**Alessandro Guerrazzi**

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**PROFESSIONAL EXPERIENCE:**

**01/30/2023 to 08/31/23**

**La Stella Cucina Verace Dallas Texas**

**Concept Executive Chef**

* Overseeing all culinary operating expenses, ensure margins are met, and manage projections. Implement measures to control costs without compromising on quality.
* Directing all aspects of our supply chain, from inventory levels and order timing to invoice reconciliation and equipment maintenance.
* Upholding the quality of our food products and ensuring consistency in food delivery and standards for future La Stella openings.
* Evaluating the effectiveness of our culinary department through comprehensive analysis of food and beverage and service performance.
* Manage exiting recipes and support materials, such as recipes cards, descriptions, and pictures, maintaining La Stella Culinary legacy.
* Ensure adherence to quality sanitation programs and federal, state, and local regulations regarding food preparation, handling, and
* Taking charge of interviewing, hiring, training and ongoing development of the culinary team. Foster a culture of excellence, learning and mutual respect.
* Monitor business volume forecast and plan accordingly in areas of labor, productivity, costs, and other expenses.
* Collaborate closely with owners, front of the house management, and employees to provide an exceptional dining experience for our guests.
* Instill La Stella safe work practices among the culinary team, creating a safe and harmonious work environment.

**03/15/2022 to 01/05/2023 Orlando Florida**

**Holiday Inn Orlando Airport**

**Director of F&B/Executive Chef**

* Directly responsible for development and execution of A la Carte restaurant, public

amenity spaces, banquets.

* Developed banquets and events menus in coordination with the Corporate Director of F&B.
* Assist in establishing the SOPs of the operations as it relates to the food program and BOH and FOH training.
* Monitor food costs and inventory levels across multiple outlets.
* Managed the kitchen and the front of the house staff, including training and development based on performance evaluations.
* Ensure that foods preparations meet health codes and standards by conducting regular inspections of the Kitchen, dining facilities, storage areas and equipment used in the preparation process.
* Stay updated on trends in the restaurant and food and beverage industry.
* Continuously monitor daily labor and food & beverage cost reporting sheets to ensure are trending within budget.
* Lead all weekly management meetings and corporate events.
* Execute integration into all teams and maintain recognition as a Leader with positive interpersonal communication.

**08/01/2021 – 02/30/2022 Traverse City MI**

**Hotel Delamar & Artisan Restaurant**

**Executive Chef**

* Responsible for overseeing the day-to-day Culinary Operations of the Hotel Delamar

and The Artisan Restaurant.

Created rules and procedures for the training and development of the Kitchen Staff during service optimizing staff productivity.

Hiring, training &supervision of BOH employees.

Ensuring proper equipment operation/maintenance.

Ensuring proper safety and sanitation in the Kitchen

Preparing weekly schedules, labor forecasts & labor cost controls

Maintaining food & recipe quality controls and consistency expectations

Maintaining food cost control & labor control.

Food supplies purchasing and Inventory.

Overseeing daily food production, ensuring adherence to food Sanitation & food safety programs.

Maintaining a safe work environment.

**11/12/2020-06/31/2021** [**Stella’s Restaurant**](https://stellaslubbock.us/) **Lubbock, TX**

**Corporate Concept Executive Chef**

* To be the liaison between the chef and the restaurants/kitchen managers
* Mentor and assist in the development of the Kitchen Managers and Assistant Kitchen Managers
* To assign and to delegate follow through on all tasks, as necessary.
* Assist with developing and writing recipes.
* Work with systems team for proper recipe entry and costing
* Assist Training Manager with development of training materials for new product rollouts.
* Assist marketing team with preparing product for photo shoots to prepare for rollout.
* Implementation and follow through on the use of all recipes.
* To make sure all staff are educated and trained in the execution of the recipes approved.
* Assist restaurants with pars, prep pars, and order guides.
* Master and maintain a level of knowledge for each BOH station.
* Champion all company procedures and recipes
* Conduct restaurant visit reports detailing compliance with food safety / sanitation as well as food quality and other operational and culinary metrics.
* Help support the to better our staff's skills and morale, while maintaining the integrity of the operation, all our staff and restaurants to succeed.

