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GEORGIE HOUNSFIELD

CAREER SUMMARY

House Manager - Private Chef - Holistic PA



Georgie Private Chef - House Manager
www.hounsfield.co.za

Date of Birth: 24 November 1973
Address: Port Elizabeth, South Africa / London,
UK

REVIEWS

"The food was just totally, utterly amazing! Out of this world! Georgina Hounsfield is beyond unique and talented! She also catered for the launch of the new X5 at Continental Cars: BMW Dealer. Everyone raved about it for weeks on end. Wishing you all the success Georgie that you richly deserve for all your passion that you put into every heavenly culinary creation." - Melinda Fane Cussé

"We want the world to know how wonderful you are: The first time we met Georgie we were endeared by her enthusiasm for our event and the complimentary ideas she brought. We just clicked. Georgie took on more than just the catering and organised most aspects of the event in a remote location. Despite the many obstacles she pulled off an amazing event with us, well insulated from the mammoth effort required to make it happen. We were so sure Georgie would do an amazing job that we then employed her for our wedding. While incorporating our ideas and input we left most of the menu up to her. We were so confident in Georgie that it was a weight off our minds with her on board making the wedding less stressful to organise.

1998
1999

MONKEY PUZZLE RESTAURANT

Grahamstown, South Africa
Kitchen Manager

VUMA GARDEN CAFE

Grahamstown, South Africa
Founder of Vuma Cafe & Health Shop
Organic food focus

1999
2001

BAMBOO BEACH RESTAURANT

Hermanus, South Africa
Head Chef

2002

ABSOLUTE TASTE & MOVING VENUES

London, England
Freelance Chef

2002
2003

NICK & SARAH ROSS

London, England
Private Chef / House Manager / Nanny

2003

BLUES AGENCY, LONDON

OPPENHEIM FAMILY

Spain
Private Chef

LORD & LADY FRASER FAMILY

Inverness, Scotland
Private Chef / House Manager / Event Planner

LADY LUCINDA BELLVILLE

Hampshire, England
Private Chef

LADY SARAH CAMPDEN (PRINCESS DI'S PA)

London, England
Private Chef

We had high expectations for our wedding but they were far exceeded on the day. For many of the guests the food was the highlight of the event and the compliments to Georgie were endless. We can't thank Georgie enough for the magic she has created for us." - Damon Maria

"Georgie's catering is amazing & impressive. The food is delicious, service is of the highest standard & her attention to detail makes for a wonderful winning combination. The canapé combinations offer exquisite flavours & colour combinations. On every occasion I have seen her deliver more than any host has expected. Georgie & her delightful team take the hassle out of entertaining." – Mike Clark

"Georgie and crew, thanks for looking after us four Christmas holiday. Amazing lunches and dinners, great that we did not have to buy or prepare meals. Service was excellent and our guests just loved the pampering. From 3-30 guests it seemed like each meal floated onto the table. Thanks" - Marchant Kuys

"We contracted Georgina to cater part of my family's two weeks stay in Seaview, close to Port Elizabeth. We were all very satisfied with her and her crew's service and food. Georgina has a very good ability to "catch" what you want. My father and mother are keen dessert eaters and were especially impressed by her abilities in this field." - Joachim Eriksson

"I had the pleasure of working alongside Georgie at some fantastic high profile events in New Zealand. I was amazed by her creative and scrumptious culinary delights and her ability to put every party host at instant ease. She is sadly missed in these parts by her clients and co workers but we wish her well and know she will be making many people happy in SA." - Kayt Williamson

"What do I say about the lady that helped me with my breakfast celebration? A lady that took a whole lot of stress of my shoulders. Thank you Georgie, you were INCREDIBLE. The most amazing, easy personality to work with. If anyone is looking for an extra pair of hands for a stress free function big or small, i would definately recommend Georgie."

