

PROFESSIONAL PROFILE

Teo Kim

PRIVATE CHEF · KOREAN DINING · INTERNATIONAL EVENTS

Private chef and hospitality operator with more than a decade of experience across London restaurants, independent food businesses, Korean-European dining, touring catering and retreat cooking. Combines Korean culinary foundations, Japanese and pan-Asian kitchen discipline, international menu range and hands-on operational leadership.



CORE CAPABILITIES

- Private dining and chef's tables
- Korean and international menu development
- Dietary and allergen-aware menu planning
- Daily household and villa cooking
- High-volume touring and event catering
- Kitchen leadership, costing and suppliers

PROFESSIONAL EXPERIENCE

ANJU LONDON

Founder & Operator

Founded and operated an independent Korean street-food, event and pop-up business. Led a team of approximately 15 and managed menu development, production, events and festivals, customer experience, operations and business development.

HALMI · VIENNA

Co-founder & Head Chef

Co-created and led a Korean-European restaurant concept. Directed menu creation, kitchen standards, suppliers, costing and service, developing a distinctive bridge between Korean flavours and European produce.

LONDON RESTAURANT KITCHENS

Sushi, Japanese & Pan-Asian

Built professional foundations in disciplined London kitchens, including sushi preparation, Japanese technique, pan-Asian production and the pace and consistency required by commercial service.

SELECTED EXPERIENCE

Service range & working style

EUROPEAN MUSIC TOURING CATERING

Catered for Linkin Park, Metallica and Rock im Park, and provided specialist Korean food for BTS, ATEEZ, aespa and TXT during European concert dates. Delivered services for approximately 100-150 people while managing menu rotation, dietary requirements, local sourcing and venue teams.

PRIVATE CHEF & HOUSEHOLD COOKING

Plans and delivers private dinners, daily household meals, family-style menus, short-term cover and selected travel assignments. Adapts service to the home, guest schedule, dietary needs and available kitchen.

RETREATS & WELLNESS

Experienced in vegetarian, vegan and Ayurvedic-inspired cooking for retreat and wellness settings, with an emphasis on variety, colour, balance and generous shared dining.

PROFESSIONAL STRENGTHS

- Calm, organised production in unfamiliar kitchens
- Menus adapted to guests, season and local sourcing
- Clear communication with households, venues and teams
- Confidential, respectful presence in private environments
- Practical dietary planning and honest allergen discussion
- Korean specialism supported by broad international range

CURRENT FOCUS

Private dining · Daily household cooking · Korean chef's tables · Touring support · Retreats · Selected international assignments

CONTACT & AVAILABILITY

Teo Kim

contact@chefteokim.com

Instagram · @teok1m

UK · Europe · Selected destinations