

# Chef Alan V. Michals

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## PRIVATE ESTATE MANAGER / CULINARY PROFESSIONAL

Estate Management / Real Estate Planning / Leadership / Staff Management / VIP Client Service  
Private Chef / Event Planning & Catering / Food & Beverage Servicing

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## SUMMARY OF QUALIFICATIONS

- European trained Chef with 25+ years of experience demonstrating mastery of the culinary arts working in private homes and estates, five-star restaurants and onboard mega yachts.
  - Exceptional and unique private chef services for celebrity, entertainment, and high-profile clientele.
  - Outstanding food quality and presentation experience, knowledgeable in a variety of ethnic world cuisines, and able to cater to all tastes and dietary needs. Extensive 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 within budget guidelines.
  - Willing to relocate worldwide. Possess a zest for life with an upbeat attitude and stellar work ethic.
  - 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.
  - Owned and managed 12+ rental properties remaining active in the real estate market worldwide owning properties in Panama and Spain.
  - Experienced Financial and Insurance Broker for 20 years specializing in asset protection and risk management as an independent Broker representing all top Insurance carriers for life insurance and annuities.
  - U.S. Citizen, non-smoker, physically fit and in excellent health.
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## PROFESSIONAL EXPERIENCE

### FREELANCE CHEF / PRIVATE ESTATES and YACHTS

2009 to Present

Currently on call for high profile clients in Palm Beach, FL cooking on Yachts and Private 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 to 2012

### ON-SITE PRIVATE CHEF and ESTATE MANAGER

- 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.
- Performed 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 formal, unique and elegant formal table settings 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 assembled arrangements.

- Stocked and maintained full bar and performed bartending duties.
- Maintained cleanliness and orderliness of personal household, oversaw maintenance staff in conformance with owner's impeccable standards. Executed 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, and toiletries 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.
- Collaborated with interior designers and made purchases of antiques, china, crystal, silver, linens, and toiletries.

#### **Client Assignments:**

Bryan Dopp, (Real Estate Developer) Villa Park/Orange County, CA - 2000 to 2008

Rod Stewart, Beverly Hills, CA - 1999 to 2001

Jerry Weintraub, Malibu, CA - 1996 to 1998

President Gerald R. Ford and Betty Ford, Rancho Mirage, CA - 1994 to 1996

#### **PROFESSIONAL CHEF - 1982 to 1994**

Worked as a Chef in several high-profile restaurants and held positions in all stations 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.

BROADMOOR COUNTRY CLUB, Largo FL - Home to PGA Tour Challenge Banquet Chef.

LA POMPAÑO, Desert Shores, FL under Chef Michele Dennison. Worked all stations for Classic French Fare.

LA CHAUMIERE, Sarasota, FL - The only restaurant at the time to win the French Writers Haunt Cuisine Award. Chosen from culinary school to work in all stations under Chef/Owner Alan Tolair.

QUEEN E. in Montreal, Canada. 1 year Apprentice

FRENCH SHACK, Manhattan, NY under Chef John Lavinie; Saucier working all stations.

MONTAUK YACHT CLUB - Managed 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.

MARRIOTT HOTELS - Chef Gourmet Rooms. 3 years. Hilton Head Island, SC - Lead Banquet Cook for Low Country Fare and Marriott Standard Fare.

MARRIOTT SEAVIEW COUNTRY CLUB, Absecon, NJ - Chef Gourmet Room (seafood).

MARRIOTT, Palm Desert, CA - Opening team, cross-trained in the Steward Department, Banquet Team, and Room Chef (Italian Fare).

MARRIOTT HOTELS Task Force, Traveled 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 Grand Opening and the fine dining seafood restaurant.

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#### **EDUCATION and TRAINING / LICENSES and CERTIFICATIONS**

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

Marriot Management Training School, Vin De France Wine Course

Former Marine, Force Reconnaissance, United States Marine Corps Special Operations Forces

STCW 95 - Maritime Basic Safety Training • PADI Rescue Diver • U.S. Coast Guard Security Clearance

ASA 104 Bareboat Charting Merchant Mariner Credential • TWIC Card Food Handlers Card