Greg Lutes

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| **Education** |
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|  | **Professional Stage and Internship****Crush Seattle, WA****Daniel New York, NY****Four Seasons Hotel Chicago, IL** **Ritz Carlton Hotel Chicago, IL** **Everest Chicago, IL****Kendall College Chicago, IL**A.A.S., Culinary Arts**Experience**December 2011- Present iCulinaire San Francisco, CA Ground up restaurant development. Creating and developing opportunities for growth and profit for owner operators. Serve Safe CertifiedFebruary 2012- September 2012 Lot 7 San Francisco, CA Opened a brand new seafood restaurant in the Mission. Designed the menu and developed and documented recipes. Set up vendors and built systems and tools. Revenue was double what was projected Working Chef on the line nightly  April 2011-November 2011    Skates on the Bay                   Berkeley, CA***Executive Chef***- fine dining seafood restaurant with revenue of 7 million a year.Utilized my knowledge of current culinary trends to create imaginative dishes.Increased consistency in preparation and presentation.Trained staff to increase knowledge of food handling and preparation techniques.Utilized a hands-on approach to training and developing kitchen staff.Improved the restaurants production techniques of large banquets.Came in below targets in Food Cost, Labor and Misc Costs.Operated below 30% food cost and 11% labor.Developed monthly Fresh Sheets menus, all seafood all with recipes and costing.December 2010-January 2011 The Waterfront Restaurant & Café San Francisco, CA***Executive Chef***Fine dining seafood restaurant, with revenue of 6.5 million a year.Two kitchens and two dining rooms the upper level mainly for special events and banquets.November 2006-December 20010 Groveland Hotel Groveland, CA**Executive Chef/General Manager****Wine Spectator Best of Award of Excellence 2009****Up market country inn located just outside Yosemite National Park****Open daily for breakfast and dinner , seating 100 for dinner and banquets up to 200**Excellent knowledge of current culinary trends.Teach all employees the importance of consistency in preparation and presentation.Thorough knowledge of food handling and preparation techniques.Utilize a hands-on approach to training and developing kitchen staff.Excellent experience in production techniques of large banquets.Ability to instill safety and sanitation habits in all employees.Current on new products that can improve quality and/or lower costsFebruary 2004–May2006 Les Deux Autres Glen Ellyn, IL**A contemporary French Restaurant located in a suburb of Chicago**.**Executive Chef/Partner**Awarded \*\*\* Phil Vettel, Chicago Tribune, \*\* Chicago Magazine.Voted one of the Best New Restaurants by Chicago Magazine 2005.27 out of 30 points by the Zagat Guide for food. |
|  | January 2003- February 2004 Fox and ObelChicago, ILGourmet grocery store located in downtown Chicago.**Catering Chef**High VolumeMultiple course dinner parties for up to 200.Prepared a wide variety of food from corporate catering to high end on site special events. |
|  | January 1999–January 2003 Courtright’sWillow Springs, IL**One Star Michelin Modern American Restaurant with a Wine Spectator Best of Award of Excellence, award winning wine list.****Executive Chef**Awarded \*\*1/2 Chicago Magazine, \*\*\* Phil Vettel Chicago Tribune.Annual F&B sales 2.5 million.Managed a kitchen staff of fifteen.Recipes and photos featured in the Chicago Tribune and Sun Times other local print. |
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