

CHEF ALAN V. MICHALS

1690 RENAISSANCE COMMONS BLVD UNIT 1610 BOYNTON BEACH, FL 33426

Phone: 954-770-6081 EMAIL: CHEFAL4HIRE@GMAIL.COM WEBSITE: WWW.CHEFAL.NET

PRIVATE ESTATE MANAGER AND CULINARY PROFESSIONAL



OVERVIEW

Formally European trained Chef with 25 years of experience and demonstrated mastery of the culinary arts working in private homes and estates, as well as five star restaurants and onboard mega yachts. Experienced Chef with comprehensive experience delivering exceptional and unique private chef services for celebrity, entertainment and high-profile clientele. Exceptional food quality and presentation, knowledgeable in a broad variety of ethnic world cuisines, and able to cater to all tastes and dietary needs. Strong knowledge of gourmet foods, cheeses, fine wines and food pairing, cigars and liquor. Superior provisioning abilities able to source the most exotic and sought after ingredients. Interested in seasonal work as well as full time-employment opportunities.

Other areas of strength encompass:

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| <input type="checkbox"/> Estate Management | <input type="checkbox"/> House Maintenance | <input type="checkbox"/> VIP Client Service |
| <input type="checkbox"/> Private Event Planning & Catering | <input type="checkbox"/> Food and Beverage Servicing | <input type="checkbox"/> Guest Entertainment |
| <input type="checkbox"/> Car Detailing/Servicing and Driver Duties | <input type="checkbox"/> Security Services | <input type="checkbox"/> House Tasks |
| <input type="checkbox"/> Landscaping and Grounds Maintenance | <input type="checkbox"/> Personal Shopping and Errands | <input type="checkbox"/> Floral Arrangements |

PROFESSIONAL EXPERIENCE

Freelance Chef/Private Estates and Yachts

2009-Present

- Willing to relocate world wide.
- Currently on call for high profile clients in Palm Beach. Cooking on Yachts as well as Estates.
- Worked a winter Charter in the British Virgin Islands on 90' charter.
- Worked a summer on Private 90' Ferretti charter to New England.
- Winter contract for Private Family Estate in Greenwich, Ct. traveling to/from Palm Beach. Looked after the families 2 houses and boat.
- Two 6-month charters on a 102' Westport in the Bahamas; Islas Mujeres, Mexico; Panama; and Key West.
- On-call for two 130'+ yacht charters to the Bahamas, Key Largo Ocean Reef Club, Cancun.
- Completed several deliveries on sport fishers on the east coast and South Florida.
- Served as Chef on 400' ship Geyser for Trans Atlantic Shipping. Completed 3 crossings from Norfolk to Azores.

Estate Manager/Major Domo/Personal Chef

1994-2012

On site private chef and estate manager for high profile families. Duties included hiring, training and supervising staff, upkeep and maintenance of estate, stocking and maintaining wine cellar and implementing a broad range of personal requests for the employer. Estate management accountabilities included car servicing and detailing; gardener tasks; security services; wine cellar upkeep; housekeeper tasks; dry cleaning; personal shopping and errands for the family; party planning; driver duties; floral arrangements in home; and all aspects of home and grounds maintenance.

- Directly accountable for organizing and implementing a highly diversified personal agenda, including arranging accommodations and entertainment for business associates, clients, family, and friends.
- Responsible for daily menu planning, provisioning with freshest and highest quality foods available, meal preparation and presentation, silver service, as well as party planning for large formal parties. Oversaw all holiday decorating.
- Created unique and elegant formal table settings. Provided formal table service daily.

