



# Gregory Kalatsky

## Executive chef

To pursue a key leadership position as an Executive Chef within the resort and Culinary Industry to utilize my experiences, knowledge and enthusiasm to achieve continued success with a commitment to growth and advancement.

### Email

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### Phone

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### Nationality

American

### Link

<https://chefgregory.com>

## Experience

Templeton, CA  
1997 - Present

### Executive chef

#### **Chef Gregory's Inc.**

Provide first-rate quality and service for all clientele. Private and Corp catering, functions throughout the city.

Maintain high levels of sanitation and cleanliness in all areas of the culinary Dept. to comply with all requirements of local, corporate food hygiene audits & standards.

Manage quality control, purchasing, product procurement, vendor negotiations, hiring, documenting, advising and termination of staff.

Maintain P&L responsibility for all culinary menu planning and pricing, inventory, cost control and labor

Understanding the importance of staying within a budget. Also, over the years working in hotels as a hired gun (consulting for food and beverage, banquet kitchens, off-site catering), Coordinating with restaurant and hotel Senior management to ensure that the brand standards are met and exceeded. Managing banquet food operations with \$1,M in annual revenue. Maintain safe work environment through HACCP and MSDS. Receiving outstanding Guest reviews and accolades for new implementations, we are only as strong as the weakest link.

Memphis, TN  
1998 - Present

### Team Captain, Chef

#### **World Championship BBQ Competition,**

Team Captain, Chef: In charge of ordering, shopping, overseeing event set up, negotiating with vendors, cooking, and preparing for competition.

Anaheim, CA  
Nov 2006 - May 2007

### Design Kitchen & Menu/ Prime Cut Café Restaurant,

#### **Chef Gregory's Inc.**

Primary deliverables for prime cut café restaurant was to:

Develop the menu.

Design and create all recipes / formulas with methods of preparation.

Coordinate all related operating procedures to the brand integrity.

Develop total systems operational infrastructure from guest service to product preparation and production management

Coordinate development of the menu board

Cost all recipes and develop retail pricing.

Establish theoretical food operations cost.

Design: Provide direction to the design team in delivering functional facilities, plan and developed all internal system, operation guides, write all manual & procedures covering all preopening and opening processes

Newport Beach , CA  
2002 - 2003

● Executive Chef

**Newport Beach Yacht Club**

Responsible for all kitchen management. Responsibilities include scheduling, seasonal menu planning, inventory, purchasing, and pricing  
Directed activities of a staff of eight cooks and coordinated timelines and priorities  
Supervise daily operations and maintain awareness of food costs amongst staff

Anaheim California  
Jan 1999 - Jun 2000

● Chef Instructor

**Orange County School of Culinary Arts**

Advanced culinary principals, Chilling & Grilling; Substituted Baking & Pastry, Ice Sculpture.  
Received teaching credential through the California State university, Long Beach. C.E.C.

British Columbia, Vancouver  
Canada  
Jul 1999 - Sep 1999

● Executive Chef / Culinary director

**Canadian Broadcasting Corporation**

Filmed three seasons Supervised a staff of seven.

Laguna Beach, CA  
Jan 1998 - Dec 1998

● Exe. Sous Chef.

**FIVE FEET RESTAURANT**

Work directly with and in the absence of the Executive Chef to maintain and improve culinary operations. Liaison with all departments within the kitchen and all other front-of-the-house departments.

Responsible for training and disciplining culinary staff.

Maintain proper food quality, product inventory, and cost control, in accordance with standard health laws.

Responsible for assisting, creating, and implementing all Food and Beverage menus.

Developed catered events. created the daily menus and specials with owner, catering, restaurant menu and food all made in-house, including Ice Creams, Breads, Terrines, Galantines, Ice sculptures.

Munich, Germany  
Mar 1997 - Nov 1997

● Executive Chef/ Start Up

**CAFE AM BEETHOVENPLATZ**

Created menus; worked the line and prepped the sauces & soups for the day; schedule, inventory control. Improve kitchen efficiency. Reduced food cost by 7% with limited resources. Food and beverage supervisor, responsible for setting up daily floor plan, reservation management, supervising all FOH staff communicating between FOH and BOH, and closing the restaurant.

Munich, Germany  
Sep 1996 - Jan 1997

● Consultant / Kitchen Chef

**HUNSINGERS PACIFIC**

Created new menu items with proprietor & design plate presentation. Developed SOPs for opening a new restaurant. Supervised restaurant opening and closings (serving Pacific Rim cuisine). Managed garde-manger; saucier and prepared Galantines, terrines, marinades, soups, dressings, vegetables & supported pastry station.

Munich, Germany  
May 1996 - Sep 1996

● Consultant / Executive Sous Chef

**KEMPINSKI HOTEL FOUR SEASONS**

Oversee 65 superb suites and 297 rooms five-star hotel. All food and banqueting operations encompass 2 restaurants, 12 meeting rooms, and a boardroom.

Provide first-rate quality and service to an international clientele of world leaders, U.N. diplomats, and delegates within the hotel and numerous private catering functions throughout the city.