- Fathima Moosa Padia

2004

CLYDE & MARYKE NIVEN

Addo, South Africa
Manageress & Head Chef of Colonial Lodge

PORT ELIZABETH COLLEGE

Port Elizabeth, South Africa
Cookery Teacher

2005
2013

NEW ZEALAND CATERING & PRIVATE CHEF

MIKE CLARK CONTINENTAL CARS (MASERATI, BENTLEY, ASTON MARTIN ETC)

MD, Independent Prestige
New Zealand

Chef for Bentley, Lamborghini, Aston Martin
Functions

While I was catering for Continental Cars, I was a Private Chef for the following clients:

KATE KEMBLE

Auckland, New Zealand
Private Chef

DIANE FOREMAN

Auckland, New Zealand
Private Chef

GARY LANE

Auckland, New Zealand

Private Chef on super yacht to the Bahamas for a month as well as private residences and local yacht adventures

STEVE OWEN

Auckland, New Zealand
Private Chef (Private estate functions)

JASON & NICKY KERR

Auckland, New Zealand
Private Chef

DAVID MELROSE

New Zealand
Private Chef / House Manager / Event Planner

2014
2015

TEMPORARY PRIVATE CHEF

BEACH ROCK VILLA

Cape Town, South Africa
Private Chef

MR LOUTHEAN NELSON

Cape Town, South Africa
Private Chef

REFERENCES

Please advise me before calling any references.

Mike Clark (Deceased 2018)
Auckland Bentley and Aston Martin
Lindy Taverner
Executive Assistant to Mike Clark
+27 78 226 2112

Damon Maria
Engagement party, 3 day event, 50
people
+64 2167 6149

Anna Evans
+61 415 165 477

David Melrose
Personal chef / House manager
+ 64 2195 1476

Sharon Deaker
New Zealand
+64 21 427783

Pam
Personal Assistant to Lady Swire, UK
+44 7739 415440

Louthean Nelson
Cape Town
+49 171 2792111

Lynn Sheppard (Port Elizabeth)
083 367 7393

Joachim Eriksson
Family from Sweden
Port Elizabeth
+46 70 539 5402
or joachimperiksson@gmail.com

Mr Kuys
Family from the USA
Port Elizabeth
+(786) 810 - 6058

Robyn Dovey (Agent)
Cape Town
+27 72 749 3130

2016

THE ERIKSSON FAMILY FROM SWEDEN

Port Elizabeth, South Africa
Private Chef / Employed Staff as it coincided with the Kuys Family

THE KUYS FAMILY FROM THE USA

Port Elizabeth, South Africa
Private Chef

STARTED A CLOTHING LINE UZURI COLLECTION

Port Elizabeth, South Africa

2017

UZURI COLLECTION
Port Elizabeth South Africa
Local Markets

2018
Current

LADY SWIRE
Kent, United Kingdom
Private Chef

CAPE TOWN PRIVATE CHEF (AGENT ROBYN)

Cape Town, South Africa
Private Chef

ORGANIC ZONE
Cape Town, South Africa
Food Consultant

OH SO GEORGIE
Port Elizabeth South Africa
Current owner of a vegan friendly food
production line

PERFECT JOB DESCRIPTION

Either short term or long term. My responsibilities can include driving, security, staff training, staff management, paying salaries, shopping for food and or personal, children, overseeing general running of the home, overseeing renovations, renting out property to overseas and local clients, fashion shoot rentals, catering for up to 600 canapés, buffets, dinner parties, help with diet and exercise programmes, personal make-overs, arranging overseas holidays, tour guide, spa treatments, caring for animals, super yachts, penthouses, cars, teach music, anything and absolutely everything that you have not got the time for, or require assistance with, I can do. I am a very happy and positive person, extremely dedicated, a loyal friend and employee who has great respect for her client's space and privacy. I am someone who is very honest and whom you can rely on, very generous, considerate, have amazing common sense and treat people with respect. Many clients have entrusted me with the running of their homes and security. I look after people and wish the best for them and will do my upmost to make their world an easier and happier place to live in.