

# PAUL SAUMET

## Contact

[paulsaumet@gmail.com](mailto:paulsaumet@gmail.com)

+33-6-83-47-32-88

[HTTP://WWW.LINKEDIN.COM/IN/PAUL-SAUMET-7B7190207](http://WWW.LINKEDIN.COM/IN/PAUL-SAUMET-7B7190207)

## PROFESSIONAL SUMMARY

Hospitality professional with 9+ years of experience across luxury hotels and Michelin-starred restaurants. Strong background in front office operations, concierge services, human resources, service and culinary arts, including pastry. Bachelor's degree in Luxury Hospitality Management. Known for versatility, discipline, and excellent guest service in high-end environments.

## EDUCATION

**Bachelor Luxury Hospitality Management 2021 – 2022**

Apprenticeship program focused on high-end hospitality operations

**Associate Degree – Culinary & Hospitality Arts 2019 -2021**

Apprenticeship in a Michelin-starred restaurant

**High School Diploma – Hospitality & Culinary Studies 2016 - 2019**

Languages :

- French (Native)
- English (Fluent)
- Spanish (Professional)

## PERSONAL ACHIEVEMENTS

Completed a 2.5-month solo walk across France in 2024, covering 1,000+ miles from southeast to northwest, showing endurance, self-discipline, planning, and adaptability.

Summited Mont-Blanc in 2019.

## EXPERIENCE

**Server / Bartender / Manager Assistant, Lume West Village**

February 2025 – April 2026

- Provide attentive, high-quality table service in a fast-paced West Village upscale casual-dining restaurant.
- Manage multiple tables simultaneously while maintaining accuracy, efficiency, and professionalism.
- Handle POS transactions, cash management.
- Adapt quickly to U.S. service standards, tipping culture, and customer expectations.

**Receptionist / Concierge, La Villa\*\*\*\*\***

August 2024 – November 2024

- Delivered high-level concierge and front desk services in a 5-star luxury hotel.
- Managed guest arrivals, departures, special requests, and reservations.

**Receptionist-Concierge / Night Auditor, Hôtel Costes\*\*\*\*\***

September 2021 – May 2024

- Completed 8 months apprenticeship as HR & Administrative Assistant, then promoted to front office roles.
- Handled reception, concierge duties, and night audit operations.
- Ensured exceptional guest satisfaction in an iconic luxury Parisian hotel.
- Worked as a server in the restaurants on a temporary basis.

**Apprentice cook, Le Refuge des Gourmets\***

August 2019 - August 2021

- Two-year apprenticeship in a Michelin-starred restaurant.
- Worked across garde-manger, main courses, and pastry.

**Culinary Intern, Le Clos des Sens\*\*\***

January 2018 - March 2018

- Five-week internship in a 3-Michelin-star restaurant.
- Assisted in both kitchen and pastry sections.
- Exposure to elite gastronomic standards and fine dining execution.

**Intern and Seasonal Staff, Au Pot'y Neron**

2017 - 2019

- Worked in both kitchen and service, developing versatility and guest interaction.