

Natalie J Marcelis

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Professional Profile

Experienced hospitality and catering professional with more than 17 years' experience across restaurants, cafés, production kitchens, events, large-scale catering, and hospitality management. Proven expertise in menu development, kitchen leadership, high-volume service delivery, staff training, cost control, and operational logistics.

Recognised for delivering high-quality food experiences in fast-paced environments while maintaining strong standards in food safety, team management, and client service. Experienced in catering for large functions, corporate events, office catering, and high-volume operations ranging from boutique venues to large-scale productions and events.

Core Skills

- Menu Development & Seasonal Planning
- Team Leadership & Staff Training
- Food Safety & HACCP Procedures
- Rostering & Labour Coordination
- Supplier & Client Liaison
- Xero Accounting (Basic Knowledge)
- High-Volume Catering Operations
- Kitchen & Service Management
- Event & Function Catering
- Recipe Costing & Budget Management
- Inventory & Ordering Management
- Microsoft Excel & Word

Professional Experience

Business Owner – Set Catering Pty Ltd (2022–20xx)

- 49/50 Shareholding with business partner.

Head Chef – Lovewell Café, Queensland (2020–2022)

- Designed and implemented seasonal menus
- Led kitchen operations and team development
- Managed rostering, supplier liaison, and staff training
- Oversaw food costings and health & safety compliance
- Delivered catering for high teas, canapé functions, alternate drop service, and buffet dinners

Chef – Carbon Base Catering, Queensland (2019–2020)

- Designed menus tailored to dietary requirements
- Coordinated buffet delivery and event setup
- Prepared corporate and office catering services

Relief Mining Chef, Queensland (2019–2020)

- Delivered catering services for 150–500 personnel
- Maintained strict hygiene and food safety standards
- Applied HACCP and Take 5 safety practices

Executive Chef – Summer House Café Bar & Restaurant / The Florist Kitchen & Wine Bar / Soho Gardens, Brisbane (2016–2019)

- Oversaw kitchen operations across three hospitality venues
- Assisted in opening and establishing new restaurant operations
- Designed menus, recipes, and food costing systems
- Recruited, trained, and managed kitchen brigades

Production Kitchen Manager / Qualified Chef – Espresso Engine, Brisbane (2012–2016)

- Managed production kitchen servicing three café locations
- Prepared pastries, sauces, meats, soups, and salads at scale
- Oversaw food costing, invoicing, and supplier communication
- Worked with Xero online accounting systems

Earlier Career Experience (2004–2011)

- Apprentice Chef roles with Redbox Canteen & Catering, Centrale Melbourne, Merlo Kitchen, and Café Da-Vinci
- Experience across large-scale catering, pastry, functions, stock management, and kitchen operations

Qualifications & Achievements

- Certificate III in Commercial Cookery (Completed 2009)
- Competitor – Apprentice of the Year, South Bank Institute of TAFE (2010)

References available upon request.