

## **George Levendis**

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Experienced Chef with over 10 years experience working in the hospitality industry. I have maintained a managerial role working as Executive Chef, Chef de Cuisine & Sous Chef for over 6 years. The past 2 years I have encouraged my entrepreneurial spirit by working independently as a Private/Travel Chef & Caterer. I have been involved in 2 restaurant openings in addition to working in a number of trendy, upscale restaurants. My career path has led me to a wide array of experience & cuisines. I have worked in establishments; varying from 50 seats to 250 seats, with a price average per person ranging from \$40-\$80 with daily covers from 100-500 people. The restaurants cuisines where I have gained most of my experience are Hawaiian, Greek, Italian, & American Bistro. Also, due to my self-practice, curiosity & travel experience, I have had the opportunity to learn multiple other cuisines (that I apply to my independent catering), including Mexican, American Southwest, Mediterranean, Thai, Chinese & Indian. My strengths include creating sophisticated menus that ranges from prime steaks, chops, poultry, seafood and raw bar, vegetarian, vegan, gluten-free & raw-food. All menu items are created and priced to drive profitability and to produce repeat guests.

### **Summary of Skills**

I am well skilled in creating diverse menus, man power planning, driving profitability, new daily specials, organizational skills and team building leadership.

### **Technical Skills**

Proficient in Windows 95/98/2000/2007/08/XP, Word, Excel, Power Point, Access, Macintosh, Micros & Open Table

### **My Infinite Goal**

To create a wide array of exuberant and delectable dishes that delivers an unforgettable flavorful sensation in every bite.

## **Professional Experience**

### **World Traveled Personal Chef**

New York (June 2009-Present):

**Private Chef:** Clients consist of; Independent Companies (Doctors, Gym's, Construction & Landscaping Companies, Nail & Tanning Salons) Private dinner parties, Family lunches & dinner (weekly & monthly), Off-Premise Catering for Celebrations (Anniversary's, Birthdays, Christenings, Bar/Bat Mitzvahs, Graduations, & Weddings) & Holidays (Mother's Day, Valentine's Day, Christmas, St Patty's day, New Years, Thanksgiving, Easter, Halloween, 4<sup>th</sup> of July, Labor Day, Memorial Day) & Gatherings; (Family Reunion's, Funerals, Picnics)

### **Travel Chef:**

--Hawaii, Maui (September 2011- October 2011)-Chef at Kolealea Agricultural Center, (February 2012-March 2012)-Chef for Visionary Craniosacral Retreat Group  
--Germany, Munich (September 2010- October 2010)--- R & D, Private Dinner Parties  
--Greece, Thessaloniki & Katerini (August 2010-September 2010)-Chef work-trade on Farms  
--Brazil, Igazu Falls, Copacabana & Ipanema(January 2009-February(2009)-Family Hired Travel Chef

### **Bella Vita City Grill**

St. James, New York

**Chef De Cuisine**, February 2009- July 2010

Bella Vita is an Italian-American restaurant, seats 116, open for lunch & dinner, 7 days a week. Responsibilities include working the line & managing all aspects of the back of the house.

- Creating a menu items & daily specials with original recipes
- Butchering
- Purchasing
- Forecasting
- Staffing
- Training
- Catering (Baby Shower's, Off-Premise Weddings, Christenings, Bar/Bat Mitzvahs)
- Maintenance
- Inventory
- Working & expediting the line

**Iavarone's Prime View**

Port Washington, New York

**Executive Chef**, October 2007- January 2009

New Restaurant, Opening Executive Chef, in charge of all aspects of kitchen & responsible for business Development & Restaurant improvement. Prime View Holds 240 seats, with an outdoor balcony for dining as well, 280 degrees water view. Gross sales 400k-800k quarterly. (open 7 days week, Lunch 6 days, & Brunch On Sundays)

- Creating a diverse menu with original recipes
- Butchering
- Purchasing
- Forecasting
- Marketing
- Staffing
- Training
- Catering (Baby Shower's, Christenings, Bar/Bat Mitzvahs)
- Maintenance
- Inventory
- Scheduling