Maintain high levels of sanitation and cleanliness in all areas of the culinary Dept. to comply with all requirements of the Westminster Council food hygiene audits. Manage quality control, purchasing, product procurement, vendor negotiations, hiring, documenting, advising, and termination of staff. Supervise a staff of 1 pastry chef, 3 Head Chef/Chef de Cuisine, 48 culinary staff, & Stewarding Dept. with 20 employees. Maintain P&L, responsibility for all culinary & stewarding operations, menu planning and pricing, inventory, cost control, and labor. Supervise a culinary staffing level of:

- 1 Pastry Chef
- 3 Chef de Cuisine/Head Chef
- 4 Sous Chefs
- 1 Hygiene manager & assistant
- 43 Culinary staff.
- 6 Culinary Apprentices

Ashchau Im Chimgau, Germany  
Oct 1995 - Apr 1996

Commis De Cuisine Garde manger and butcher  
**REIDENZ HEINZ WINKLERS \*\*\* Michelin stars**

Work split shifts basically all day and night from seven in the morning until 9 o'clock in the evening was possibly an hour or two-hour break in the middle. (Three Michelin Stars) Prepared for garde manger & saucier. Clean game birds, ducks and venison. Make dressing, parfaits of foie gras. Assisted: entremetier and patisserie. Plated courses and garnish.

KAILUA- KONA, HI  
Jan 1994 - Sep 1994

Chef de Partie  
**KONA VILLAGE RESORT**

Broiler, Gard Manger, Sauté. Established new quality standards for high-end engagements. Plan and prepare Managers Cocktail Party. Created new menus for all outlets: created and implemented changes to all menus. Work directly with chefs at Hale Mona and Hale Samoa, created new specials, and taught the cooks how to make galantines, terrines, different classical French ways of preparing foods, helping decrease food costs by 2% in Hale Samoa

## Education

Long Beach, CA  
Jan 1999 - Feb 2000

Teaching Credential: Food & Beverage Services; Food & Beverage Production & Preparation

**California State University Long Beach CSULB**

Received my teaching credential through the University for the state of California after four years, in the following Subjects: Food & Beverage Services; Food & Beverage Production & Preparation.

Hyde Park, NY  
Jun 1993 - Sep 1995

Associate Degree in Culinary Arts. Honorable Mentions.

**The Culinary Institute of America**

Graduated in the beginning of February 95, while I continued my education for post-graduate work through September. With 12 additional classes and varied studies received additional certificates for the following classes working towards my bachelor's degree:

- Food Styling
- Bread Alone Workshop
- Plated Desserts
- Wedding Cakes
- Vegetarian Cuisine
- Far Eastern Cuisine

Olympic Ice Carving  
Chocolate & Candies  
Pastry Buffet  
Nutritional Cuisine  
A.C.F. Hot food Competition

## Skills

Customer service   Problem-Solving   Teamwork   Leadership  
Office administration   Public speaking   Handling conflict   Mentoring  
Computer literate

## Languages

**English**  
Native

**German**  
Intermediate

## Achievements

2000-Present Executive Chef owner operator of Chef Gregorys Gourmet Catering Templeton, California

2007-09 Executive Chef Newport Beach Yacht Club. Newport Beach, California

2006 Design Kitchen And Menu/ Prime Cut. Anaheim, California

2000 Teaching Credential: California State University Long Beach

1999- 00 Chef Instructor: Orange County School of Culinary Arts Anaheim, Ca

1999 1st Place Whole Hog, Jack Daniels World Champion Hog, Lynchburg Tennessee

1999- Grand Champion Prim Valley BBQ Championship, Prim, Nevada

1999 3rd Place In Hole Hog Competition. Memphis In May World Championship Barbecue Cooking Competition. Memphis, Tennessee

1999 Executive Chef And Culinary Director For The Canadian Broadcasting Corporation. British Columbia Vancouver. Filmed Three Seasons

1998 Executive Sous Chef 5 Feet Restaurant, Laguna Beach, California

1997 Started Chef Gregorys Gourmet Catering Laguna Beach, California

1997 Executive Chef: Cafe On Beethoven Platz, Munich, Germany

1996 Consultant/ Executive Sous Chef Kempinski Hotel Four Seasons Munich, Germany

1995- 1996 Gained Tutelage Under Youngest 3\* Michelin Chef, Heinz Winckler, Residence Heinz Winkler, Aschau Im Chimgau, Germany

1995 Studied Under Eckart Witzigmann Aubergine À Munich, Germany

1995 Graduated The Culinary Institute Of America Hyde Park, New York

1995 Honorable Mentions For 1.5 Yrs of Pres. Student Council, And Chairing The Committee For The Design of The New Student Center At The Culinary Institute of America Hyde Park, New York

1994 Invited to Participate In The 1st Annual Certified Master Chef Competition. Hyde Park, New York

1994 11 3rd Place Ice Carving Competition Albany, New York

1994 Studied Under Glenn Also, Executive Chef at The Kona Village Resort. Kailua-Kona, Hawaii

1993-95 President Student Council, The Culinary Institute of America. Hyde Park, New York