




PROFESSIONAL PROFILE

MICHAEL D. MINOR


EXECUTIVE CHEF


Energetic, creative, open minded, positive thinking individual who thinks “outside of the box,” is exceptional at multitasking, team building and a true leader. Big on creating culture and providing the best hospitality possible. Willing to do whatever it takes with a yes first mentality.


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TV APPEARANCES

Food Network

Chopped, Cutthroat Kitchen, Camp Cutthroat and Chef Wanted

Cooking Channel

Celebrity Judge on Big Bad BBQ Brawl

PBS

Great American Chefs' Tour

NBC

Cooking Demos on Local News Show

FOX

Cooking Demos on Local News Show & San Diego

CBS

Cooking Demos on Local News Show

PROFESSIONAL EXPERIENCE

**La Jolla Beach
and Tennis Club**
La Jolla, CA

Executive Chef

April 2021 – Present

- Includes the following: Marine Room, a Four Diamond, Michelin Guide restaurant, La Jolla Shores Hotel & Restaurant, Catering, Room Service, Club Dining.
- Responsible for three outlets plus catering for La Jolla Beach and Tennis Club. Responsible for all food and beverage operations for the property.
- Developed all new menus for catering, Shores Hotel & Restaurant, Club Dining and Marine Room.
- Developed SOPs, recipes and training materials for entire property. Manage a team of 12 Chefs and 200 employees.
- Responsible for all F&B cost and budgeting.
- Hired and trained new Chef team.
- Cooking coastal sustainable California Cuisine.
- Developed new purchasing SOP's with F&B director.
- Hired new purchasing manager.
- Implemented Stratton Warren purchasing program to help control and reduce cost property wide.

**Border Grill,
Mandalay Bay**
Las Vegas, NV

Executive Chef

September 2017 – December 1, 2020

- Executive Chef for celebrity chefs Susan Feniger and Mary Sue Milliken in their trendy, high-end Las Vegas Restaurant.
- Cooking modern upscale Mexican food and making everything, from our in-house desserts to the hand-made tortillas.
- We change the menu every week creating food from all of Latin America, and Mexico, while controlling a food cost of 22.5%, and managing a staff of 90-100 BOH employees.
- Controlled labor cost of 9.5% for a \$10 million annual sales restaurant.
- Developed and managed new concept: BBQ Mexicana. Opened and managed multiple locations including Long Beach outdoor mall in California, Las Vegas Ball Park, Mandalay Bay and the new Raiders Stadium.
- I also worked with Susan and Mary Sue on all special events, from celebrity charity fund raisers to award shows, and traveled throughout Mexico for extensive training in Mexican food and culture.
- Other responsibilities include: developing and negotiating new prime vendor contracts, setting all budgets: from capital expenditure to yearly P&L reports, and developing concepts and menus for new restaurants.

Chica, Venetian
Las Vegas, NV

Executive Chef

March 2017 – September 2017

- Opened new fine dining concept for 50Eggs Inc. Chica inside Venetian. Restaurant's focus was on grilling techniques from all over latin America: ceviche from Peru and authentic dishes from Venezuela and Mexico with a modern presentation.

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AWARDS

- **StarChefs.com**
Rising Star Chef Award - 2008
- **StarChefs.com**
Sustainability Award - 2009
- **Saturday Night Truck Stop**
Winner BOH Brawl - 2012
- **Best Chefs America**
Voted top 200 Chefs in USA - 2013
- **Best Career Move**
Vegas Seven Magazine - 2014
- **Best New Food Truck**
Las Vegas Weekly Magazine - 2014
- **Top 22 Food Trucks in America**
Eater.com - 2014
- **Best New Restaurant**
Seven Magazine - 2015
- **Top 100 Food Trucks in America**
LA Times – Daily Meal - 2016
- **James Beard Foundation**
Outstanding Contribution
to The Foundation - 2020

