

Christophe Berg

French native | Fluent in English | U.S. Permanent Resident | Based in Denver, Colorado | MSc in Project Management | 

Independent Consultant | Business Developer | Project Manager

With 30 years of international experience, I help business owners and brands expand to new markets, leveraging AI and agile methods to streamline operations, build partnerships and develop sustainable, wellness-driven services and experiences.

Wellness Consulting Chef and Business Coach in La Palma, Canary Islands (since Oct 2013)

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

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

Launching the 1st Learning Center for Plant-Based Cuisine in Asia. Co-development of the learning center inside the Evason Hua Hin Resort. Business Development. Hiring and coaching the international team of culinary instructors and cooking school staff. Curriculum and experience development. Student Enrollment. Communication Strategy. Online Presence. Hosting special weeks for Pro Chefs, Wellness and Yoga retreats. Developing and teaching week-long classes: Pure Energy, Green Thai Cuisine, Chef Training, Business Coaching & Monthly Instructor Training.

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

Developing and launching TOM's Raw Vegan Juice Bar. Interior design. Menu development. Training the team and founders. Setting up the organization of the kitchen lab and the juice bar. Food cost analysis and setting prices. 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. Cooking school development, coordination of the kitchen design and construction with architects. Sourcing culinary equipment and key ingredients with local suppliers. Building key partnerships. Coordination with the managing director and the host team of the Evason Hua Hin Resort.

Plant-Based Chef de Cuisine at Yi Athens in Greece, from July to Dec 2014

Developing, Launching the 1st Greek Raw Vegan Restaurant in Glyfada. Hiring and training the culinary team. Developing the menus for the cafe, catering and pastry shop. Food cost analysis and pricing. Setting up the kitchen standards and organization. Sourcing of key ingredients.

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

Developing, launching 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, Game Developer on online interactive projects. 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 Productor. 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

Permanent resident in the U.S. | Based in Denver, Colorado. | 

Consultant | Business Developer | Lifestyle Business Coach

Helping Business Owners Turn Ideas into Viable Projects.

With 30 years of international experience across Europe and Asia, I help companies develop projects, build key partnerships and create sustainable wellness experiences.

Key Skills & Competencies:

- Business Development & Market Expansion
- Project Strategy & Agile Planning (Kaizen, Kanban, Lean)
- Early-Stage Opportunity Studies & Project Audits
- Healthy Plant-Based Cuisine & Wellness Experience Curation
- Lifestyle Business Coaching, Training & Mentorship
- Content Creation: Active Living, Wellness Experiences, & Trail Running
- Tools: Trello, Gemini, ChatGPT, Canva, Google Workspace, JavaScript, SQL

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

Instagram: [@kristofberg](https://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](#)