure Aéroport

- Plating dishes
- Sending out hot dishes during service
- Setting up the hot station

Jan. 2024 – Aug. 2024

Chez Yannou Blaye

- Preparing chicken and rice
- Hot and cold prep
- Putting away deliveries
- Cleaning and dishwashing

Sept. 2022 – Dec. 2023

Le Bouchon, Bourg-sur-Gironde

- Preparing desserts for the menu
- Preparing starters
- Receiving and storing goods

EDUCATION

2024 – 2026

Professional Certificate in Culinary Arts (BP Arts de la Cuisine)

Campus du Lac · Graded "assez bien" (good)

2022 – 2024

CAP Cuisine (vocational cooking diploma)

SKILLS

- Plating and presentation
- Preparing starters and desserts
- Cleaning and respect for hygiene
- Cooking and sending dishes out
- Receiving and managing goods
- Working in a kitchen brigade

QUALITIES

Diligent · Motivated · Team spirit · Adaptable
Driving licence (B).