

PRIVATE CHEF · LOS ANGELES, CA

Jack van der *Hidde*

323-304-8661

Los Angeles, CA 90026



EXPERIENCE

2016
–
26

Private Chef

SCHWARTZBERG FAMILY · LOS ANGELES, CA

Full-time private chef preparing lunch and dinner for a family of five. Curates weekly seasonal menus around dietary restrictions and California farmers market produce. Manages inventory across multiple residences.

2015
–
2017

Managing Partner

THE LINE RESTAURANT TALENT AGENCY · LA

Co-founded an agency placing chefs at top LA restaurants. Designed a competitive sourcing event to discover talent. Clients: Soho House, Luques Group, Culinary Lab, Global Dining Inc.

2013
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2014

Executive Chef

NORWEGIAN EMBASSY · WASHINGTON, DC

Interim executive chef overseeing all culinary operations for official Embassy functions and formal dinner events for up to 100 guests.

PROFILE

Seasoned, discreet, and personable — with deep expertise across cuisines and a passionate commitment to seasonal, high-quality ingredients.

EDUCATION

Copenhagen Hospitality College

4-Year Culinary Degree, 2002

SPECIALTIES

- Farmers market & seasonal sourcing
- Neapolitan pizza, wood fire
- Whole animal butchery
- Farm to table catering
- Macrobiotic & nutritional cuisine
- Wine Sommelier, Level 1
- Staff management & mentoring
- Multi-residence logistics

CONTINUED

2009
-
2013

Owner & Executive Chef

CHEF'S TABLE LA · LOS ANGELES, CA

Founded a farm-to-table catering company serving high-profile and celebrity clientele, with events up to 500 guests. Notable extended exclusive engagements with Leonardo DiCaprio (2 weeks) and Eddie Murphy (4 months).

2010
-
2011

Executive Chef

OSTERIA LA BUCA · LOS ANGELES, CA

Crafted seasonal menus and daily specials for an authentic Italian restaurant. Oversaw hiring, training, scheduling, and staff supervision. Maintained a 26% food cost through disciplined weekly inventory and ordering.

2004
-
2009

Private Chef

MARLON, SHAWN & KEENEN WAYANS · LOS ANGELES, CA

Prepared four daily meals with a focus on macrobiotic and nutritious cuisine. Traveled as on-set chef in Vancouver for a 5-month film production. Hosted brunches and dinners for up to 80 guests.

ALSO

- Event catering up to 500