

SERGIO DONATO

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EXECUTIVE CHEF • EXECUTIVE BANQUET CHEF

Respected, multilingual and award winning Executive Chef Candidate from Italy who recently graduated from the Johnson & Wales Culinary Arts Program. Specializing in American cuisine and the regional cuisines of Italy, Greece and France. Ideally suited to take over an existing restaurant where the current Chef/Owner is wishing to retire in a year or two. Need only one to two years of experience before, able to take over all operations and preferably ownership. Willing to work daytime hours if desired, until you have full confidence in my abilities to serve as Executive Chef.

CULINARY EXPERIENCE

Sous Chef, NORDIC LODGE, Charlestown, RI 2010 – Present
Cater to large parties (25-250) to be served in banquet dining hall. Every day is an honor and privilege to work this renowned Rhode Island institution. Often called on to assist Executive Chefs with execution during peak dining periods.

Completed Johnson & Wales University's International Executive Chef Training Program, a six-month intensive training program reserved for graduates with exceptional potential. Involved training, mentoring and working closely with several renowned chefs in Italy, France and Spain. These paid internships were full time at the finest restaurants for one month each:

- ▷ Mario Gallo, Executive Chef of Mario's, Rome, Italy (third generation Chef) 2010
- ▷ Vito Abruzzi, Executive Chef of Vito's Grotto, Naples, Italy (second generation Chef) 2010
- ▷ Serge Macon, Executive Chef of Café by the Sea, Nice, France 2010
- ▷ Jean Claude Verde, Executive Chef of Jean Claude's Fromage, Pain & Vin Café, Cologne, France 2010
- ▷ Juan Aguirre, Executive Chef of Juan & Carlo's Restaurante, Zaragosa, Spain (second generation Chef) 2010
- ▷ Maria Marcos, Executive Chef of Frescas de la Huerta, Seville, Spain 2010

ACCOMPLISHMENTS, HONORS AND AWARDS

- ▷ **Winner, Best of Show Rhode Island Clam Chowder Cook-off** in 2009. Edged out 226 contestants many of which were the best local chefs in Rhode Island, Connecticut, and Massachusetts.
- ▷ **Earned first and second place with \$2500 prize** in Johnson & Wales' Culinary Arts 2009 "Express to Excellence" Culinary Contest for Pumpkin Pie with Rum Raisin Ice Cream desert and Chicken, Queso, Jalapeno Quesadillas.
- ▷ **In 2010, Oprah Winfrey said**, "I'm having a big celebration at my house and I want you to cater it. Everything was just mar-vel-ous Sergio. My staff will contact you next month..."
- ▷ **Named "The Next Big Chef in NE" during America's Best New Chefs Competition by the Food Network in 2010.**

EDUCATION

Bachelor of Arts in Culinary Arts, JOHNSON & WALES UNIVERSITY, Providence, RI 2009

LICENSURE AND CERTIFICATIONS

- ▷ **Certified in Food Safety Management** by the National Restaurant Association (ServeSafe®) 2009
- ▷ **Certificate of Completion:** Johnson & Wales University International Executive Chef's Training Program 2010
- ▷ **Certified Food Safety Manager**, Department of Health, State of Rhode Island 2010

CULINARY, LANGUAGE AND BUSINESS SKILLS

- American Cuisine
- Memorable Daily Specials
- Procurement
- Microsoft Outlook
- Chef's Nutrition System
- Bilingual - Fluent in English, Italian and Spanish. Proficient in reading, writing and speaking in English and Italian.
- Italian Cuisine
- Attractive Presentations
- Managing Inventory
- Microsoft Excel
- Customer Service
- French Cuisine
- Menu Creation/Rotation
- Controlling Budgets
- Key Gourmet Software
- Interpersonal Relations
- Food & Wine Pairing
- Microsoft Word
- Managing Staff
- Event Master
- Quality Control