

STEVEN W. MAHANEY

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Executive Summary

I have returned to my earliest professional roots as a chef, cook, caterer and restaurant manager, as well as capitalizing on a life-long passion for learning and preparing exceptional cuisine. Diverse business background and experience managing people, projects, and products for more than thirty years. Have built and managed organizations ranging in size from small companies through global Fortune 10 corporate departments.

Accomplishments include:

- specialist in organic and natural foods, developing menus and specials serving dietary needs of vegetarians, vegans and raw vegan, gluten-free diets, as well as conventional.
- grill master, specializing in preparation of any recipe or cuisine over open fire or coals
- private catering for events of up to 150 people
- developing menus and preparing gourmet meals for from five to twenty people
- owner and author of the food blogs *Grilling For All Reasons* and *NJ Organic Chef* and associated Facebook and Twitter pages.
- general management of a neighborhood restaurant with more than 30 employees with beer/wine license; increased productivity, implemented cost, portion and inventory control measures, designed menu, and increased sales and traffic with promotional marketing and events
- building and managing multi-layered global organizations of more than 50 employees and consultants
- managing budgets in excess in excess of \$35 million annually
- financial modeling and cost justification, including ROI and cost of ownership
- developing technology strategies and solutions, involving network, hardware, and software applications
- developing presentations and public speaking before both senior executives and industry forums with upwards of 10,000 attendees.

Experience

FOOD PREPARATION AND MANAGEMENT

***The Claremont Tavern, Bernardsville, NJ* (current)**

- Sous Chef at this comfortable casual family dining restaurant, with Tavern staples and comfort favorites with a creative touch.
- Responsible for all aspects of kitchen management and food preparation. Assist chef owners with the food side of business management and advise on improvements to menu, plating, and preparation techniques.

Private Chef, NJ (current)

- Private Parties, Catering and Gourmet Dinners for from two to two-hundred people.
- Grilling and smoking - specializing in full meal preparation on grill, indoors and outdoors.

Author, *Grilling For All Reasons* and *NJ Organic Chef* blogs (current)

- Blog websites focused on grilling and outdoor cooking with tips and techniques, recipes, and product recommendations, and on buying and cooking with Organic and Natural foods.
- www.grillingforallreasons.com and associated Facebook page (/grillingforallreasons) and Twitter profile (@grillingreasons)
- www.njorganicchef.com and associated Facebook page (/pages/NJ-Organic-Chef/219449528071698) and Twitter profile (@njorganicchef)

Pairings Palate+Plate, Cranford, NJ

- Garde Manger Chef at this highly rated casual fine dining restaurant, with globally inspired cooking, local and sustainable practices and the comfort of grandma's recipes.
- Responsible for all salads, soups, dressings, and tapas menu items - all prepared from scratch and served with an exceptional eye to plating detail.

Organigaya Café, North Plainfield, NJ

- Chef de Cuisine at this organic restaurant, responsible for all prepared food menus and production.
- Specialized in using 100% certified organic and fair trade ingredients in a seasonally adjusted menu.
- Focused on sourcing fresh and local as available, supporting local organic and natural farms and producers
- Menu designed to highlight fresh produce, dairy and grains and wild-caught fish and shellfish, reducing the focus on meat-based proteins, for a healthier, balanced diet.
- Provided menu items and specials for a wide range of dietary needs - omnivores, vegetarians, vegans, raw vegans, and gluten-free.

FOOD PREPARATION AND MANAGEMENT (continued)

Sensory Panelist, Gustatech Corp., New Brunswick, NJ

- Taste and aroma testing panelist for this sensory research company specializing in sensory evaluation techniques to enhance the taste profile of pharmaceuticals and food ingredients.

Landmark Tavern and Café, South Amboy, NJ

- Chef at this neighborhood sports bar and café, charged with turning around café food business
- Designed new menu and implemented daily/weekly/holiday/event specials and expanded social media presence

The Maestro 206, Hillsborough, NJ

- Garde Manger Chef at this upscale fusion cuisine restaurant, focused on preparation of all salads, hot/cold appetizers, pastas, non-sauté/grill entrées, and pastries; assist on grill and sauté stations

Frisco Family Pub, Westminster, MD

- Line cook, grill chef, and pizza maker - preparation of food on pub menu - pastas, sandwiches, salads, deep-fried and grilled foods, steaks, and pizza
- General Manager - responsibility for full house management, including employee management, inventory management, food preparation, food safety and cleanliness, service, beverage management (incl beer/wine), and cash management.

Sorento's Pizzeria, Baltimore, MD

- Line cook and Pizza maker

Private Catering, VA

- Catered food and beverage service for private events: baby showers, engagement parties, holiday parties
- Catered own wedding reception with buffet-style service for 150 guests.

INFORMATION TECHNOLOGY AND MANAGEMENT

Iolar Group LLC, Somerset, NJ (current)

- Owner and CEO of this private technology and holding company
- Internet domain services, technical consulting and website design and content management.
- Private chef and catering services
- Social media expertise - blogs, Facebook, Twitter, LinkedIn, and others

New Jersey Soccer Group, Long Valley, NJ

- Provided management and operational services for this full-service soccer organization, focusing on team management for two franchise men's and women's amateur teams

Futbol Club Copa, Inc., Metuchen, NJ

- VP of Operations for this private youth soccer academy, managing daily operations including supervising team management, website content management, and financial management.

Morgan Stanley, New York, NY

- Business Manager for global IT division, providing financial and reporting management.
- Product Manager for Messaging products, providing strategy, product research, and translating business requirements into product specifications.

Pfizer, Inc., New York, NY

- Internal technical consulting expert to divisional management.
- Program Manager for global enterprise messaging product migration and implementation, with a staff of over 50 consultants and a \$20 million budget
- Global Corporate Messaging Services Manager, with a global staff of 3 managers, 5 technical staff, and 40 consultants in five countries providing operational, developmental and consulting services to over 35,000 corporate employees.

Other, New York, NY and Washington, DC

- SmithKline Beecham (NY) - global messaging services manager
- Chase Manhattan Bank (NY) - VP, and global messaging services manager
- American Petroleum Institute (DC) - manager of institutional computing services for this membership non-profit
- Information Consultants, Inc (DC) - training and product support manager for this computer services and hosting company
- American Chemical Society (DC) - Education Division business manager, computing services manager and short courses operations associate for this membership non-profit

Education

1983 | **MASTERS IN BUSINESS ADMINISTRATION** (coursework, no degree conferred) – Graduate School of Business, Southern Illinois University Edwardsville

1976 | **BACHELOR OF ARTS (CHEMISTRY)** – McDaniel College, Westminster, MD (formerly Western Maryland College)