

Joseph
Fort Lauderdale, FL

Professional Summary

Highly experienced and versatile private chef with over 20 years in the food and beverage industry. Expertise in crafting gourmet, nutrient-rich meals tailored to various dietary preferences including vegan, paleo, gluten-free, and Mediterranean. Proven track record of delivering exceptional culinary experiences for UHNW individuals and families, providing seamless service in both intimate and large-scale settings. Adept at managing estate operations, event planning, and staff training. Fluent in English and Spanish, ensuring clear communication with diverse teams and clients.

Skills

- Custom menu design for dietary restrictions
- Organic and farm-to-table expertise
- HACCP and food safety management
- Formal front-of-house service
- Staff leadership, training, and development
- Vendor and inventory management
- Calm under pressure; exceptional guest relations
- Bi-lingual (English /Spanish)

Professional Experience

Chef Consultant

Food Truck Consultant - Denver, CO | 2018 - Present

- Developed new menus for eight different food truck concepts.
- Detailed portion sizes and labor costs for each menu item.
- Reduced food costs by 12%.
- Developed employee manuals and a detailed company handbook.
- Catered a 2,000-guest event for Southwest Airlines.

Executive Chef

NY | 2015 - 2020

- Designed and executed custom menus for high-end clients, accommodating dietary restrictions and preferences.
- Managed kitchen operations including procurement, staffing, and event execution.
- Ensured food quality and safety through daily inspections and compliance with HACCP standards.
- Collaborated with event planners and clients to ensure smooth execution and client satisfaction.

Private Chef /Estate Manager Private

Estate - NY | 2010 - 2015

- Crafted bespoke menus for family meals and events, ensuring all dietary preferences

were met.

- Managed estate staff, vendors, and contractors, overseeing daily operations and maintaining service quality.
- Coordinated and executed catered events, including menu design, vendor selection, and oversight.
- Traveled extensively with the family, adapting menus to various locations.
- Developed relationships with local purveyors for fresh, high-quality ingredients.
- Implemented staff training programs to enhance service delivery.

Chef/Owner

Management Services – Montrose, CO | 2007–2010

- Provided personal chef services and estate management for high-end clients in Aspen and Telluride.
- Catered high-profile events including art gallery and corporate grand openings.
- Managed all event logistics, staffing, and client relations.

Assistant Director of Catering

Catering – Tampa, FL | 2000–2005

- Coordinated major events, including the Neiman Marcus grand opening and Super Bowl functions for NFL players.
- Managed event logistics, site inspections, and execution.
- Led staff assignments, inventory management, and vendor relations to ensure high-quality service.

Education & Certifications

- Certified in Food Safety and HACCP Management
- Advanced Training in Organic and Farm-to-Table Culinary Practices
- Associate's Degree in Business Management

References

Available upon request