**FERNANDO MARULANDA (917)574-3334**

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**PROFESSIONAL EXPERIENCE**

**La Goulue Palm Beach**

**EXECUTIVE CHEF 2022-present**

* **Currently the Executive Chef in charge of all things culinary and the Senior Property Executive Manager balancing visions from both owners**
* **In charge of BOH hiring, training, placing, monitoring, correcting and at times terminating all staff**
* **Responsible for creating special events menu, and implementing seasonal changes as well as recipe testing, writing, costing, and wording.**
* **Tasked with the duty of representing the restaurant in all local functions and media events and interviews**
* **Responsible with working with Facilities Manager to ensure perfect operation of all kitchen equipment and purchase of new items or capital investments**

**Charlie Palmer Steak NYC**

**Mirbeau Inn & Spa**

**Upper Story by Charlie Palmer**

**Crimson & Rye**

**EXECUTIVE CHEF 2018-2022**

* **Executive Chef overseeing four properties for the Charlie Palmer Group**
* **Senior Executive Manager overseeing Upper Story, an events space for up to 300 people and a Café open 5 days a week**
* **Senior Executive Manager overseeing Crimson & Rye, a craft cocktail bar that serves craft cocktails and craft beers and light fare**
* **Senior Executive Manager Operating the flagship Charlie Palmer Steak in NYC**
* **In charge of overseeing a property in Rhinebeck NY, Willow by Charlie Palmer at Mirbeau Inn & Spa and acting Liaison with the property and in collaboration with ownership and management**
* **In charge of developing a compliance checklist of City of NY requirements for compliance with FDNY, DOH and OSHA, for Upper Story and Crimson & Rye**
* **In charge of hiring, training, disciplining, retraining and retention of all kitchen employees and utility at Upper Story, Crimson & Rye, Willow and Charlie Palmer Steak**
* **Responsible for ideation, development, pricing and implementation of all menus and menu changes in collaboration with Chef Palmer at Upper Story, Crimson & Rye, Willow and Charlie Palmer Steak**
* **Involved with Union grievances and translations when needed between company and union employees in DC with our corporate council Tim Bartley Esq.**
* **Assisted in leading monthly meeting of East Coast Chefs Council that involves 4 Chefs from NYC and 1 from DC properties**
* **Overseeing Food Cost and Labor Cost in 4 locations locations as well as participating in Marketing as required, weekly specials and special menu design for clients for events and specific clients**

**THE MERRIN GROUP/HAVANA CENTRAL**

**CORPORATE EXECUTIVE CHEF**

**JEREMY MERRIN/OWNER 2016-2017**

**Multi-Unit Spanish/Cuban/Latin Concept**

* **Overseeing 5 properties including a small new concept based on the mother concept**
* **Overseeing properties and staff stretching from Edison NJ to Jersey City to Yonkers and Long Island as well as the Flagship in the heart of NYC Times Square**
* **Responsible for the development, testing and creation and expansion of new recipe items**
* **Responsible for assisting all Executive Chefs and their teams achieve targeted goals of COGs, inventory and BOH Labor%**
* **Working with the Owner and Marketing department to implement effective campaigns to maximize top line sales**
* **Responsible for reiteration of Proper Equipment maintenance**
* **Responsible for assessing staff performance, plant management and a sanitary environment**
* **Responsible for interdepartmental communication between the Inventory department and the Accounting department**
* **Responsible for the execution of the owners’ vision**
* **Responsible for developing and maintaining Recipe book and enforcing company policies**
* **Responsible for interdepartmental communication between the Inventory department and the Accounting department referencing, Compeat, Aloha and Hot Schedules**
* **Responsible for working with the Catering department and optimizing menu items and production**