**Key Achievements**

- Opening Of This New Restaurant
- Zagat Rated
- "2 Star" Rating Newsday
- "Very Good" New York Times
- Turned 200-500 covers daily
- Increased sales quarterly
- Created our stock, sauce and daily specials
- Maintained B.O.H Labor at 10.8 % cost
- Sunday Brunch

**Buttera's**

Smithtown, New York

**Swing Chef**, March 2007-October 2007

I managed & worked in this extremely fast paced kitchen which revolves around the "sauté" station. This Italian restaurant is on the "higher end" which seats 124. (open 7 Days a week, Dinner & lunch Service)

- Purchasing
- Training
- Catering (Corporate events, Christenings)
- Inventory

- Open/Closing Responsibilities
- Preparation
- Running Line During Peak Business Hours

**Key Achievements**

- Opening Up This New Restaurant (in smithtown)

**Blue Honu**

Huntington, New York

**Executive Chef / Chef De Cuisine** November 2005 to March 2007

I have managed all aspects of the back of house in a Hawaiian Pan-Asian Zagat rated restaurant friendly-upscale) (230 seats) with sales volume of 4-5 million dollars annually. Daily responsibilities include:

- Creating a diverse menu with original recipes
- Purchasing
- Forecasting
- Marketing
- Staffing
- Training
- Catering (Weddings, Christenings, Bar/Bat Mitzvahs)
- Maintenance
- Inventory
- Scheduling

**Key Achievements**

- Zagat rated
- Daily News Late night dining Restaurant of the Year
- Huntington Restaurant of the Year 2002-2006
- Numerous articles in *Restaurant Guide of Long Island*
- Charity TV demonstration on critically acclaimed original recipes
- NARA rated Award of Excellence
- Noted in Newsday as “Long Islands Hot Spot”
- New York Times declares “Hip Sexy and Desirable Dishes”

**Blue Honu**

Huntington, New York

**Sous Chef** October 2003 to November 2005

Managed all aspects of the back of house overseeing menu additions and creating a new sushi menu.

Daily responsibilities include:

- Running line during peak business hours
- Closing the restaurant
- Daily purchasing
- Training
- Prep
- Scheduling
- Cost of sales

**Key Achievements:**

- Promoted to chef de cuisine in 18 months
- Turned 500 covers daily
- Increased sales quarterly
- Created our stock, sauce and daily specials

**Marriott Hotel**

Islandia, New York

Banquet/Line Cook August 2002-2003

- Oversaw prep for corporate events of 500+ guests
- Proficient skills in all aspects of the kitchen including broiler, sauté, and fry stations.

**Dieties Café**

Commack, New York

Expeditior/Rounds Man/Line Cook/Server September 1998-2002

- Knowledgeable in both front of the house and back of the house
- Head server and Trainer
- Expedited during peak hours
- Trained new kitchen members

**Education**

The Center for Bioregional Living's Permaculture Design Certification Course (11 weeks, April 2011)

CRT 3025 Culinary Sanitation & Safety (33 continuing education hours) (September 2009)

CRT 9032 Introduction to Food Service Management (33 continuing education hours) (October 2009)

8 Hour Nutrition Certification Refresher (8 continuing education hours) (April 2009)

New York Institute of Technology, Culinary Program 2002 to 2003

BOCES Wilson Technology Institute, Culinary Program graduate 2000-2002

Kings Park High School, graduate 2002

**Additional Travel Experience:**

Mexico, Belize, Grand Caymen, Grand Turk, Jamaica, Bahamas, California, East Coast of U.S., Canada, Turkey, Northern and Southern Greece, Southwestern U.S., South America (Brazil, Peru, Bolivia, Argentina), Germany, Holland,

**Interests:**

Food!, World Culture, History, Astronomy, Mythology, Quantum Physics, Camping, Fishing, Reading

**Favorite Color:** Green