



NICHOLAS PETERS

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PROFESSIONAL SUMMARY

Dedicated Chef and Hospitality Professional with 20 years of progressive culinary, management, private chef, restaurant opening, education, and consulting experience. Proven Success in guiding, developing, and managing large teams of varying experience across multiple locations and cuisines. Excels with creating and developing new operating systems based on current trends for restaurant, banquet, catering, bar, and retail operations.

SKILLS

- Forecasting and planning
- Creative Thinking
- Operations Management
- Business operations oversight
- Policy Development
- Fine Dining
- Workflow Optimization
- Strong Work Ethic
- Food Pairing

EXPERIENCE

Executive Chef December 2022 - Current

McCall's | San Francisco, California

- Opened new Modern American with French Influence restaurant located inside the San Francisco Museum of Modern Art. Named "grace" after the founding director of the SFMOMA
- Create menus based upon seasonal products as well as artistic interpretation of exhibits in the museum.
- A la Carte, Price-Fixe, Catering, and Banquets
- Assist with management of two other outlets inside the SFMOMA
- Assist with large upscale private events ranging from 150 - 2,000 guests.

Executive Chef

March 2021 - December 2022

Ghaben Inc. | San Francisco Bay Area, California

- Reopening and re-imagining of existing Lafayette restaurant Batch & Brine
- Focus on creating seasonal chef driven menu and craft cocktail programs
- New concept development and opening of LITA in downtown Walnut Creek, Caribbean Cuisine with Latin Flair listed as the East Bays hottest restaurant opening of 2022 by SF Eater.

Executive Chef

August 2016 - February 2019

Jack's Restaurant & Bar | San Francisco Bay Area

- Recipe and Menu development for a group of four restaurants specializing in American Cuisine with Mediterranean influence
- Created Catering and Banquet programs for all locations
- Hired and trained culinary management.

Executive Chef / General Manager March 2015 - June 2016
Tacolicious | San Francisco Bay Area

- Developed and implemented standard operating procedures for restaurant, catering, banquet, and ferry building market stand
- Responsible for onboarding, training, and continued support for culinary management in all locations
- Developed and opened cantina concept in the Mission district.

Executive Chef October 2013 - March 2015
The Chalet Restaurant Group | Emeryville, CA

- Led development of Modern American Gastropub, Honor Kitchen & Cocktails, focused around local ingredients, in-house butchery & charcuterie
- Created, implemented, and trained culinary teams in corporate commissary and three iconic Bay Area restaurants; The Beach Chalet, The Lake Chalet, and The Park Chalet.

Executive Chef / Managing Partner October 2012 - October 2013
Maggiano's Little Italy | San Jose, CA

- Chef of A La Carte, Banquet, and Catering operations in restaurant reaching \$13.5 Million in annual sales.

Assistant Executive Kitchen Manager May 2010 - October 2012
The Cheesecake Factory | San Francisco Bay Area

- Assisted 9 restaurant teams in the Bay Area with sales volumes ranging from \$5.5 - \$21 Million annually
- Part of New Restaurant Opening Team
- Selected to be a contributing member of company initiative focused on creating higher level development plans for prospective next level leadership positions.

EDUCATION

BPS Management April 2010
The Culinary Institute of America, Hyde Park, NY

Fellowship - Teaching Assistant/Sous Chef April 2008
The Culinary Institute of America, Hyde Park, NY

AOS Culinary Arts November 2007
The Culinary Institute of America, NY, NY

NOTABLE CONSULTING EXPERIENCE

- Second Line Inc., San Francisco, CA, Worked with owners of historic San Francisco entertainment venue and restaurant on rebranding and reopening during the pandemic. Planned and executed the first live music event in California.
- REEL Produce, Expanded business territory and market share through chef driven product acquisition. Developed home delivery service that enabled company to retain all employees through pandemic
- Oakland Raiders, Created weekly on site meal plans for front office and players during 2019/2020 season. Included lunches, meal prep, individual dining programs, and culinary education