PERSONAL SKILLS

- Communicative • Team worker
Creative • Highly organized
Detailed • Motivator
Determined • Responsible
Result-oriented • Adaptable
Passionate • Problem solver

PROFESSIONAL EXPERIENCE (CONTINUED)

TruckUBarbeque Food Truck & Mobile Catering Las Vegas, NV

- Worked directly with Lorena Garcia to develop the concept in Miami, Florida.
- Responsible for everything: from sourcing of product to be shipped to Las Vegas to complete menu development, costing, staffing, training, and critical path set-up.
- Hired and developed entire management team and staff.
- Won best new restaurant on the Las Vegas strip.
- Controlled a food cost of 27%, managed a staff of 150 employees, ran a 10% BOH labor for 14 million dollar annual sales restaurant.

Chef Owner/Operator

January 2014 – January 2017

- Created and developed a ground up food truck business called TruckUBarbeque. I developed a new fusion cuisine, Mexique, and operated the entire business: everything from marketing, booking, negotiating new prime vendor contracts, setting all budgets from capital expenditure to yearly P&L reports, and execution of events.
- I grew a large following and have received several awards from the local media, (see attached.) TruckUBarbeque was rated top 100 food trucks in America by Los Angeles Times and named best new restaurant in Las Vegas. The truck was also featured on the Cooking Channel.

Border Grill, Mandalay Bay Las Vegas, NV

Executive Chef

July 2004 – January 2014

- Executive Chef for celebrity chefs Susan Feniger and Mary Sue Milliken in their trendy, high-end Las Vegas Restaurant.
- Cooking modern upscale Mexican food and making everything, from our in-house desserts to the hand-made tortillas.
- I also worked with Susan and Mary Sue on all special events, from celebrity charity fund raisers to award shows, and traveled throughout Mexico for extensive training in Mexican food and culture.
- We changed the menu every week creating food from all of Latin America, and Mexico, while controlling a food cost of 22.5%, and managing a labor cost of 9.5% for a \$10 million annual sales restaurant.
- Responsibilities include: developing and negotiating new prime vendor contracts, setting all budgets from capital expenditure to yearly P&L reports, and developing concepts and menus for new restaurants.
- I traveled back and forth from Vegas to LA to help run and control Border Grill Downtown LA and Border Grill in Santa Monica.
- I worked to fix any and all problems in the kitchens as well as set checks and balances while teaching the general managers what to look for in the kitchens and identify any issues.

Hard Rock Café, Las Vegas, NV

AGM-Culinary/Executive Chef

September 1999 – May 2004

- Responsible for all areas of food and beverage for a \$14 million annual sales restaurant: preparing and costing out all menus, generating monthly and yearly profit and loss statements.
- Lead a management team of eight, and a crew of 170 employees. Organized and ran weekly manager meetings. Report directly to general manager on all of the following departments: bar, kitchen, servers, hosts, and bussers.
- Responsible for the ordering all controlables, food and non-alcoholic beverages, while staying within approved budgets.
- Successfully ran a food cost of 25.5%, and controlled a bar cost of 18%.
- In 2002 I was promoted to AGM of culinary: liaison for entire western region, regarding all culinary aspects. Worked with corporate chef on all seasonal menus.
- Organized all special events, from menus to staffing.
- Designed and implemented new catering menus and worked with sales team to increase sales.
- Responsible for training all upper management. HRC Las Vegas was a corporate training store for 100 Hard Rocks around the world. I was directly responsible for training all GMs, DOs, VPs and regional directors as well as floor managers and chefs.

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BIOGRAPHY

Inspired by his grandmother's cooking, Mike Minor has been artfully creating unique dishes since a very young age. With a diverse background in everything from fusion cooking at Z'Tejas and high volume cooking at Hard Rock Café to working for celebrity Chef/Owners like Wolfgang Puck, Mary Sue Milliken and Susan Feniger at Border Grill. Mike has worked in many well-known restaurants in Las Vegas.



