

PERSONAL/ PRIVATE CHEF  
Professional Summary

EXECUTIVE CHEF \_\_\_\_\_ With more than 29 years of expertise at the forefront of restaurant operations and menu development, I bring an innovative approach to restaurant's, catered events and hospitality services – one that focuses on cost-effectiveness in food and labor, with quality to deliver impactful and exceptional cuisine. My background includes Mexican, Italian, Japanese, American, and fusion of all those cuisines, with broad experience in line management, staffing, new restaurant development and menu planning. Fine dining, scratch kitchens, Catering onsite and offsite 100-20000 people at any given time, retail food outlets, concessions and QSR's

Skills

- Kitchen Design & Workflows
- Operations Management
- Product Costing / Cost Control
- Innovative Menu Development
- Team Building & Leadership
- Quality & Customer Service
- New Restaurant Openings
- Revenue Growth / P&L
- Performance Management
- IMenuPro
- Aloha
- Microsoft Office Suite
- Solomon
- Quest
- ETeac
- Eventmaster
- Caterease
- Food plating and presentation
- Forecasting and planning
- Kitchen equipment operation and maintenance
- Operations management
- Business process, Negotiation, Unique
- Com, Operations Management
- CA, Optimization
- Cooking, Performance Management
- Cost Control, Personnel
- Clients, Processes
- Client, Purchasing
- Customer Service, Quality
- DC, Quality control
- Direction, Quality management
- English, Quest
- Financial management, Reception
- Focus, Recruitment
- Greek, Research
- Italian, Retail
- Kronos, Sales
- Team Building, Scheduling
- Recipes and menu planning
- Payroll and scheduling
- Menu planning

Work History

Personal/ Private Chef, 01/2019 to Current

Company Name – City , State

- Traveling around the LA and Orange County cooking for parties of 2 to 50.
- Plated, buffet, family style or food stations, plus more.
- Sourcing wild and sustainable meats, fish, and poultry.
- With organic produce, to produce a memorable event.

Executive Chef, 07/2018 to 01/2019

Company Name – City , State

- My goals and direction needed for this 5-million-dollar operation was to bring high quality, innovative, whimsical comfort food that's interactive for the client/guest experience, bringing contemporary California-Italian fusion cuisine, with an emphasis on local farms and businesses using sustainable meats and seafood.
- Lounge, Café, Grill and Banquets are the revenue streams for this property.
- Also drove dramatic cost saving of labor and food cost, currently trending at 34% food cost and 9% labor cost
- Completely revamped menu, brought in fresh ingredients and new ideas, changed menu seasonally.

Executive Chef/ Director of Culinary , 01/2015 to 03/2018

Company Name – City , State

- My focus for this 26-million-dollar operation was to bring high quality, innovative food so clients and customers feel like they are not in a convention center atmosphere.
- Whimsical comfort food that's interactive for the client experience, bringing contemporary California Cuisine, with an emphasis on local farms and businesses with sustainable meats and seafood.
- Over saw 100+ employees and 6 chefs daily.
- Execution of catering, concessions and offsite functions from 200-20000 people.
- Drove dramatic cost savings and optimization, including running a food cost of 20% and a labor cost of 8% of gross food sales only.
- Revitalized the menu to bring a fresh approach to our branding mantra, chef inspired and culinary driven, creation and implementation of 2 new catering menus, as well as multiple tailored menus to client specifications.

Education

AOS : Culinary Arts & Hospitality Management , 1997

California Culinary Academy - City , State  
High School Diploma : 1993  
Mary Star of the Sea High School - City , State  
Skills

- Kitchen Design & Workflows
- Operations Management
- Product Costing / Cost Control
- Innovative Menu Development
- Team Building & Leadership
- Quality & Customer Service
- New Restaurant Openings 7
- Revenue Growth / P&L
- Performance Management
- IMenuPro
- Aloha
- Microsoft Office Suite
- Solomon
- Quest
- ETeac
- Eventmaster
- Caterease
- Food plating and presentation
- Forecasting and planning
- Kitchen equipment operation and maintenance
- Operations management
- Business process, Negotiation, Unique
- Com, Operations Management
- CA, Optimization
- Cooking, Performance Management
- Cost Control, Personnel
- Clients, Processes
- Client, Purchasing
- Customer Service, Quality
- DC, Quality control
- Direction, Quality management
- English, Quest
- Financial management, Reception
- Focus, Recruitment
- Greek, Research
- Italian, Retail
- Kronos, Sales
- Team Building, Scheduling
- Recipes and menu planning
- Payroll and scheduling
- Menu planning

#### Work History

Personal/ Private Chef, 01/2019 to Current  
Company Name " City , State

- Traveling around the LA and Orange County cooking for parties of 2 to 50.
- Plated, buffet, family style or food stations, plus more.
- Sourcing wild and sustainable meats, fish, and poultry.
- With organic produce, to produce a memorable event.

Executive Chef, 07/2018 to 01/2019

Company Name " City , State

- My goals and direction needed for this 5-million-dollar operation was to bring high quality, innovative, whimsical comfort food that's interactive for the client/guest experience, bringing contemporary California-Italian fusion cuisine, with an emphasis on local farms and businesses using sustainable meats and seafood.
- Lounge, Café, Grill and Banquets are the revenue streams for this property.
- Also drove dramatic cost saving of labor and food cost, currently trending at 34% food cost and 9% labor cost Selected Achievements:
- Completely revamped menu, brought in fresh ingredients and new ideas, changed menu seasonally.

Executive Chef/ Director of Culinary , 01/2015 to 03/2018  
Company Name " City , State

- My focus for this 26-million-dollar operation was to bring high quality, innovative food so clients and customers feel like they are not in a convention center atmosphere.
- Whimsical comfort food that's interactive for the client experience, bringing contemporary California Cuisine, with an emphasis on local farms and businesses with sustainable meats and seafood.
- Over saw 100+ employees and 6 chefs daily.
- Execution of catering, concessions and offsite functions from 200-20000 people.
- Drove dramatic cost savings and optimization, including running a food cost of 20% and a labor cost of 8% of gross food sales only.
- Revitalized the menu to bring a fresh approach to our branding mantra, chef inspired and culinary driven, creation and implementation of 2 new catering menus, as well as multiple tailored menus to client specifications.