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|  | adam mali1343 Canyon Drive Petaluma, CA 94952 | adammalichef@gmail.com | +01 (720) 201-0468 |
| awards and achievements | Forbes Travel Five Star award -2013, 2014; Named by Esquire Magazine as One of five Chefs to Watch, 2012, by John Mariani; National Lamb Jam Master, American Lamb Board, 2011; Appearances at James Beard House, NYC; March 2013, June 2005; Top Chef, Denver, 5280 Magazine, 2005; Best New Restaurant, 5280 Magazine, 2004, Forbes Five Star Award, 2014 |
| Experience | Adam Mali Hospitality consultancyJuly 2016 - pRESENTThe hollywood roosevelt hollywood, CAActing Executive Chef from January 2017 present, overseeing culinary operations in 300 room hotel. Outlets include Public Kitchen and bar, Tropicana bar, 25 Degrees, In-room dining, and banqueting. Banquets for up to 2,000 guests. Food and Beverage revenues of $22 M. Assisting in design of new concepts and renovation of signature restaurant. The Patio Group/American National Investments San Diego and Petaluma, CAConsulting on fast casual concept opening in Petaluma, fall 2017. Scope of work includes kitchen design, equipment specification, menu design, recruiting, hiring, and training of kitchen staff; Concurrent with these responsibilities, acting executive chef of The Patio/Goldfinch in San Diego. Reduced food cost % from 33% to 27%; simplified menu execution and design, cross utilization of product and inventory accuracy; reduced labor cost by 10%, by improving efficiency. Twitter/Bon Appetit San Francisco, CAMarch 2015 - July 2016**Regional Executive Chef** - responsible for $20M account with 5 outlets producing for 3,500 per day. Opened two additional cafes, with development of new concepts including a wok-noodle bar, taqueria, pasta concept, Indian and rotisserie concept. Professionally developed a staff of 150 employees, with responsibility for all evaluations, promotions, and progressive discipline. Left to take opportunity opening multiple properties with Patio Group.Mandarin Oriental hotelgroup San Francisco, CA February 2012 – March 2015**Executive Chef** - managed culinary operations of four outlets: 90 seat fine dining restaurant, banquets/catering, in room dining, employee dining. Oversaw complete kitchen renovation, pre-opening, and opening of new signature restaurant Brasserie S&P; achieved Forbes five star award. Featured local products for an American brasserie style restaurant, and gin-focused mixology program. Began partnership with Canvas Ranch, a local farm in Petaluma for customized produce, cross promotional opportunities, and special events. Developed new catering/banquet menus and increased wedding and social catering business; Focused on employee dining improvement, thus increasing scores in engagement survey significantly. Cross promotional marketing with Lufthansa and Cathay Pacific Airlines-wrote and implemented first class menus. Left position after sale of hotel to Loew’s Hotel Group in March 2015.Cathay Pacific Airlines San Francisco, CA June 2014 – March 2015**Consulting Chef** - wrote and implemented first class menus for cross promotion with Mandarin Oriental Hotel Group brand. Managed an external brigade based at Gate Gourmet, San Francisco International Airport.Lufthansa Airlines San Francisco, CA February 2012 – March 2015**Consulting Chef** - wrote and implemented first and business class menus on route from San Francisco to Berlin. Concurrent with promotion of Mandarin Oriental Hotel Group brand.Nick’s Cove and Cottages Marshall, CA December 2007 – september 2011**Executive Chef** - Michelin recommended restaurant/boutique hotel part of the Pat Kuleto Restaurant Group. Created menus for breakfast, lunch, dinner, special events, and in room dining/amenities for 12 cottage luxury hotel. Named one of San Francisco’s top 100 by Michael Bauer, S.F. Chronicle, 2008, 2009. Developed relationships with local farmers, ranchers, artisan producers and oyster growers. Designed and built outside outlet featuring grilled items, oysters, and cold items. Increased event and wedding business as a result. Implemented private dining outlet at “the boat shack” at the end of a 400 foot long pier. Left role after Nick’s Cove was sold to a new owner in August, 2011.The Oyster Bar Bangkok, THAILAND SEPTEMBER 2009 – October 2009**Guest Chef** (Concurrent with Executive Chef role at Nick’s Cove) at seafood specialty restaurant, specializing in fresh oysters imported into Thailand from the U.S. and Europe; focused on bringing California cuisine to Bangkok.Montecito Restaurant Group Denver, CO September 2006 – November 2007**Corporate Chef** - Montecito North, Montecito South, and Annabel’s. Opened, designed and developed concepts for three successful restaurants