**THE TWEEDY GOMEZ GROUP**

**CORPORATE EXECUTIVE CHEF/DOO NYC 2010-2016**

**ANTONIO GOMEZ SANCHEZ, OWNER**

**Multi-Unit Italian/Spanish/Latin Concept**

* **Overseeing 9 properties including one commissary kitchen, two Farms, and their respective Chefs**
* **Overseeing development, testing, creation and expansion of new product lines**
* **Overseeing new property development working in conjunction with architect, contractors, city agencies, landlords and community boards**
* **Responsible for overall profitability based on COGS in Food, Beverage, Labor, Paper Goods and Equipment**
* **Responsible for helping respective Chefs achieve, maintain and surpass targets of 25% Food, 15% Beverage, 22% Labor and 3.5% Paper Goods and Equipment**
* **Responsible for assessing staff performance, plant management, sanitary environment and distribution of bonuses**
* **Responsible for establishing a culture of success through communication, open door policy and structure**
* **Responsible for all systems functioning in unison to ensure proper, sanitary and legal storage and transportation of products from Commissary Kitchen to all restaurants**
* **Responsible for negotiations with purveyors and sourcing of new products and ingredients through local, organic and sustainable farming practices**
* **Overseeing the development and expansion of company concept**
* **Responsible for interdepartmental communication between the Inventory department and the accounting department referencing Cheftec, QuickBooks and Dinerware**
* **Responsible for the execution of the owners’ vision**
* **Overseeing labor efficiency and productivity output while maintaining the highest level of cleanliness and food quality**
* **Responsible for maintaining all equipment and back-up equipment working and maximizing their use by technique, speed, and cleanliness**
* **Responsible for creating and maintaining a culture of success and perpetuating the culture with a sense of urgency, gratitude, attention to detail and perpetual motion**
* **Responsible for developing and maintaining Recipe book and enforcing company policies**
* **Sharing through a bonus structure besides salary of a business generating $13.5-$14.5 million a year**
* **Responsible for leading a group of 160 employees**
* **Core Responsibilities: P&L review, DOH compliance, building the brand and increasing sales vs last year, scheduling, liquor ordering, liaison w events team, facility management, manager mentoring and development, service standards improvement.**

**ALOUETTE FRENCH BISTRO**

**EXECUTIVE CHEF/PARTNER, NYC 2009-2010**

**JON PARDO, MAIN INVESTOR/OWNER**

**Traditional Regional French Bistro Concept**

* **For the span of one year was the Executive Chef and Partner at this Bistro to which I was introduced and offered a percentage by the main Investors. I filled the role of Executive Chef in every aspect and for a minor investment on my part I was given a percentage of the business.**
* **Shared in the expense and profit of a business generating $1.5-$1.7 million a year**
* **Traditional French Bistro Fare**

**TAVERN ON THE GREEN**

**CHEF DE CUISINE, NYC 2009-2009**

**WILLIAM ZAMBROTTO/GENERAL MANAGER**

**Traditional American Fare with hints of French, Italian and Asian Cuisine**

* **Brought on for the purpose of closing the restaurant in its last season with the hope of receiving the bid for a lease extension by the city**
* **Upper management team member overseeing $37 million in revenue**
* **Responsible for directing and leading a staff over 200 employees**
* **In charge overseeing all food related departments and upholding standards**
* **In charge for executing special menus in conjunction with the Banquet department**
* **Worked hand in hand with the Pastry Chef on events and special menus and dessert menus**
* **Responsible for all aspects of the food produced and sold**
* **Directly responsible for 5-7 sous chefs at any given time**
* **Responsible for overseeing the NYC Marathon meal for 18,000 participants**
* **Served the last meal ever made at Tavern on the Green**

