

# DANIEL LOMBARDI

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## Award-Winning Executive Chef — Luxury & Fine-Dining Establishments

Richly Diversified Culinary Repertoire • Critically Acclaimed, Modern, Farm-to-Table Cuisine  
Efficient and Disciplined Kitchen Operations • Food & Labor-Cost Goal Achievement

### INNATELY CREATIVE

Identified as a culinary prodigy from an early age—4-star Executive Chef by age 22. For 20+ years has been delighting patrons, delivering business value, and garnering recognition.

### INDUSTRY RECOGNIZED

Holds a long list of awards, glowing reviews, publication features, and live TV appearances. Honors include an invitation to serve as **Host Chef at the highly acclaimed John Baker House**.

### MASTER TRAINED

Schooled by world-renowned chefs across a kaleidoscope of styles, techniques, and cuisines—including **French, Japanese, Mediterranean, Mexican, Italian, and plant-based concepts**.

### PERFORMANCE CONSCIOUS

Provides consistently exceptional palate experiences while delivering healthy profits. Unwaveringly committed to quality and efficiency. Leads with high energy and a calm-under-pressure approach.

## Professional Skills

Creative Menu Development • Strategic Menu Engineering • Vendor Relations & Negotiations • Team Building & Development  
Large-Scale Events • Banquet & Catering Operations • Health-Code Compliance • Labor & Food Costing • Conversational Spanish

## Professional Experience

### CULINARY CONSULTANT & INTERIM EXECUTIVE CHEF

2017–Present

Functioned as a strategic culinary expert in launch of a new restaurant—**Fresh Farm Café**—for the **Belmond Collection Hotel in Saint John's, Antigua and Barbuda**. Served as a **Private Chef to European clients at the Proga Holistic Retreat in Saint-Tropez, France**.

- **Menu Development:** Crafted a fit-for-a-king, creative menu for an upscale clientele, adhering to strict cost requirements.
- **F&B Operations Launch:** Developed solid kitchen processes and design to enable smooth running of busy operations.
- **Team Training & Development:** Educated staff on vegetable-forward concept and trained them to flawlessly execute menu.
- **Creative Plant-Based Cuisine:** Crafted artisanal plant-based meat- and dairy-substitute products for businesses in Antigua.

### EXECUTIVE CHEF & OWNER - THE TIN GOOSE

2012–2017

Buffalo Grove, IL • Upscale restaurant featuring balanced menu of meat, seafood, and plant-based selections • 25 staff • \$2M revenue

Built a locally revered and critically acclaimed regional leader in clean cuisine and a first-of-its-kind dining concept for the region. Delivered \$2M in annual revenue (initial investment of just \$75K). Successfully exited, selling the business at its prime.

### RECOGNITION & AWARDS

Earned glowing write-ups from the **Chicago Tribune (2015)**, the **Chicago Sun-Times (2015)**, **Chicago Food Magazine (2014)**, **Food & Wine magazine (2014)**; **Farm to Table Award (Slow Food Chicago)**; **Guest Chef appearance for "Secret Eats" — Netflix (2015)**.

- **New Restaurant Launch & Operations:** Orchestrated every aspect of launch and smooth running of the business and delivery of consistently exceptional experiences for guests. Maintained a loyal, high-caliber team capable of realizing the vision consistently.
- **Menu Development:** Created carefully costed, cutting-edge menus that tapped into an unmet need in the market and scaled priceless word of mouth. Pioneered "clean cocktails" and an original kombucha bar.
- **Food, Labor & Operational Cost Control:** Gained an owner's level of insight into P&L drivers, perfecting the way to maximize financial performance without compromising quality. Identified opportunities for cost savings and ensured staff were educated regarding waste control. Negotiated with suppliers to maximize value.

### EXECUTIVE CHEF - THE FORT PLUM HOUSE

2010–2012

Evanston, IL • Upscale, family-owned Evanston landmark for 20+ years featuring steak and local seafood • 60 staff • \$5M revenue

Put the restaurant back on the map by taking it to the next level of sophistication with a more relevant menu of delectable seasonal dishes. Inspired team of 30+ to consistently and scrupulously execute in a high-volume environment and adhere to 28% food cost.

### CRITICAL ACCLAIM

**Chicago Food Magazine (2011): listed as a top vegetarian choice—an outstanding accomplishment for a traditional steakhouse and seafood mainstay.**

- **Creative Seasonal Menu Development:** Led a full reengineering of the menu to create a chic feel to the restaurant. Enhanced the modern relevance and vegetarian/healthy lifestyle offering, leading to press coverage and recognition for the restaurant.
- **Kitchen Operations & Health Code Compliance:** Ran a tight and highly disciplined kitchen operation that ensured quality and presentation and maintained the strictest standards of sanitation in compliance with health department codes.
- **Cost Control:** Decreased **food costs 5%** through waste monitoring, portion size control, menu pricing, and vendor selection.
- **Sushi Mastery:** Learned the delicate art of Sushi, training under a master sushi chef and running the sushi station in Chef's absence.

**EXECUTIVE CHEF - SHADY GROVE INN**

2009–2010

Lake Geneva, WI • Historic inn and fine-dining restaurant catering to discerning diners from Chicago • 20 staff • \$2M revenue

Created exquisite yet expertly costed menus that earned top career recognition. Enabled restaurant to be a principal contender in the region and meet strict financial objectives. Spawned a slew of imitators locally due to overwhelmingly positive reception. Developed and trained a team of 14. Strictly maintained 25% food cost.

**HIGH HONORS**

Earned a coveted invitation to be Guest Chef at the nationally recognized John Baker House for the Summer Festival Dinner. Received 3-star rating and named as the #3 fine-dining establishment in the Chicago Suburbs by scrupulous food critic, David Russo (Chicago Tribune). Featured in books *New American Farm-to-Table Chefs* and the *Explorer's Guide—Great Lakes*.

