





Christophe Berg

French Native, Fluent in English, Permanent Resident in the US, based in Denver - CO.
Master of Science degree in Project Management |    

Independent Consultant | Project Manager | Business Coach

With 30 years of international experience as a consultant, I support Business Owners in developing projects, leveraging AI and agile methods to streamline operations and creating wellness services, products and experiences.

Consultant, Wellness Chef and Business Coach in La Palma, Canary Islands from Oct 2013

Consultant for AzulFit retreat center in Fuerteventura, Spain. Wellness Chef for the Mindful Eating Program and Juice Bar of MSC Explora Cruises. Business Coach for Chefs, Digital Nomads and Solopreneurs. Consultant for EKM6 and Plenti Grocery in Bangkok, Thailand. Consultant and Business Developer for Blue Lotus Hua Hin Resort, Thailand. Plant-Based recipes Author for the book "Because We Care". Consulting Plant-Based Chef for Apollo Group (Apollo/Regent Cruises) in Miami. Guest Chef at The Art of Raw in Croatia. Guest Chef on Plant-Based Cuisine for Oceania Cruises. Consulting Chef for the Juice Bar of Oceania Cruises.

Director of Education of Blue Lotus Hua Hin, Thailand, from Feb 2017 to March 2020

Launch of the 1st Learning Center for Plant-Based Cuisine in Asia. Hiring and Coaching the international team of culinary instructors. Supervising the cooking school staff. Curriculum Development. Student Enrollment. Business Development. Communication Strategy. Online Presence. Hosting Special Classes for Pro Chefs and Wellness / Yoga Retreats. Developing, Teaching week-long classes - Pure Energy, Green Thai Cuisine, Chef Training and Business Coaching. Working Onsite and Remotely.

Chef Consultant at TOM's Juice Bar in Saint Barth, France, from Sep to Nov 2015

Development and Launch of TOM's Raw Vegan Juice Bar. Consultant on menu development, staff training, organization of the kitchen lab and the juice bar, food cost analysis, pricing setting, sourcing kitchen equipment and key ingredients.

Project Developer at MK Culinary Academy in Evason Hua Hin, from March to July 2015

Opening the 1st MK Vegan Cooking School in Thailand. Project Management of the cooking school, kitchen design and construction with architects. Sourcing culinary equipment and key ingredients with local suppliers. Coordination with the GM and staff of Evason Hua Hin Resort.

Executive Chef, Consultant at Yi Athens in Greece, from July to Dec 2014

Development and Launch of the 1st Greek Raw Vegan Restaurant in Glyfada / Athens. Menu Development. Hiring and training the culinary team. Kitchen standards and organization. Equipment and Key ingredients Sourcing. Food Costs Analysis. Pricing.

Student / Internship at MAKE Restaurant, Make Out Juice Bar and MK Culinary Santa Monica, from February to July 2013 - Raw Vegan Cuisine Fundamentals, Advanced and Pro.

Studio Owner, Vegan Chef of Biophily in Haarlem, Netherlands, from May 2012 to Aug 2013

Development and Launch a Raw Vegan Cooking Studio offering niche catering, healthy plant-based cooking workshops and wellness coaching in cooperation with local yoga studios.

Founder of Metagama, Web Consultant in Paris and Amsterdam, from July 2006 to Dec 2011

Consultant on Web Projects, Agile Methods and Game Production. Clients: PHILIPS, L3i Department of the University of La Rochelle in France, HKU - Game Development Department of the Utrecht School of Arts in The Netherlands, W!Games, Globz, Parties Prenantes, Betomorrow, UBIKOD, Lagardère Multimédia Paris. Author, producer of serious web games and card games.

Game Developer at Upper Deck in Amsterdam, The Netherlands, from Sep 2004 to June 2005

Research, Design and Development of Card Games based on Cartoon Licenses (WinX Club, Monster Allergy...) published in Europe. Contact Game Designers. Trends, Opportunity Studies.

Visiting Lecturer in Game Design, Agile Methods and Game Production, from 2002 to 2010,

Master of Video-Games in France, Bachelor in Game Development at the HKU - the Utrecht School of Arts (NL) and Bachelor in Game Development at Ngee Ann Polytechnic (Singapore).

Founder of the Game Agency Toodoo.net in Paris, La Rochelle, from June 1999 to March 2004

Web Consultant, Technical Director, Project Manager. Web Game Designer and Producer. Card Game Publisher. Serious Game Developer. Clients: Lagardère Group, Euro RSCG, KENZO, Packard Bell Europe/NEC, WCube/Framfab, Microsoft Consulting, Kalisto Entertainment, The Link, HR Gardens, Société Générale AM, Régie T, la force magique, WCube/Framfab, Orange Art.

Digital Project Manager for Web Agencies in Paris, France, from Nov 1993 to May 1999

Companies: FRA-Business Interactif, Altinet, The Net Group, Europa Cinemas, Gibert Joseph.

EDUCATION

MASTER of Science in Project Management (option Mathematics & Computer Science).
Université de La Rochelle, France, years 2004- 2005. Master's Thesis on Agile Methods.

PUBLICATIONS

Author of 12 Plant-Based Cuisine Cookbooks at Les éditions La Plage, Paris, since 2010

Titres: CRU, Secrets d'Endurance, Secrets du Jeûne au Quotidien, Protéines Vertes. *Raw Cuisine, Endurance Secrets, Daily Fasting, Green Protein, Energy Bars, Smoothies, Cooking without Salt.* Healthy Recipes Author for "Because We Care" in 2022, les éditions En Exergue, Paris.

Who Am I? - Christophe Berg

Consultant - Business Coach, Helping Project Owners to Dream with a Plan.

French Native, Fluent in English. Permanent Resident in the US, based in Denver - CO.

With 30 years of international experience as a consultant, I support Business Owners in developing projects, leveraging AI and agile methods to streamline operations and creating wellness services, products and experiences.

Key Skills & Competencies:

- Project Strategy & Management, Agile Methods (Kaizen, Kanban, Scrum, Lean)
- Tools: Trello, Gemini, ChatGPT, Canva, Google Pro Suite, Javascript, SQL Database
- Business Development, Lifestyle Business Coaching, Training & Mentorship
- Healthy Plant-Based Cuisine, Mindful Eating, Wellness Retreats & Experiences
- Content Creation: Book, Serious Web Game, Card Game, Podcast

References:

- **John Fischer** - Founder of Sticker Giant, Longmont - Colorado
- **Premika Srichawla** - Founder EKM6, Plenti in Bangkok, Thailand
- **Eric Barale** - Senior Culinary Director of Apollo Group, Miami
- **Franck Garanger** - Head of Culinary for Explora Journeys, Geneva
- **Bárbara Fernández Reboredo** - GM Columbia Beach Resort, Cyprus
- **Alan Thomas** - Managing Director of Evason Hua Hin Resort, Thailand
- **Karissa Issac** - Co-founder Azulfit in Fuerteventura, Spain

Website: kristofberg.com - [Schedule a call](#)

Linkedin: [linkedin.com/in/kristofberg](https://www.linkedin.com/in/kristofberg)

Instagram: [@kristofberg](https://www.instagram.com/kristofberg)

Medium: kristofberg.medium.com

Podcast the Blue Lotus Café ([Apple](#) - [Spotify](#))

Plant-Based Cuisine: kristofberg.com/plant-based

Articles on Medium [@kristofberg](#)

[How-to develop an Idea into a Business Project?](#)

[Mind Mapping for Communicating Ideas](#)

[How to manage your Time with KANBAN?](#)

[Do less. work better with Personal KAIZEN](#)