

George Levendis

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Experienced Chef with over 10 years experience working in the hospitality industry. I have maintained a managerial role working as Executive Chef, Chef de Cuisine & Sous Chef for over 6 years. The past 2 years I have encouraged my entrepreneurial spirit by working independently as a Private/Travel Chef & Caterer. I have been involved in 2 restaurant openings in addition to working in a number of trendy, upscale restaurants. My career path has led me to a wide array of experience & cuisines. I have worked in establishments; varying from 50 seats to 250 seats, with a price average per person ranging from \$40-\$80 with daily covers from 100-500 people. The restaurants cuisines where I have gained most of my experience are Hawaiian, Greek, Italian, & American Bistro. Also, due to my self-practice, curiosity & travel experience, I have had the opportunity to learn multiple other cuisines (that I apply to my independent catering), including Mexican, American Southwest, Mediterranean, Thai, Chinese & Indian. My strengths include creating sophisticated menus that ranges from prime steaks, chops, poultry, seafood and raw bar, vegetarian, vegan, gluten-free & raw-food. All menu items are created and priced to drive profitability and to produce repeat guests.

Summary of Skills

I am well skilled in creating diverse menus, man power planning, driving profitability, new daily specials, organizational skills and team building leadership.

Technical Skills

Proficient in Windows 95/98/2000/2007/08/XP, Word, Excel, Power Point, Access, Macintosh, Micros & Open Table

My Infinite Goal

To create a wide array of exuberant and delectable dishes that delivers an unforgettable flavorful sensation in every bite.

Professional Experience

World Traveled Personal Chef

New York (June 2009-Present):

Private Chef: Clients consist of; Independent Companies (Doctors, Gym's, Construction & Landscaping Companies, Nail & Tanning Salons) Private dinner parties, Family lunches & dinner (weekly & monthly), Off-Premise Catering for Celebrations (Anniversary's, Birthdays, Christenings, Bar/Bat Mitzvahs, Graduations, & Weddings) & Holidays (Mother's Day, Valentine's Day, Christmas, St Patty's day, New Years, Thanksgiving, Easter, Halloween, 4th of July, Labor Day, Memorial Day) & Gatherings; (Family Reunion's, Funerals, Picnics)

Travel Chef:

--Hawaii, Maui (September 2011- October 2011)-Chef at Kolealea Agricultural Center, (February 2012-March 2012)-Chef for Visionary Craniosacral Retreat Group

--Germany, Munich (September 2010- October 2010)--- R & D, Private Dinner Parties

--Greece, Thessaloniki & Katerini (August 2010-September 2010)-Chef work-trade on Farms

--Brazil, Igazu Falls, Copacabana & Ipanema(January 2009-February(2009)-Family Hired Travel Chef

Bella Vita City Grill

St. James, New York

Chef De Cuisine, February 2009- July 2010

Bella Vita is an Italian-American restaurant, seats 116, open for lunch & dinner, 7 days a week. Responsibilities include working the line & managing all aspects of the back of the house.

- Creating a menu items & daily specials with original recipes
- Butchering
- Purchasing
- Forecasting
- Staffing
- Training
- Catering (Baby Shower's, Off-Premise Weddings, Christenings, Bar/Bat Mitzvahs)
- Maintenance
- Inventory
- Working & expediting the line

Javarone's Prime View

Port Washington, New York

Executive Chef, October 2007- January 2009

New Restaurant, Opening Executive Chef, in charge of all aspects of kitchen & responsible for business Development & Restaurant improvement. Prime View Holds 240 seats, with an outdoor balcony for dining as well, 280 degrees water view. Gross sales 400k-800k quarterly. (open 7 days week, Lunch 6 days, & Brunch On Sundays)

- Creating a diverse menu with original recipes
- Butchering
- Purchasing
- Forecasting
- Marketing
- Staffing
- Training
- Catering (Baby Shower's, Christenings, Bar/Bat Mitzvahs)
- Maintenance
- Inventory
- Scheduling