His passion for food is supported by his years of experience and study of regional cuisine in Oaxaca and Michoacan, Mexico. Aside from his experience as an Executive Chef, Mike has also been very involved with various celebrity charity fund-raisers and award shows, and even found the time to create his own version of Mexican, A.K.A. TruckUBarbeque. Because of Chef Mike's hard work, talent, and sincerely friendly demeanor, he has made a lot of friends along the way and has been featured on Food Network's Chopped, Cutthroat Kitchen, Camp Cutthroat, and Chef Wanted, and in various local magazines, including Las Vegas Weekly, Seven Magazine, City Life, and The Review Journal. Mike was recently awarded the sustainability award by "Star Chefs" and is a Signature Chef for the March of Dimes, and on the Board of Chefs for Three Square. When not in the kitchen, Mike enjoys going to concerts, and sampling the local cuisine.

PROFESSIONAL EXPERIENCE (CONTINUED)

**Z'Tejas Grill
Restaurant**
Las Vegas, NV

Executive Sous Chef

June 1998 – August 1999

- Worked directly with corporate chef, executive chef, and general manager to open new location in Summerlin.
- Restaurant focused on high end south by southwest dining: fresh seafood from around the world to wood fired steaks and seafood, a chef driven cocktail menu, hand made tortillas and house made dessert.
- Responsible for coordinating all kitchen stations to achieve maximum efficiency, setting up dry storage for maximum space, creating and implementing expediting protocols and setting up runners' stations.
- Involved in all aspects of running the restaurant, from baking inhouse desserts to cutting fresh fish and butchering meats, as well as working on the line for lunch and dinner to ensure quality of food and plate presentation.
- Other duties included; training kitchen staff and setting pace standards, controlling all aspects of food purchasing, receiving, and inventory to achieve and maintain a food cost of 27% for 5 million dollar annual sales restaurant, managing kitchen staff of approximately 40 BOH employees to maintain a labor cost of 10%.
- On down time assisted in generating monthly profit and loss statements with general manager and attended monthly manager meetings.

**Wolfgang Puck Café
MGM Grand**
Las Vegas, NV

Kitchen Manager/Sous Chef

March 1997 – May 1998

- Leased Outlet/Hotel Tenant. Controlled all aspects of food purchasing, receiving, and inventory to achieve and maintain a food cost of 24% for a \$6 million annual sales restaurant.
- Managed kitchen staff of 70-100 employees, achieving a labor cost of 11%. Assisted in generating weekly, monthly, and quarterly profit and loss statements with the chef and general manager.
- Helped develop, coordinate and implement a new breakfast menu and assisted the chef on all aspects of food quality, presentation and line staff training, including assisting on all catered and banquet functions for up to two hundred guests.

**Restaurant Associates
MGM Grand**
Las Vegas, NV

Sous Chef

October 1995 – March 1997

- Worked directly with corporate executives on all seasonal and special event menu changes, and implementing weekly and daily specials.
- Trained all line cooks, FOH staff and managers on all health department sanitation codes.
- Responsible for inventory and food purchasing to achieve and maintain a food cost of 22%. Also responsible for maintaining a labor cost of 9% in a \$10 million annual sales restaurant.
- 1995-Started as a line cook working my way through all line positions, and lead expeditor, working directly with Sous Chefs and Chef.

Outback Steakhouse
Las Vegas, NV

Line cook/opening trainer

July 1994 – October 1995

- Opened the first Las Vegas location assisting in training of all line cook positions, organizing and station setup, preparation of all meat including butchering and portion control.

**Affairs to Remember
Catering**
Las Vegas, NV

Sous Chef

December 1991 – July 1994

- Worked directly with owner, on coordinating all menus, preparation, cost organizing and planning time lines of all food, kitchen and personnel.
- Instrumental part in starting and developing the business. Worked on setting budgeted sales and costs.
- Responsible for food preparation, staffing, and transportation to and from events. Set up and ran events at the Rainbow Gardens wedding hall and all offsite events.