- **Creative Cooking & Financial Performance:** Delivered exceptional cuisine that delighted patrons and critics alike, brought an eclectic and hip culinary vibe to the region, and enabled ownership to repay investment in a substantial renovation.
- **Mentoring & Leadership:** Influenced and trained a young sous chef who became an executive chef within a short time frame.
- **True Farm-to-Table Cuisine:** Grew and maintained a large on-site organic garden used daily to create recipes. Sourced the highest-quality raw ingredients from local farmers and fish mongers, negotiating favorable terms.
- **Large-Scale Events:** Planned and ensured immaculate execution of memorable, high-end banquets and weddings for elite families and drove up banquet and catering sales 20%.
- **Wine List Creation & Wine Pairing:** Leveraged sophisticated wine-pairing capabilities to develop a successful wine menu.

**SOUS CHEF - ABC HOSPITALITY**

2007–2009

Chicago, IL • Collection of 16 fine-dining restaurants • 1K+ staff

Steered main prep hub of a high-volume, upscale, multi-unit Mexican restaurant operation, Triana. Tightly controlled waste, sanitation, and quality. Built and led team of 60, instilling calm focus in a high-stress environment. Consistently met 25% cost goals.

**DISTINCTION**

Cooked and plated several dishes that were photographed and featured in eminent Chef Sebastian Martin's *Triana Cookbook*.

- **Mexican-Cuisine Mastery:** Gained extreme finesse in creating high-end, authentic Mexican cuisine. Trained under illustrious Mexican chefs Sebastian Martin and Daniel Dominguez over the course of several weeks in Mexico. Extensively studied fine tequilas and learned to pair dishes in collaboration with the beverage director.
- **Multi-Unit Cost Control:** Contributed to bottom-line performance, balancing the requirements of 10 restaurant operations to minimize food waste. Strictly monitored food and labor costs using the Time Pro and Eatec systems.

**EXECUTIVE CHEF - PORTLY NEST INN**

2004–2007

Chicago, IL • Gold Coast historic district mainstay for 50+ years with 3 separate restaurants • 40 staff

Lived up to the enviable and unsullied reputation of the landmark inn while breathing new life into the menus of its 3 on-site restaurants. Leveraged command over world cuisine to reinvigorate the offering. Led team of 25 and achieved strict cost goals of 29%.

**ACCOLADES, REVIEWS & PRESS**

Recognized by *Food & Wine* magazine (2005), *Chicago Tribune—4-Star Rating* (2005); *Bon Appétit* magazine—Award of Excellence (2004–2007); *Zagat—Best Gold Coast* (2004–2007), *Dirona Award of Excellence* (2004–2007), *Chicago Food* magazine—Best of Chicago. Guest Chef appearances on MSNBC and ABC News.

- **New Restaurant Launch:** While running both The Inn and Lord Bryon's Kitchen, opened the Blueberry Bistro. Engineered ergonomic kitchen design, developed a new menu, and fully trained staff to consistently recreate culinary creations. Restaurant became a highly successful upscale-casual establishment.
- **Special Events:** Orchestrated visibility-enhancing culinary events, from cooking demos and cooking classes to the annual Gold Coast Wine Festival with 5K+ people in attendance.

**Early Career Summary**

**EXECUTIVE SOUS CHEF - SCARLET DOME HOTEL** (San Francisco, CA) 2003–2004

**TOURNANT SOUS CHEF / BANQUET CHEF - RITZ CARLTON** (San Francisco, CA & Miami, FL) 2000–2003

- Gained extensive French culinary training.
- Establishment received **5-Diamond Award** and **Top-5 J.D. Power Score** during tenure.

**EXECUTIVE CHEF - FIRST CANOE RESTAURANT** (Miami, FL) 1999–2000

**SOUS CHEF - THE MOONLIT HERON RESTAURANT** (Miami, FL) 1998–1999

**Education & Certifications**

**UNIVERSITY OF MIAMI** (Miami, FL) • Culinary Arts coursework

**SERVSAFE FOOD HANDLER CERTIFICATE**



## RESUME STRATEGY

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Highly acclaimed Executive Chef Daniel Lombardi was in search of his next perfect-fit fine-dining leadership role. He was in need of a resume that would reflect his creativity and his clean, farm-to-table culinary style. It also needed to put the spotlight on the perfect balance he had to offer between business orientation and the ability to dazzle both critics and discerning guests.

I chose a wine color for the name, headings, and call-out boxes. To match his culinary philosophy of using only the freshest of ingredients and to give the resume an avant-garde simplicity that would be appropriate for the upscale establishments he would be targeting, I opted for fresh herb imagery on a white background.

The visual focus of the experience section of the resume is a balance between the story of business transformation (in grey call-out boxes with green shadowing) and the culinary accolades and glowing write-ups in wine-red. The language used in each of the eye-catching wine-colored boxes, such as "Recognition & Awards", "Critical Acclaim", and "High Honors" lets the skimming reader know that this candidate is decorated in distinction. This strategy is also meant to nudge the reader to move on quickly from the most recent interim and consulting experience and focus on the bold color of earlier roles where he earned more industry recognition and had a greater impact on business value.

As opposed to other types of executive leadership roles—where constant bottom-line improvement is valued—an executive chef (in particular for the fine-dining establishments Daniel was targeting) is successful inasmuch as he or she enhances the reputation of the establishment and consistently meets defined food and labor cost goals. Thus, although Daniel's quantifiable achievements of business improvement are featured, the focus of the experience section is on awards, press, and prestigious recognition as well as his ability to deliver on cost goals.