**Greg Lamm­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

3518 Jackie Lane Boise, ID 83704 ∙ 808-647-0643 ∙ greg\_lamm@yahoo.com

**Professional Profile**

* Hands on kitchen management style focused on creating the highest quality product.
* Well versed in a wide range of flavors and techniques from cuisines including New American, American Bistro, Pacific Rim Traditional, Hawaiian Fusion and Traditional Japanese.
* Trained and certified in wine, liquor and beer pairings with an emphasis on quality for price.
* Knowledgeable and capable in both freestanding and hotel environments, which gives a unique perspective to business operations.

**Areas of Expertise**

* Seasonal Menu Adaptations
* Special Event Menus
* Asian/Hawaiian Fusion Cuisine
* New American Menu Concepts
* Safety and Sanitation
* Profitable Menu Design and Manipulation
* Modernist Cuisine
* Nutrition and Dietary Cuisine
* Business Management
* F&B Purchasing and Product Management
* Banquet Prep and Production
* Wine Pairing Menus
* Off-Site and Outdoor Events

**Professional Experience**

B29 Streatery Treasure Valley, ID

Chef de Cuisine/Operating Partner April 2011 – Current

* Organizing all aspects of opening a new venture
* Designing base menu and specials tailored to events
* Booking and executing special events
* Managing and Manipulating Marketing, specifically Social Media Outlets
* Chef Captain for 2 Courses of the 2011 Chef’s Affaire
  + Winner of Best Course of the 2011 Chef’s Affaire
* Reoccurring guest on ABC morning show

Brick 29 Bistro Nampa, ID

Chef de Cuisine/Sous Chef May 2010 – Current

* Responsible for all aspects of Kitchen Management in a Freestanding Restaurant
  + Implemented Seasonal Menu Changes utilizing local, farm raised ingredients
  + Implemented the practice of whole animal utilization
  + Standardized Inventory and Invoicing Systems
* Brick 29 featured in the Capital City Market Harvest Dinner
* Designed and implemented a Seven Course Modernist Cuisine Wine Dinner for Bitner Vineyards
* Brick 29 was nominated for a James Beard Award for the Northwest Region in 2009-2011

W NY – The Court and Tuscany Hotels – Icon Restaurant New York, NY

Executive Sous Chef July 2008 – February 2010

* W NY – The Tuscany achieved a Preferred Status from the Michelin Guide
* Zagat Dining Series held in Icon Restaurant April 2009
* Promoted to Chief Purchasing Agent in December 2008
  + Established and maintained property wide purchasing protocols
  + Lowered Hotel Food Cost by 11% over a 12 month period
* Beverage Manager
  + Increased breadth and quality of Wine and Spirits Program
  + Lowered IRD and Outlet Beverage Cost by 10% over a 8 month time period
  + Developed Promotions with Veuve Clicquot Champagne for Outlets
* Executive Steward
  + Improved Ecosure Standards and Scores by 12% Year Over Year
  + Decreased Accidents and Claim Severity in Stewarding Department
* Icon Restaurant featured in *Food Arts* Magazine November 2008
* Icon hosted wine dinners for Bollinger, Terlato Wines International, Domaine Chandon and Stag’s Leap Vineyards
* Task Force Executive Sous Chef at the Westin Times Square November 2008

Westin Maui Resort and Spa – Tropica Restaurant Kaanapali, HI

Chef de Cuisine June 2006 – June 2008

* Tropica Restaurant featured in the Lahaina News June 2008
* Westin Maui and Tropica highlighted for use of local and organic ingredients in the Honolulu Advertiser January 2008
* Organized and implemented a booth in “Maui Chef’s Presents” 2007 and 2008
* Tropica featured in the “Dining Out” column of the Honolulu Advertiser July 2007
* Featured Chef in *Global Traveler* Magazine Bon Vivant Column June 2007
* Tropica hosted a wine dinner featuring Justin Vineyards
* Top competitor in the Maui Onion Festival Recipe Contest 2007

Son’z Maui at Swan Court Kaanapali, HI

Executive Sous Chef September 2005 – June 2006

* Gayot.com Top Ten New Restaurant in the USA 2006
* Participated in the opening of the restaurant
* Responsibilities included saucier, purchasing, butcher and day to day operations

Wolfgang Puck Grand Café Denver, CO

Executive Sous Chef June 2004 – March 2005

* Promoted from Sous Chef December 2004
* Organized and Implemented a booth at Taste of Colorado 2004
* Top Competitor in Taste of Colorado’s Iron Chef Competition
* Single Barrel and Small Batch Bourbon pairing dinner

Jun’z Japanese Fine Dining Parker, CO

Sous Chef April 2003 – June 2004

* Promoted November 2003 from Line Cook
* Organized and Executed a Gabby Gourmet Wine Dinner December 2003
* Featured Guest on Gabby Gourmet Radio Show November 2003
* Best New Restaurant in Denver Area from Rocky Mountain News 2003
* Best Seafood in Denver from Rocky Mountain News 2003

Roy’s Cherry Creek Denver, CO

Pastry Chef June 2001 – March 2003

* Promoted September 2002 from Pastry Cook
* Best Dessert in Denver 2002 by Citysearch.com
* Development Team for Michael De Loach Special Cask Wine Dinner
* Best Seafood in Denver 2001 and 2002 from Westword Magazine

**Education**

Art Institute of Colorado Denver, CO

Associates of Applied Science in Culinary Arts July 2002 – June 2004

University of Denver Denver, CO

General Studies September 1999 – June 2002