



# Michael Ross, CEC

## Chef

Nationality: American

Date of birth: August 5, 1965

Email: Mrchef65@gmail.com

Mobile No: +1-917-678-3449

Whatsapp +1-917-678-3449

Marital Status: yes

Languages: English

Current Location: Miami / Ft Lauderdale Driver's License: yes, Florida

Non Smoker -Yes

Visible tattoos: - No

## Personal Profile

I am creative, outgoing, and career-minded, but also even-tempered and easy to get along with. On the job, I believe in acting with complete professionalism and discretion, practicing true loyalty and a driven work ethic & team player. When not in the kitchen, you can typically find me on the court, indulging my love of tennis or being involved in some kind of social sport. To me, a healthy mind and a healthy body makes me perform my job well.

## Certifications

STCW 95 Safety Training #4312 EXP - 8-10-2022

STCW Security Duties for Seafarers ( PDSD )

Crowd Control #CD- 4344 EXP- 8-10-2020

Certified Executive Chef - ACF

Valid Seafarer's Medical Certificate ENG -1 #174187

Power Boat Safety Certification - NJ state Police #332967

ServSafe Food Protection Certification #17109490 EXP: 2023

Padi Scuba - Open Water #17080Q9548

First aid - CPR - #STCW - 95-4312

TWIC Card - EXP-2022SEP09 EXP - 8 10 -2022

OUPV- 4360 EXP - **8-24-2018**

### **Michael's Culinary Expertise:**

- Menu planning and shopping
- Budget management
- Development of flavor profiles
- Family-style meals
- Home-style cooking
- Casual to formal serving styles
- French and Italian
- American Regional favorites
- Mexican, Tex-Mex and Southwest
- Russian and Indian
- Chinese, Japanese, and Thai
- Saba, West Indies and Caribbean
- Californian Spa and Paleo diet
- Mediterranean
- Vegetarian, vegan, and raw foods
- Low fat, low calorie, gluten-free
- Specialty desserts and baking
- Event planning and coordination

### **Michael's Education:**

Hotel Motel Restaurant Management & Culinary Arts Associates Degree 1984 – 1986

Georgetown Community College - Myrtle Beach, SC

Internship - The Dunes Golf and Beach Club 1985; Full Time Sous Chef Position 1986 – 1990

Certified Executive Chef - American Culinary Federation

### **Professional Development:**

David Wolfe Workshop – Baltimore City, MD

Clean Foods Seminar June 2015

Natural Gourmet Institute – New York, NY

Sports Nutrition Food Preparation 2015

Chef Jennifer – Baltimore, MD

Sprouting Living Foods 2015

Raw Chef Dan of Quintessence Restaurant, NYC Certified in Raw Food Preparation 2014

Domestic Estate Managers Association – Orlando, FL Wine Cellar Storage, Food & Wine Pairing 2014

Johnson & Whales - Providence RI

Various Courses 1997

Culinary Institute of America - Grey Stone Napa, CA

Baking 1995

Culinary Institute of America - Grey Stone Napa, CA

Northern Italy 1995

Culinary Institute of America - Grey Stone Napa, CA

Mediterranean 1995

### **Culinary Awards and Achievements:**

Atlantic City Seafood Challenge - Atlantic City, NJ

Winner 1993

Int'l Hot Foods Challenge – Canada

Winner, 2nd Place 1992

Cooking Olympics - Frankfurt, Germany Apprentice Member of the New York City Team 1992

Hot Foods Competition – Location

Certified Judge 1990 - 1996

Numerous Ice Carving Competitions – Touring the US East Coast Various Awards 1988 - 1993

Since 1990, recipient of numerous Gold and Silver awards in food preparation competitions.

**Professional Memberships:**

Vice President, American Culinary Federation - Jersey Shore Chapter

Member, Chaine Des Rotisseurs - world's oldest international gastronomic society

Member, Domestic Estate Managers Association (DEMA) – attended national convention, 2014

**Professional Private Service Experience:**

**Private Chef - Estate Manager** - December 2017 – Present Confidential Private Employer – Miami Beach, Florida  
Oversee total 12,000 sf home & 2,300 sf guest home.

Preparation of all meals, including creating up to three distinct entrees to meet the family's different diet choices.

Served 3 course dinner for 3 to 4 people, Tuesday - Saturday.

Shopped daily for fresh product.

In charge of the home events.

Over see construction projects.

Chef duties on Private Charter Yachts

Supervise staff of 6

Purchase house hold supplies.

Management of Vendors & Cleaning staff

**Contract Estate Manager – Private Chef** July 2017 – October 2017

Various Confidential Private Employers – Locations throughout the Virgin Islands Accepts short- and long-term assignments to assist UHNW individuals, their families, and their guests with the operation of their private estates, while creating culinary masterpieces for private villas, catamaran and yacht cruises throughout the Virgin Islands and the Caribbean. Trained in seamanship and required offshore safety protocols.

Sources provisions, designs menus, prepares all dishes, and serves a wide variety of culinary styles while making proper adjustments for diets, restrictions, and preferences. Manages vendors and staff as needed, purchases equipment, and directs the galley/kitchen for events.

**Private Chef - Estate Manager - Personal Assistant – Domestic Couple** June 2014 – May 2017 Confidential Private Employer – Maryland

Managed the 15,000-sf home on 25 acres for a family of 3 in addition to providing all culinary requirements.

Preparation of all meals, including creating up to three distinct entrees to meet the family's different diet choices: emphasis on organic vegan / raw foods dishes as well as child-friendly home-style cooking

Oversees the production of the foods grown on the estate's working farm, which provided most of the food for the family.

