Dallas McGarity

Phone: (502) 235-1903

Email: dmcgarity@hotmail.com

**OBJECTIVE**: To become a leader, innovator, and mentor in the culinary world.

**QUALIFICATIONS**

I enjoy what I do while maintaining professionalism and creativity. I can communicate in Spanish and I want people to remember me by the food I create. I am a very creative and adaptive person who likes to be challenged and enjoys every aspect of working in a kitchen.

**EDUCATION**

1996-1998 Culinary Arts, Johnson and Wales University, Charleston, Sc

**EMPLOYMENT**

2008 **Executive Chef**, Z‘s Fusion, Louisville Ky

 I do it all. I make sushi, menus, recipes, COGS, P&L, hire/fire,

 work the line, expo the line, pretty much anything that needs

 doing I get it done. I am responsible for building the kitchen

 staff as well as developing their skills. I am in charge of

 maintaining a working and sanitary kitchen, creating menus and

 costing them out, and doing upscale private dinners for up to 120

 people. I am very coachable and I am a great coach.

2007-2008 **Executive Chef**, Wildwood Country Club, Louisville Ky

 I order, do inventory, create specials, prep food, hire and fire people,

 create recipes, run the line, maintain a proper food cost and labor

 cost, and organize the day to day operations including cooking for and

 organizing multiple parties at once for sometimes up to 700 people at a

 time.

2004- 2007 **Executive Chef/Partner**, Volare Ristorante, Louisville Ky

 I order, do inventory, create specials, prep food, hire and fire people,

 create recipes, run the line, maintain a proper food cost and labor cost,

 and organize the day to day operations. I also train the staff and setup

 the ordering and inventory system. Achieved 3.5 stars out of 4 in the

 Courier Journal and said to be “the top Luxury Italian in Louisville”.

 2002-2004 **Executive Chef**, Capriccio’s Italian Restaurant, Mt Pleasant, Sc

 I ordered, did inventory, and created specials. I ran the line, trained

 the staff, and built a good culinary reputation. AAA approved

 restaurant, awarded 4 stars by the local newspaper. We did over 150

 covers a night in a 44 seat restaurant.

 2001-2002 **Banquet Chef**, McCrady’s, Charleston, Sc

 I learned how to execute banquets in a very upscale setting. I

 also learned to “play with my food”. I learned a lot about how

 to put flavors together here.

 1999-2001 **Executive Sous Chef**, Dunes West Golf Club, Mt Pleasant, Sc

 I controlled food cost, worked the breakfast and lunch lines, ordered, did

 inventory, catered weddings and events for up to 400 people, upheld a high

 quality product while I worked a few part time jobs. I assisted with menu

 changes, schedules, created par lists, hired and fired employees. This

 job taught me how to make food cost great using caterings.

 1999-2001 **Line Cook (part time)**, 82 Queen, Charleston, Sc

 1997-1999 **Kitchen Manager**, Charleston Pizza Grille, Charleston, Sc

 1994-1996 **Line Cook**, Country Club of Orangeburg, Orangeburg, Sc

**ACHIEVEMENTS**

**September 2003-March 2004-** I lived in England and worked at a few different restaurants to get familiar with different cuisines.

**August 8th 2007-**Invited to the **James Beard House** to cook an innovative Italian dinner for a nearly packed house.

**August 2007-**won the cast iron chef competition at the KY state fair.

**May 24th 2010**-Invited to the **James Beard House** to cook a second time for the **World Equestrian Games**

**October 8th 2010**-Invited to be a **Host Chef for the James Beard Dinner Series “Cooking in the Bluegrass” at the**

**World Equestrian Games**

**MAGAZINE AND TELEVISION SPOTS**

**Food and Dining Magazine-**made the cover with my Tuna Dish from Z’s Fusion as well as my

 Chilean Sea Bass from Volare, also named a hot new

Chef in the Louisville Area (Fall 2005)

**Sophisticated Living Magazine-“**one of the best new Italian restaurants in Louisville.” (Nov 2005)

**Secrets of Louisville Chefs Cookbook vol 2**

**Louisville’s Courier Journal-**said, “What a difference a Chef makes” and awarded Volare 3.5 stars out of 4

**Secrets of Louisville Chefs TV program** twice Live, once at the restaurant, and at the Iron Chef Competition.

**Opened Z’s Fusion** Euro Asian fusion restaurant with 380 seats and achieved 3.5 out of 4 stars from the Courier

Journal.