

JAMES A. MARGIOTTA

EDUCATION: Associates of Science degree in Culinary Arts, *Johnson and Wales University Providence, Rhode Island.*

WORK EXPERIENCE:

Sept 2004 --May 2005

JORDAN CATERERS

Executive Chef

- Supervise 106 employees and all off premise catering
- Implemented complete corporate catering program with proper signage and procedures manual
- Created all areas of menu planning with creative plate designs
- Extended business to corporate cafeteria with strict HACCP guidelines and company policies

March 2004 - Sept 2004

FREELANCE CHEF

- Opening Chef at Pettaks Glatt Kosher catering
- Garde Manger for Lasko Kosher Tours, Miami Beach, FLA.
- Chef for U.S Open tennis tournament under Restaurant Associates
- Chef/Purchaser at Raquette Lake Camp, NY

Nov 2003 – March

ARAMARK SERVICES - BARNARD COLLEGE

607 W. 116th. NYC

Executive Chef

- \$5.3M Annual
- Training and management of 64 employees of Local 264
- Manage multiple food programs including kosher supervision
- Training and implementation of company policies

April 2000 – August 2002

SODEXHO SERVICES – OGILVY & MATHER

309 W. 49TH WORLDWIDE PLAZA, NYC

Executive Chef

- 2.3M annual
- Manage site under strict **HACCP** guide lines, client food safety audit result of 96%
- Created and managed satellite operation for 400+ lunches daily
- Board member of *NY Metro Chefs Association*
- Assured quality of 2000 + meals per day

June 1999

SODEXHO SERVICES – MERRILL LYNCH

225 Liberty St. WORLD FINANCIAL CENTER, NYC

Executive Sous Chef

- \$4.8M annual
- Managed procurement at 27% food cost
- Implemented core menu's and local recipes
- Organized staff for catered events and company functions
- Negotiated with vendors for optimum cost and quality effectiveness
- Maintained all **HACCP** records in strict adherence

- Quality assured 5,500+ meals per day

March 1998-May 1999

FOOD MERCHANTS EXCHANGE

112 Liberty St. NYC

Executive Chef

- 4.5M annual
- Maintained food cost of 32% from 55%.
- Supervised 32 personnel
- Managed production and quality control in excess of 4000 meals daily.
- Hi-volume gourmet style buffet with over 60 hot items daily including: vegetarian, vegan & ethnic menus.

March 1996-November 1997

BICE RISTORANTE

Sao Paulo, Brazil-Long Island, NYC

Executive Sous Chef

- Elite Corporate Opening Team Member
- Trained chefs and line cooks to American standards and health codes
- Managed and ensured handling and quality of 40+ preparation chefs on a daily basis
- Responsible for arrangement of kitchen equipment for unobstructed flow and prompt service

Oct. 1994 - Mar. 1996

TOGWOTEE MOUNTAIN LODGE

Moran, Wyoming

Head Chef

- Created new menu ideas for daily specials for this 60 seat restaurant
- Cross-utilized food to reduce waste and spoilage
- Responsible for inventory and ordering

August 1993 - June 1994

DAKA FOODSERVICE - BROOKS PHARMACY

Pawtucket, Rhode Island

Assistant Chef Manager

- Opening responsibilities
- Preparation of breakfast items
- Ordered all food and stocked shelves
- Care and inventory of all vending machines
- Prepared luncheon platters for corporate events and catering

August 1991 - September 1993

BLACKSTONE CATERERS

Newport, Rhode Island

Assistant Chef

- Organized meals, hors-d'oeuvres and equipment to be utilized for off-premises production
- Prepared all food items in back of trucks
- Planned, orchestrated and served variety of ethnic menus
- Large scale food production with limited space in private homes and mansions for up to 4,200 guests