within five months. Oversaw a culinary staff of 50 in three locations. Responsible for food and labor cost and creative control of menu. Neighborhood casual, and casual fine dining restaurants owned by Melvyn Master. Left role after sale of business.Ajax Tavern Aspen, CO september 2005 – September 2006**Executive Chef** - fine dining 180 seat restaurant with focus on Alpine/Northern Italian cuisine, Located at the base of the Aspen gondola, one of the busiest restaurants in Aspen, Regularly 600 covers per day. Responsible for food and labor cost controls, employee management, and food quality. High profile events such as Aspen Food and Wine Festival. Closing Chef of restaurant while owned by Real Restaurant Group. Left after lease taken over by The Little Nell Hotel.Restaurant Kody Evergreen, CO April 2002 – September 2005**Chef/Owner** - 65-seat fine dining restaurant in the foothills of Denver. Established the Corporation, and personally constructed the restaurant in March 2003. Oversaw all aspects of business in addition to being a working chef; financials, personnel, physical plant operation, and media relations. Named “rising star chef” by Rocky Mountain News , 2004, Top Chef, 2004, and one of Denver’s top ten restaurants, 2003 by 5280 Magazine. Cooked at The James Beard House, NYC in 2005 as a “Great Regional Chef of America”. Restaurant was sold in 2005.Delfina San Francisco, CA August 2001 – April 2002**Line cook** in restaurant specializing in authentic rustic Italian cuisine. Worked for Chef Craig Stoll, a Food and Wine Best New Chef, 2001Restaurant Gary Danko San francisco, ca June 2001 – August 2001**culinary externship** at Michelin starred, Mobil (Forbes) five-star restaurant. Responsibilities included meat fabrication, hot appetizers, pastry, vegetable cookery.Ridge Café Scottsdale, AZ June 1999 – June 2001**Sous Chef** - 80 seat fine dining restaurant specializing in regional southwestern cuisine. Brigade of 15, added specials to menu; oversaw butchery of meat and fish, reducing waste. Scheduling of line cooks and porters.Vail Resorts Breckenridge, CO October 1998 – May 1999**Ski Instructor -** Private Corps; Achieved PSIA Level III Certification; Taught Beginner to Expert; Trained with Team Breck Racing teamKillington Ski Resort Killington, VT November 1995 – May 1997**ski instructor**/master’s racer; taught groups from beginner to advanced. Certified level II, learned teaching techniques taught through PSIA.Jodi’s Restaurant Great Barrington, MA October 1994 – September 1996**Sous Chef** – specializing in regional Italian cuisine. Brigade of 10 cooks, 4 stewards.Gianni’s South Street Seaport New York City, NY April 1985 – August 1989**Sous Chef**-high volume Manhattan seafood concept specializing in northern Italian cuisine. Brigade of 100. Responsible for scheduling, ordering, banquets and catering. Daily covers of 1,500. Left position to pursue Bachelors degree at Rensselaer Polytechnic Institute. |
| Education | Scottsdale Culinary Institute/Le Cordon Bleu Scottsdale, AZ 1999 - 2001culinary arts program, a.a.s.; Grand DiplomeRensselaer Polytechnic Institute Troy, NY 1990 -1993Civil engineering/Structural engineering, B.S.C.E.; Chi Epsilon honor society |
| certifications/memberships | James Beard Foundation (Cooked at the James Beard House June 28, 2005, Named a “Great Regional Chef of America”), Slow Food/Roaring Fork Valley, San Francisco Professional Food SocietyFirst Level Sommelier (International Wine Guild)ServSafe Certified/CaliforniaLevel 3 Food Safety Inspector in Catering/Royal Society for Public Health, U.K.Level 2 HACCP certified/Royal Society for Public Health, U.K.Fully Certified Alpine Ski Instructor; Professional Ski Instructors of America |
| special appearances | James Beard Foundation Chef Boot Camp for Policy and Change, April, 2016 - http://www.jamesbeard.org/education/bootcampFeatured in Supper Club, episode 2; cooking with Michelin three star chef Alvin Leung of Bo Innovation, Hong Kong;Stagaire at Pierre Gagnaire, Paris, August 2013; Pebble Beach Food and Wine 2012, 2013, 2016Guest Chef at Epcot Food and Wine Festival 2010, 2011, 2012, 2013, 2014, 2015;Presented dinners at the James Beard House, New York City, March 21, 2013, June 28, 2005;Cooked with Mark Franz and Jeremiah Tower - James Beard awards, New York, May 3, 2010; Chef’s Holiday at the Ahwanee hotel, Yosemite, CA, Jan. 2011, 2012, 2013, 2017 |

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| Professional references | Clifford Atkinson, former General Manager, Mandarin Oriental (917) 318-7142Gail Fivis, former Human Resources manager, Mandarin Oriental (650) 291-1525Emily Luchetti, pastry chef; emily@emilyluchetti.com (415) 710-0751*Additional references furnished upon request*  |