

Michael B. Jacobs

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Honors, Television Appearances, and Teaching Experience

- **Rising Star Chef of the Year**
 - Restaurant Hospitality Magazine
- **Television Appearances**
 - “Chopped,” Food Network, Featured Contestant
 - “Big Bash Caterers,” Food Network, Featured Contestant
 - “Food Paradise,” Food Network, Featured Business
 - “South Beach Wine & Food Festival,” & “Smooch,” The Beach Channel, Host
 - “Challenge” Series, Food Network and HighNoon Productions, Culinary Producer
 - “Best in Smoke” Series, Food Network and HighNoon Productions, Culinary Producer
- **World Food Championships**
 - 2019 & 2021, Participant
- **Teaching Experience**
 - Johnson and Wales University, Career Goals, Guest Lecturer, Graduate, and International Intern Rep.
 - St. Thomas University, Graduate-Level Courses, Guest Lecture

Professional Experience

Royal Caribbean Group, Miami FL (2022-2024)

Culinary Operations, Development, and Innovation – Miami, FL

- Conceptualized, created, and developed recipes for nine new venues on Icon of the Seas, the largest cruise ship in the world. Collaborated with cross-functional teams to ensure alignment with the ship’s overall theme and guest experience. Icon has over 40 plus food and beverage outlets on the ship.
- Oversaw shoreside global corporations' onsite culinary day-to-day operations. Responsible for recipe creation, product testing, management, administration, and distribution of all information.
- Ensured adherence to culinary operation Standard Operational Procedures (SOP).

Strategic Hospitality Group, Miami LLC (2007-Present, *part-time as of 5/2022*)

CEO/Director of Culinary

- Founding Member, Conceptualization, and Business Plan development.
- Expert in Commercial Kitchen Design, Layout, and Hospitality Consulting; specializing in upstarts and relocation.
- Culinary Producer for the TVFN Challenge series.

Miami Heat (2008-2013)

Food-Service Provider/Team Executive Chef via SHG, Miami

- Established and operated a high-end catering service for the NBA team.
- Designed health and nutrition meal programs for players.

Grass Restaurant and Lounge (2006-2007)

Consulting-Executive Chef

- Concept Development, Implementation, and Opening Food Concept.
- Developed award-winning menu, kitchen design, and BOH Manuals.

Ferrell Law, PA (1999-2007)

Director of Hospitality/Executive Chef

- Established high-end executive dining service for an exclusive clientele.
- Designed food and beverage concepts for various entities.

King David Hotel – Jerusalem, Israel (1993)

Johnson & Wales International Co-op Educational Program

- A rotational Culinary experience within all food and beverage related establishments throughout the property.
- Emphasized quality and guest satisfaction with specific attention to detail nuances.

Education

- **A.O.S., Culinary Arts**
 - Johnson and Wales University – Providence, RI
- **Auberge du Pont Rouge – Le Mans, France**
 - Apprentice 1993, Visiting Guest Chef 1996
- **Ecole Ritz Escoffier Certificate – Paris, France**

Professional Organizations & Licenses

- ServeSafe- Certified Food Manager
- ACF Florida Miami Member
- Florida Real Estate Sales Associate
- American Red Cross Certificate Adult & Pediatric CPR/AED