

## Professional Experience

### **Private Chef Services** 2016 - Present

Thailand and the United States

Complete food and beverage catering services for international clientele in residence villas, vacation rentals, private yachts, and yacht charters.

Dietary menu advisement, preparation, and supply.

### **Manager/Chef - *Chef in the Jungle Co.*** 2014-2016.

Koh Samui, Thailand

Design, preparation, execution and service of gourmet food and beverage receptions for one of Asia's premier wedding destination islands.

### **Operations Manager - *Beijing Italo Food Inc.*** 2008-2012

Beijing, China

A division of DaVinci Food Products Ltd, Montreal, Canada. Manufacturer of frozen pizza products, fresh/frozen pastas, pasta sauces, and snack products for markets within China, Japan, and Korea.

### **Responsibilities**

- Beijing facility manager and North American Liaison
- Product Research and Development
- Product Costing Analysis
- International Food Exposition Representative

**Production Manager - *Beijing Italo Food Inc.*** 2006-2008  
Beijing, China

Implementation and control of the manufacturing processes for a variety of fresh and frozen, pasta and pizza, sauce and snack products for the Chinese domestic market.

**Responsibilities**

- Management of 60+ Production Staff
- Quality Control Management
- Production Processes Training and Implementation
- Management of 300+ Product Inventory

**Clients**

- Aramark: 2008 Beijing Olympic Village
- Beijing Airport Catering
- Shangri-la Hotel Group
- Yum Yum Group (7-11)

**BCC Hospitality Consultant Services** 2006-2012  
Beijing, China.

Menu consults or creation, costing analysis, kitchen design, workflow, and staff training to restaurant operators.

*Clients - The Pomegranate, Nearby the Tree, Starfish*

**Executive Chef** - The John Bull - Beijing, China 2004-2006

**Executive Chef** - The Big Apple - Beijing, China 2002-2003

**Sous Chef** - Jillian's - San Francisco, California 2000-2002

**Sous Chef** - Vidalia Restaurant - Washington D.C. 1998-2000

**Sous Chef** - Saratoga Golf Resort - Saratoga, WY1995-1997

## Education & Certificates

**Associates of Arts Degree** - Culinary Arts - 1991  
Baltimore International Culinary College  
Baltimore, Maryland

## Publications

**Baking Bread for the Genius** - Genius Press Publications - 2015

A comprehensive instructional guide for the non-professional with in-depth recipes and techniques, international styles, flavors, basic pastry, and more.

## Languages

- Native English
- Mandarin Chinese: Proficient oral + written via keyboard input.
- Spanish: Entry level
- Japanese: Entry level

## Professional Computer Skills

Proficient creating spreadsheets for product costing, visual presentations, and web-based communications.

## Communication Skills

Ability to leverage the strengths of individuals/teams best suited to accomplish objectives at hand while overcoming cultural and linguistic barriers.

## References

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- Gordon Forester - Chef - +1 301 814 6825  
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