

# Gabriel J. Contreras

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## Executive Summary

Culinary professional with extensive background in management and human resources including morale/welfare, education, and training. Able to assess problems and initiate corrective action. Adapt easily to fast-paced high-stress situations requiring attention to detail & follow-through; able to motivate personnel to high performance standards and excellence. Demonstrated success in organizing tasks, increasing efficiency, & obtaining maximum results from limited material & manpower.

## Professional Background

**Executive Chef**, Hotel Ziggy, West Hollywood, California. 10/2022 - Current

- Recipe development and implementation of B-Side Menu for Hotel
- Established and expanded In Room Dining Services
- 107 Room Rock N Roll themed Boutique Hotel

**Private Chef**, Private Clientele, Laurel Hills Estates, California. 7/21 - 9/22

- Responsible for all aspects of procurement and three meal preparation for V.I.P Clientele five days a week
- Personalized menu development, Houseman and Butler experience.
- Admirable experience in dealing with Organic Ingredients

**Executive Chef**, True Food Kitchen, El Segundo, California 6/19 - 7/21

- 4.5M Yearly Sales 23% Food Cost, 12.5% Labor (prior Pandemic)
- Seasonally, Organic, Chef Driven, Dr. Weil's Anti-Inflammatory Diet

**Chef Partner**, Paul Martin's American Grill, Irvine, California 8/17 - 6/19

- 7+ M Yearly Sales 27.9% Food Cost
- Profit and Loss proficient

**Executive Chef**, SBE Corporate, Umami Burger, Santa Monica, California. 10/15 - 8/17

- 3.5 M+ Food and Beverage Sales
- Consulting Chef for Umami 2.0 concept

**Chef de Cuisine**, Ports O Call Restaurant, San Pedro, California. 6/14 - 10/15

- 6+M Food and Beverage Sales; 7 Banquet Rooms, 800 seats

**Main Kitchen Chef Tournant**, Terranea Resort, Rancho Palos Verdes, California. 6/12 - 6/14

- 60M+ Food Revenue Sales in 2014, 24-26% Food Cost
- Supervised Sea Beans, Lobby Lounge Bar, and In Room Dining for property

**Executive Sous Chef**, Musso & Frank Grill, Hollywood, California. 7/11 - 6/12

- 3.5M sales for 2011, 28-31% Food Cost
- Execution of traditional 100+ year old menu

**Executive Chef/Consultant**, RedWhite+Bluezz, Pasadena, California. 2/09 - 7/11

- Opening chef for a new concept "Mixology Lounge" called .08
- Three dining rooms, 215-person occupancy; \$2M annual sales food and beverage

**Executive Chef**, 7th Street Chop House, San Pedro, California. 10/07 - 2/09

- Opening restaurant chef, created menus, controlled food costs, expanded and supervised banquet events.
- Southern California Food Writers Association "Restaurant of the Year"

**F&B Sous Chef**, Spotlight 29 Casino, Coachella, California. 4/06 - 10/07

- Opening Chef for “Jem” Steakhouse
- Developed wine dinner programs

**Executive Chef**, RedWhite+Bluezz, Pasadena, California. 2/05 - 4/06

- Opening chef for a new California fusion restaurant
- 1M sales our first year operating

**Lead Broiler Cook**, Parkway Grill and Madres Puerto Rican Cuisine, Pasadena, California.

**District Sous Chef**, Stuart Anderson's Black Angus Steakhouse, Ventura, California.

**Manager**, Marie Callender's, Ventura, California.

**Food and Beverage**, Marriott Desert Springs, Palm Desert, California.

## **Skill's**

- Track record of supervising kitchen and wait staff effectively
- Demonstrated ability to train and develop new culinary staff
- Profit and Loss knowledgeable
- Competent at adhering to set budgets
- Highly skilled in cooking and preparing a variety of cuisines

## **Education**

CSCA, **Le Cordon Bleu**, Pasadena, California, *A.O.S Culinary Arts 2005*

## **Training & Seminars**

- ServSafe Food Safety Manager, certification #22325940 exp. 6/2027
- ServSafe Allergens, certification #5736179 exp. 7/2025
- ServSafe Conflict De-escalation, Covid 19 Precautions
- *Supervisor and Management Training*, Excellence in Leadership Courses  
Spotlight 29 Casinos, Coachella, California
- Spotlight 29 Casino Food & Beverage Health and Safety Instructor
- Stuart Anderson Black Angus Sous Chef Development Sessions, Ventura, California
- *Entry Level Management Training Program*, Marie Callender's, Rancho Mirage, California
- "Train the Trainer" F.O.H and B.O.H Opening Restaurant Trainer