**VICTORS CAFÉ**

**EXECUTIVE CHEF, NYC 2007-2009**

**PABLO FIGUEROA/GENERAL MANAGER**

**Traditional and Modern Cuban Fare**

* **Responsible for all aspects of the food and execution of Cuban cuisine**
* **Tasked the execution of the owners’ vision**
* **Responsible for a staff of 60 Employees in the FOH and the BOH**
* **In charge for the hiring and training of all Kitchen Staff**
* **Weekly creating schedules, menu development and recipe testing**
* **Expediting and tending to guests**
* **Responsible for developing specials within the concept of authentic Cuban Cuisine**
* **Responsible for every aspect of a multi-million-dollar revenue establishment**
* **Responsible for establishing and revisiting relationships with various purveyors and companies**
* **Responsible for reaching and maintaining budgetary goals**
* **Responsible for maintaining food cost between 22%-24%**
* **Responsible for maintaining a tradition of over 45 years, and maintaining the reputation of a well-known establishment in the theater district**
* **Responsible for taking the past success of the business and modernizing it without sacrificing tradition, quality or reputation**
* **Responsible for raising the restaurants’ Zagat rating one point in every category**
* **Responsible for establishing new relationships with City Harvest and the Green Restaurants Association**
* **Responsible for representing the restaurant in various off-site events with various Chefs and various media sources including magazines and television**
* **Responsible for being the recognizable face of the business**
* **Responsible for overseeing a business generating $8-10 million in revenue**

**THE DUBLINER**

**EXECUTIVE CHEF, PALM BEACH GARDENS & MIZNER PARK 2006-2007**

**RENE RIGAU/ GENERAL MANAGER**

**Irish Influenced Gastro-pub Concept**

* **Responsible for developing the food, menus, staff and kitchens for two locations**
* **Responsible for every aspect of the food at both locations**
* **Responsible for executing the owner’s vision and developing both properties**
* **Responsible for maintaining continuity between both locations but adapting each location to serve its specific demographic**

**Per Se/ Bouchon Bakery**

**SOUS CHEF, NYC 2004-2006**

**DAN SOLOWAY, PUCHASING DIRECTOR**

**TRADITIONAL AMERICAN WITH HEAVY FRENCH INFLUENCES**

* **Worked every station, receiving to commis, to private dining Chef de Partie**
* **Promoted to Sous Chef within the first year of Private Dining**
* **Promoted to Opening Sous Chef of Bouchon Bakery**
* **First person hired for the Bouchon Bakery staff**
* **Worked side by side with Chef Keller on various aspects of the business, and involved in the design of the kitchens, recipe testing, plate presentation, interviewing and training**
* **Travelled with Thomas to various events as his assistant from Ponte Vedra Beach private events to the Martha Stewart Show, the Today show**
* **Learned and rounded off my approach to hospitality directly from Thomas, which I still use today**
* **Part of the team that received 3 Michelin Stars, 4 NYTimes Stars, Relais & Chateau, Tradition Qualite**
* **Consulting and Additional Jobs**
* **Alegria** **Restaurant & Lounge, Astoria, Queens, NY**
* **Ferrante Restaurant Stamford, Conn.**
* **The National Hotel Restaurant & Lounge Frenchtown NJ**
* **Hill Country BBQ Smoke house & Restaurant Live Music NYC**
* **Bar Coastal Bar and Food Concept NYC NY**
* **Milk Burger Fast Food Burger Concept NYC NY**
* **The Alamo Drafthouse Theater Food Concept, Austin TX, Brooklyn, NY**
* **DinnerThyme Food delivery Concept Hunts Point, BX. NY**
* **Dichter Luncheonette Retro Counter Food Concept Wash. Heights, NY**
* **Barlovento Latin Bistro NYC NY**
* **Culinary Instructor Culinary Tech NYC NY**
* **Smoked Ridgewood NJ**

**Education**

**AOS in Culinary Arts, Pastry Arts and Restaurant Management NYRS**

**Studied Forensic Psychology John Jay College CUNY ’87-‘90**

**Culinary Externship at City Hall Restaurant with Chef Henry Meer ‘00**

**Skills and Certifications**

**Fluent in English and Spanish**

**FOH and BOH Management**

**Well versed in Wines and Pairings**

**Well Acquainted with Word, Excel, Chef Tec, QuickBooks, Aloha, Diner Ware, Open Table, Compeat, Toast, Margin Edge, Seven Shifts, Tainual**

**Serve Safe National Certification**

**Florida Serve Safe Certification**

**NYS food Handlers Certification**

**NSF HAACP Manger trained and certified**

**TIPS Certification**