Key Achievements

- Opening Of This New Restaurant
- Zagat Rated
- "2 Star" Rating Newsday
- "Very Good" New York Times
- Turned 200-500 covers daily
- Increased sales quarterly
- Created our stock, sauce and daily specials
- Maintained B.O.H Labor at 10.8 % cost
- Sunday Brunch

Buttera's

Smithtown, New York

Swing Chef, March 2007-October 2007

I managed & worked in this extremely fast paced kitchen which revolves around the "sauté" station. This Italian restaurant is on the "higher end" which seats 124. (open 7 Days a week, Dinner & lunch Service)

- Purchasing
- Training
- Catering (Corporate events, Christenings)
- Inventory

- Open/Closing Responsibilities
- Preparation
- Running Line During Peak Business Hours

Key Achievements

- Opening Up This New Restaurant (in smithtown)

Blue Honu

Huntington, New York

Executive Chef / Chef De Cuisine November 2005 to March 2007

I have managed all aspects of the back of house in a Hawaiian Pan-Asian Zagat rated restaurant friendly- upscale) (230 seats) with sales volume of 4-5 million dollars annually. Daily responsibilities include:

- Creating a diverse menu with original recipes
- Purchasing
- Forecasting
- Marketing
- Staffing
- Training
- Catering (Weddings, Christenings, Bar/Bat Mitzvahs)
- Maintenance
- Inventory
- Scheduling

Key Achievements

- *Zagat* rated
- *Daily News* Late night dining Restaurant of the Year
- Huntington Restaurant of the Year 2002-2006
- Numerous articles in *Restaurant Guide of Long Island*
- Charity TV demonstration on critically acclaimed original recipes
- NARA rated Award of Excellence
- Noted in *Newsday* as "Long Islands Hot Spot"
- *New York Times* declares "Hip Sexy and Desirable Dishes"

Blue Honu

Huntington, New York

Sous Chef October 2003 to November 2005

Managed all aspects of the back of house overseeing menu additions and creating a new sushi menu.

Daily responsibilities include:

- Running line during peak business hours
- Closing the restaurant
- Daily purchasing
- Training
- Prep
- Scheduling
- Cost of sales

Key Achievements:

- Promoted to chef de cuisine in 18 months
- Turned 500 covers daily
- Increased sales quarterly
- Created our stock, sauce and daily specials

Marriot Hotel

Islandia, New York

Banquet/Line Cook August 2002-2003

- Oversaw prep for corporate events of 500+ guests
- Proficient skills in all aspects of the kitchen including broiler, sauté, and fry stations.

Dieties Café

Commack, New York

Expeditor/Rounds Man/Line Cook/Server September 1998-2002

- Knowledgeable in both front of the house and back of the house
- Head server and Trainer
- Expedited during peak hours
- Trained new kitchen members

Education

The Center for Bioregional Living's Permaculture Design Certification Course (11 weeks, April 2011)

CRT 3025 Culinary Sanitation & Safety (33 continuing education hours) (September 2009)

CRT 9032 Introduction to Food Service Management (33 continuing education hours) (October 2009)

8 Hour Nutrition Certification Refresher (8 continuing education hours) (April 2009)

New York Institute of Technology, Culinary Program 2002 to 2003

BOCES Wilson Technology Institute, Culinary Program graduate 2000-2002

Kings Park High School, graduate 2002

Additional Travel Experience:

Mexico, Belize, Grand Caymen, Grand Turk, Jamaica, Bahamas, California, East Coast of U.S., Canada, Turkey, Northern and Southern Greece, Southwestern U.S., South America (Brazil, Peru, Bolivia, Argentina), Germany, Holland,

Interests:

Food!, World Culture, History, Astronomy, Mythology, Quantum Physics, Camping, Fishing, Reading

Favorite Color: Green