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**EXECUTIVE CHEF**

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**Award-winning, progressive culinary professional** with over 15 years of experience in establishments that include a world-class resort and several upscale restaurants. Unique blend of creative flair and passion for food, strong business sense and engaging interpersonal skills. Strong record of streamlining operations and improving service while preserving the highest levels of quality. Natural ability to create enthusiastic, productive working environments with customer-oriented professionals. Highly skilled at performing financial analysis, troubleshooting operations and recommending effective cost controls.

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**HIGHLIGHTS**

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- ★ Worked with noted chefs such as Thomas Keller of *French Laundry* and *Per Se*, Mario Batali of *Babbo*, Ming Tsai of *Blue Ginger* and Masayoshi Takayama of *Masa* at charity events. Interned with Edward Leonard, CMC of *Westchester Country Club*.
- ★ Nominee for Best Northeast Regional Chef Award from the James Beard Foundation in 2005, and also named for Best Rising Chef in 2000.
- ★ Earned Distinguished Restaurant of North America Award from DiRona in 2003, *Max's of Manchester*, Avon, CT
- ★ Appeared on TV shows including *Phantom Gourmet*, *Lidia's Italian Table* and *Cooking Live*.
- ★ Written up in magazines such as *Gourmet*, *Food and Wine*, and *Bon Appetit*, with recipes published in cookbooks such as *Joy of Cooking*.

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**PROFESSIONAL EXPERIENCE**

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POMEGRANATES, Avon, CT

2004 – 2007

*Upscale restaurants with full banquet facilities offering gourmet international cuisine*

**Executive Chef** – Managed a staff of up to 44. Oversaw all kitchen and food operations for 2 restaurants, and assisted in managing others in corporation, including opening a new facility. Negotiated with vendors on food supplies of up to \$4.8M annually. Spearheaded purchase of commercial vehicle for catering and transport of perishable goods. Personally traveled to Boston weekly to select fresh produce and fish. Developed wine list and menu. Supervised catering for events accommodating up to 400 people. Conducted budgeting, marketing and financial/cost analyses.

- ★ Earned *Best Fine Dining in Farmington Valley Award*
- ★ Achieved optimum food service operating costs for the corporation at a critical juncture:
  - Kept restaurant food costs at **25.5%** versus industry standard of **32-34%**, and owner goal of **30%**
  - Maintained whole staff labor costs at **26%** versus industry standard of **30%**
- ★ Streamlined all kitchen operations and set up a commissary unit for 5 restaurants that provided the necessary structure for the corporation to run as profitably as possible and fueled its future growth.

MAX'S OF MANCHESTER, Hartford, CT

2000 – 2004

*Three-star fine dining restaurant with eclectic international cuisine and full banquet facilities with annual revenues of \$7.5M*

**Executive Chef** – Managed the daily operations of restaurant and banquet facility with a staff of 45. Trained new hires and retrained existing staff on food presentation techniques and wine decanting. Revitalized internship program for students from local schools, colleges and universities. Managed dessert production. Oversaw purchasing, menu development and wine selections. Attended weekly management meetings and conducted monthly staff meetings.

- ★ Nominated Best Chef: Connecticut from the James Beard Foundation, 2002 – 2004
- ★ Leveled food services expenses across 4 categories while preserving quality and service:
  - Kept banquet food costs at **27%** vs. industry standard of **32%**
  - Maintained restaurant food costs at **32%**, in line with industry standard of **34-36%**
  - Controlled banquet labor costs at **4.5%**, compared to industry standard of **4-6%**
  - Leveled restaurant labor costs at **17%** compared to industry standard of **17-20%**
- ★ Featured in numerous local newspapers and in both *Gourmet* and *Bon Appetit* on multiple topics including seasonal menus, restaurant critique surveys and charity events.

ELENA'S ON THE GREEN, Westchester, NY 1998 – 2000  
*Upscale Italian-American restaurant with \$3.5 in annual revenues*

**Executive Chef** – Provided hands-on expertise in areas that included menu planning, cost control and analysis, staffing, budgeting, and marketing. Supervised entire restaurant staff of 22.

- ★ Earned Best Upscale Restaurant in Pioneer Valley Award for 2000 – 2001
- ★ Controlled food and operating expenses while enhancing food quality and improving kitchen techniques:
  - Maintained restaurant food costs at **33%**, in line with industry standard of **32 - 34%**
  - Cut kitchen labor costs to **10.5%**, far surpassing industry standard of **17-18%**
- ★ Won recognition for several eclectic entrees, with recipes published in local cookbooks.

COLONY BEACH & TENNIS RESORT, Longboat Key, FL 1995 – 1997  
*Five-star diamond luxury resort ranked as #1 tennis resort in the US and #2 in the world*

**Executive Sous-Chef/Assistant Pastry Chef** – Under direction of executive chef, managed kitchen staff of up to 60 and functions that included scheduling, menu planning and purchasing for a resort with 5 different restaurants and \$10M in yearly revenues. Assisted pastry chef with delicate pastry preparation, baking, cake decorating and menu planning for Patti Georges and Michael's on East, affiliated restaurants.

- ★ Received Florida Wine Spectator Award for 1995 – 1997
- ★ Instrumental in keeping expenses in check while preserving reputation for excellence and quality:
  - Lowered banquet food costs to **29.75%**, below industry standard of **32%**
  - Kept restaurant food costs at **33.5%**, in line with industry standard of **34-36%**
  - Evened out banquet labor costs to **4.5%**, in line with industry standard of **4-6%**
  - Held kitchen labor costs at **17.25%** versus industry standard of **17-20%**

CAFÉ MADELAINE'S/ MADELAINE'S RESTAURANT, Providence RI 1991 – 1995  
*Family style Italian American restaurant with \$1.75 million in annual revenues*

**Sous-Chef/Line Cook** – Helped owner with preparation of all foods, assisting chef/owner with ordering, organization of kitchen staff, and menu planning. Augmented culinary skills and gained hands-on business experience to advance professional career in culinary arts and hospitality. Assisted in planning, development and construction of a new restaurant.

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## EDUCATION, AFFILIATIONS & SKILLS

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JOHNSON & WALES UNIVERSITY, Providence, RI

**Bachelors in Culinary Arts, GPA 3.9, 1995**

*—Earned degree while working full time—*

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Certified Food Safety Manager

Member, American Culinary Foundation

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Computer proficiencies include: MS Word, Excel, Outlook Express, ACT, Key Gourmet, and Eventmaster  
 Fluent in Italian and Spanish, and conversant in French

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## VOLUNTEER & COMMUNITY SERVICE

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Avid participant in charitable events that include Taste of the Nation – *Share Our Strength*, March of Dimes - *Chefs for Healthy Babies*, Dana Farber Cancer Institute – *Jimmy Fund*, Habitat for Humanity, Ronald McDonald House, and many others.