- Prepared and catered lavish dinners and cocktail parties. Planned and implemented all social events from initial concept to event launch, including catering, flowers, invitations, entertainment and food and beverage service to guests.
- Procured fresh flowers and put together arrangements. Stocked and maintained full bar and performed bartending duties.
- Maintained cleanliness and orderliness of personal household, as well as, oversaw maintenance staff in conformance with owner's impeccable standards. Responsible for shopping for groceries, gifts and personal wardrobe items.
- Hired and supervised all exterior maintenance vendors including, pool, lawn, landscape, HVAC, fountain, gate, phones, painters, roof and deck cleaners, and handymen. Supervised vendors, approved invoices for payment, and maintained monthly accounts.
- Purchased all food, beverages, cleaning supplies, maintenance equipment, linens, toiletries, etc. to maintain necessary inventory.
- Coordinated detailing, servicing and maintenance of extensive car collections. Effectively managed extensive high-profile customer contact, catering to individual and special needs clients and ensured the highest levels of satisfaction.
- Worked with interior decorators and made purchases including antiques, china, crystal, silver, linens, and toiletries.

Bryan Dopp, (Real Estate Developer) – Villa Park/Orange County, CA	2000 – 2008
Rod Stewart - Beverly Hills, CA	1999 – 2001
Jerry Weintraub - Malibu, CA	1996 – 1998
President Gerald R. Ford and Betty Ford - Rancho Mirage, CA	1994 – 1996

Professional Chef **1982 – 1994**

Worked as a Chef in several high profile restaurants and held positions in all stations responsible for the execution of culinary functions. Areas of accountability included product preparation, cooking and presentation, operations, menu planning/pricing, production, food/beverage selection, creating new dishes, inventory control, catering, insuring food quality, employee management/training, guest services, safety, and special events. Part of the opening team for various locations.

- Broadmore Country Club, Largo FL - home to PGA Tour Challenge Banquet Chef.
- La Pompano, Desert Shores, FL under Chef Michele Dennison - worked all stations for Classic French Fare.
- La Chumere, Sarasota, FL - the only restaurant at the time to win the French Writers Haunt Cuisine Award. One of the top students chosen from culinary school to work all stations under Chef/Owner Alan Tolair.
- 1 year Apprentice, Queen E. in Montreal, Canada.
- French Shack, Manhattan, NY under Chef John Lavinie - Saucier working all stations.
- Montauk Yacht Club - in charge of off property catering.
- Isle De France, Stowe, VT under Chef John Lavinie - Roundsman all stations for Classic French Cuisine.
- Stowe Flake Resort, Stowe, VT under Chef Pat Persicco - Breakfast Cook, Lead Cook & Sous Chef for Regional New England Fare.
- 3 years, Marriott Hotels - Chef Gourmet Rooms.
- Marriott Hotels, Hilton Head Island, SC - Lead Banquet Cook for Low Country Fare and Marriott Standard Fare.
- Marriott Seaview Country Club, Abascion, NJ - Chef Gourmet Room (seafood). Marriott, Palm Desert, CA - Opening team, cross-trained in the Steward Department, Banquet Team & Room Chef (Italian Fare).
- Task Force, Marriott Hotels - went to different proprieties and helped with grand openings and troubleshooting.
- Ritz Carlton, Rancho, Mirage CA - Lead Cook, Gourmet Room. In charge of Sunday Brunch for Classic French Cuisine.
- Weston Rancho, Mirage, CA - assisted with the Grand Opening and opening of the fine dining seafood restaurant.

EDUCATION AND TRAINING

Associate of Science Degree Culinary Arts
Pines Vocational Training Institute, Tampa, FL

Marriot Management Training School

Vin De France Wine Course

Former Recon Marine

LICENCES AND CERTIFICATIONS

STCW 95

PADI Rescue Diver

ASA 104 Bareboat Charting

Merchant Mariner Credential

TWIC (Transportation Worker Identification Credential) Card

Food Handlers Card

Personal Security Clearance with the U.S. Coast Guard

PERSONAL

Non-smoker, no tattoos, physically fit and excellent health. US Citizen, DOB: February 15, 1958. Enjoy golfing, sailing, skiing, tennis and diving. I own a home in Marbella, Spain. When I am not working, I am enjoying the weather, culture, and fine food and wine of the area. I have a zest for life and an upbeat attitude and work ethic. I am a world traveler; Hiked Inca Trail Peru; Europe; and South America. Skied both sides of the Andes mountains. Traveled both coasts of Central America, the entire Pacific coast of Mexico, Canada, Panama, throughout the east and west coasts of the United States, as well as Asia. Traveled across the Atlantic 4 times.