**03/2020 - 11/6/2020** [**Alfano’s Pub and Ristorante**](https://www.alfanositalianpizza.com/) **Walker, Grand Rapids, MI**

**Executive Chef Consultant**

* Consulted owners, who are family friends, to finish up the renovation and opening of their new restaurant in addition to their pizzeria.
* Pivoting the restaurant menu and function to accommodate the **COVID 19 State shut down mandate.**
* Restructure menus to reflect available product and cost effectiveness for a take-out only
* service, while training staff in new skills and keeping staff and customers safe

**06/2019 – 03/2020** [**Max’s South Seas Hideaway**](https://maxstiki.com/) **Grand Rapids, MI**

**Chef de Cuisine**

**Annual sales volume: Expected sales volume ~$6MM in year 1. When third floor is complete, it will be $10MM+**

* *A three-story urban Tiki-themed restaurant and Bar featuring an immersive two-story dining and drinking experience and a third floor, opening in late 2020 which will include boutique lodging.*
* Hired on as Chef de Cuisine and consultant for the Grand Opening.
* Lead design and implementation of all food and beverage operations including recipe development, menu item presentation, menu design, kitchen design, and training.
* Consistently delivered on Food Costs around 25% and Labor Costs around 18%
* Achieved continuously positive reviews (4.6/5) for food quality.
* Responsible for leading culinary operations for team of 45 BOH employees
* Deliver up to 700 covers per night.

*(Reason for interest to change: Looking to grow as a Corporate Executive Chef)*

**01/2018 - 06/2019** [**JW Marriott**](https://www.marriott.com/hotels/travel/grrjw-jw-marriott-grand-rapids/?scid=bb1a189a-fec3-4d19-a255-54ba596febe2) **– Six.One.Six (now Margaux)Grand Rapids, MI**

**(Position – 1 ½ years)**

**Chef de Cuisine**

**Annual sales volume: $10 MM**

* Hired on as Executive Chef to design and introduce Six.One.Six, a new French Bistro concept within the hotel
* Rolled out classical French menu, recipes, Food Costs, and culinary techniques to a brand-new kitchen brigade
* Worked directly with the marketing department to promote company’s culture, mission, philosophy.
* Dining Award winner 2018 Six.One.Six French Bistro [GR Magazine](https://www.grmag.com/food-drink/table/six-one-six-transforms-into-french-bistro/)
* Average covers per day: Brunch 300 (700 for Holidays), Lunch 250, Dinner 400
* Consistently delivered Food Costs around 24-28% by working together with a team, minimizing waste, utilization of excess produce. Labor Costs were maintained around of 14 – 18%
* Interacted with guests daily to explain menu items, answer questions and build rapport and reputation for the restaurant.
* Played an essential role in the planning and execution of all banquets, wine dinners, private parties; $5 MM in revenue alone. Clientele for these events included corporate guests, celebrities, executives, etc.

*(Reason for leaving I have accepted the role with Max’s*

**02/2017 – 12/2017** [**Noto’s Old-World Italian**](http://www.notosoldworld.com/) **Grand Rapids, MI**

**Executive Concept Chef**

**Annual sales volume: $23.5 MM**

* Hired on as Executive Chef
* Executed recipes from Noto’s Family, in line with the Italian Culture and Heritage while implementing new menus and recipes.
* Successfully planned and executed about 15 banquets per week with up to 1,200 people
* Supervised, scheduled, trained and developed a team of a 20+
* Ensured consistency in recipes and HACCP standards, as well as company policies and procedures.
* Maintained Food Costs at 21% and Labor Costs at 11%