Performs vendor management for ongoing maintenance, special projects, and grounds care. Managed the \$MM construction projects at the property, including the installation of greenhouse.

Coordinates cleaning, care, and repairs to home and outbuilding exteriors.

Develops annual budgets for the estate and for \$MM special projects .

Transitioned the estate to Savant Smart Home system and upgraded older IT infrastructure.

Produces a variety of events, from the company's Christmas party for 50 to sporting events / receptions with Olympic athletes. Hosts formal / casual dinners for gathering for 10 to 50 people. Recruits, manages, and trains additional temporary and permanent staff members. Coordinates fleet vehicle maintenance

Provides chauffeur services to the airport and coordinates private jet schedules with the business office

Cares for the family's dogs, chickens, and ducks

### **Restaurant Experience:**

As a successful and recognized chef, owned and operated many notable restaurants as well as accepting assignments with reputable establishments. Provided private chef services to select clients for special events and dinners at their homes from 2004 – 2013

**As a successful and recognized Chef**, owned and operated a number of notable restaurants as well as accepting assignments with reputable establishments. Provided private chef services to select clients for special events and dinners at their homes from 2004 – 2013.

### **Executive Chef / Manager**

Sea Witch Restaurant - Saba Island, NV. Dutch Caribbean

Accepted a 3-month seasonal contract for the 120-seat casual restaurant, offering Indian and Caribbean fare as well as American fare, and pizza. Specialized in locally-available fresh fish and catering for select events.

### **Executive Chef, Catering** 2013 – 2014 Orange Lawn Tennis Club - South Orange, NJ

Serving 250 members, the private club maintained a heavy schedule of catered events both on and off premises, frequently hosting back-to-back lunch and dinner events for up to 300 guests. Generated \$1.2M in annual revenue. Managed 70 – 80 events annually, while overseeing a back-of-the-house staff of 6. Developed unique menus and held tasting events to secure new business

**Executive Chef / Owner.** 2004 – 2013 (Sold)

All Mixed Up & Beasty Burgers - Ocean, NJ

Established and operated the successful vegetarian / Mexican fusion deli-style restaurant, All Mixed Up, featuring the fresh assembly of guests' orders before their eyes. Developed additional concept restaurant Beasty Burgers, which quickly grew to three locations.

Co-managed all business operations with Kimberly Ross

Successfully sold the business in 2013

**Executive Chef / Partner** 2010 – 2011 (Sold) The Rail House 1449 - Rahway, NJ

Conveniently located in Rahway's Arts District, The Rail House 1449 offers a unique dining experience with exceptional cuisine and sophisticated wine. The renovated 19th Century home features 2 floors of dining that seats up to 50 people.

Earned 3- and 4- Star Reviews from The NY Times, Wall Street Journal and the NJ Star Ledger as well as "Top Romantic" restaurant as rated by users of OpenTable.com

**Executive Chef / Owner** 2004 – 2007 (Sold) Ross's Dockside Steak & Seafood House - Sea Bright, NJ

Co-owner of a 220-seat restaurant located on the marina, specializing in steaks and seafood and featuring four separate bar areas to serve the seasonal guests. Developed popular weekend breakfast / brunch menu. Provided leadership to over 100 staff members.

**Executive Chef / Partner** 2002 – 2006 (Sold) Brennan's Of Oakhurst - Oakhurst, NJ

Established and operated a high-end delicatessen at the 2-unit facility, offering sandwiches, salads, and soups as well as corporate catering. Developed menu items with a focus on healthy eating options. Managed 30 staff members.

**Executive Chef** 2001 – 2002 Hollywood Golf Club - Ocean, NJ

Led the 2-unit facility serving 400 private club members for special events, holiday occasions, and daily meal service. Created special, seasonal-based menus. Supervised a team of 30 employees. Generated \$1.6M in annual food sales.

**Executive Chef** 1999 – 2001 Navesink Country Club - Middletown, NJ

Directed a team of 50 staff members, running 3 facility units that prepared 3 daily meals, available to the private club's 800 members. Captured \$2.4M in annual revenue. Coordinated food production for a heavy rotation of private events, including weddings and other life celebrations.

**Executive Chef** 1990 – 1999 Rumson Country Club - Rumson, NJ

Supervised the daily operation of the 4-unit facility, including coordination of simultaneous private events. Generated \$2.1M in sales from the club's 600 members. Met with key internal committees to discuss seasonal themes, service design, and menu development.

**Captain references**

Captain Alex Perez 305-776-7396 [Alex@probluemarine.com](mailto:Alex@probluemarine.com)

Captain Tony Hernandez 561-843-4226 [Tony@bradfordmarine.com](mailto:Tony@bradfordmarine.com)

Captain John Bayle 619-208-3893 [johnbailey4616@gmail.com](mailto:johnbailey4616@gmail.com)

Captain Mike Sine 954-600-5235 [Msine39@gmail.com](mailto:Msine39@gmail.com)

**References- Land Base**

Michelle Cholodfsky - Executive Director to the CEO, Barton G's Miami, 786-423-3281cell

Gary Armstrong - Absolutely Fabulous Domestics , Owner Palm Beach Fl. 561-352-1842 cell

Gary Cockerham- Estate Manager, USVI St. Thomas 561-307-6438 cell

Burt Ward CCM, GM Century Country Club NY. [burtward@aol.com](mailto:burtward@aol.com) 914-830-3371 cell

Jim Cross Grounds Superintendent Navisink Country Club NJ. 732-284-0365 cell

Adam Weinstock Sysco Food Company Sales NJ. 732-685-9045 cell

Fred Chandler - Mid Atlantic Contracting, CEO Maryland, 301-452-1626 cell