*(Reason for leaving: Felt a little stale with only Italian cuisine. Hired for most high-profile chef role in Grand Rapids, which gave him the opportunity to help open an upscale concept for a major brand)*

**11/2015 – 01/2017** [**Michael’s Catering**](https://www.michaelscateringsb.com/recipes/index.html) **Santa Barbara, CA**

**Chef de Cuisine**

**Annual sales volume: N/A**

* Hired as Chef de Cuisine.
* Assisted Executive Chef and Owner Michael Hutchings in the overall management to maximize profitability.
* Partnered with Chef/Proprietor Michael Hutchings to lead weekly cooking classes at the Inn Crowd Show
* Remained active and connected within in the community through catered events for Kids Club, Police and Fire Associations
* Provided leadership expertise to a team of 30-60 BOH staff members.
* Responsible for the daily preparation and execution of Catering orders; up to 150 per year/ up t0 2,000 high profile guests including Olivia Newton John, Julia Childs
* Ordering, Receiving, Vendor Negotiation, P&L

*(Reason for leaving: Recruited to Noto’s, a high-volume restaurant, to evolve its Italian cuisine)*

**11/2011 – 10/2015** [**Hard Rock Café**](http://www.hardrock.com/) **Rome, Italy**

**Executive Chef**

**Annual sales volume: $35 MM**

* Hired on as Executive Chef
* Completed intensive 6-month training course in Orlando, FL
* Responsible for the overall performance of the Culinary Department within company guidelines
* Provided ongoing training and support to all culinary staff in the area of presentation, food quality, purchasing, inventory controls and HACCP.
* Effectively coordinate and work with the Sales & Marketing Department to achieve culinary operational excellence in the rollout of new menus for special events, standard recipes, menu pricing and client packages
* 2,000 covers per day (lunch and dinner)
* Hired, trained and managed 35 BOH staff.
* Served many high-profile guests: American Embassy personnel, Marine Corps, Italian Government Officials, Princess and Carnival Cruise Lines
* Food Costs were maintained at 20%

*(Reason for leaving: Recruited by prior boss from Waterside Inn in Santa Barbara, Michael Hutchings to join Michael’s Catering in California)*

**06/2008 – 09/2011 Gesi S.r.l. Contract Catering - K-12 University Dining Rome, Italy**

**Executive Chef**

**Annual sales volume: N/A - Contract work; not privy to this info**

* Hired as Executive Chef to oversee k-12 dining. After 1 year, added additional university as part of responsibility; La Sapienza of Rome
* Responsible for overseeing the culinary function for a 10-month school account
* Collaborated and supported Nutritionist / Registered Dietician in menu development, training table and food allergen standards
* Executed up to 1,000 meals per day for K-12 dining and 2,000 meals per day for university
* Often Cooked for President of University and his occasional guests
* Oversaw 60 BOH employees across 3 kitchens.

*(Reason for leaving better opportunity with Hard Rock)*

**OTHER RELEVANT EXPERIENCE:**

Executive Chef, Encinal Yacht Club Alameda, California

Executive Chef Romano's Macaroni Grill Brinker International Dublin, California

Sous Chef Roux Fine Dining (Nation Bank) Charlotte North Carolina

Sous Chef, Waterside Inn Santa Barbara, California

Instructor (Maître D’hôtel) Gourmet Dining Room Santa Barbara, California

**EDUCATION:**

Hotel School Marco Polo, Genoa Italy

Bachelor’s degree in Hotel and Culinary Management

Santa Barbara City College, Santa Barbara, California

Certificate in Restaurant and Culinary Management

**LANGUAGES:**

English (fluent) written & oral, Italian (Mother Language), Spanish spoken, French Culinary

terminology

**CERTIFICATIONS:**

SERVESAFE Certification N.21270370 Date of Expiration 11/10/2026

**AWARDS:**

Gold Medal Eurest International Salon, Culinaire

Compass Group (PLC) London, England.

Culinary Excellence, Compass Group, Charlotte, North Carolina