

737 SECOND STREET #306, OAKLAND CA 94607  
TEL 970-343-9189 EMAIL [GLENN@CHEFGLENNSMITH.COM](mailto:GLENN@CHEFGLENNSMITH.COM)

# GLENN H. SMITH

## CAREER OBJECTIVE

To continue a career and lifestyle that allows unbridled creativity that fosters personal and professional growth. To capitalize on my unique skill-set to inspire action and to give back to my personal and professional community.

## PROFILE

Creative, entertaining, business-minded professional with 22 years of successful, profitable self-employment. Proactive in promoting people, products and services. A resourceful, creative problem solver who excels within unusual situations and is excellent at recognizing opportunities. Passionate with focused purpose and understated accountability.

## SKILLS -SPECIAL TALENTS-INTERESTS

- ◆ Private Chef/Culinary
- ◆ Builder/GC
- ◆ Entertainer
- ◆ Stand up Comedian
- ◆ Educator and inspiration
- ◆ Fly Fishing Guide
- ◆ General Management
- ◆ Motorcycling and motorcycle restoration
- ◆ Bezos Scholars Foundation
- ◆ Non-profit
- ◆ Customer Service
- ◆ Event Coordinator, Vibe Designer
- ◆ Employee Development
- ◆ Public Relations/ Spokes Personality
- ◆ Conceptual Design/ Architecture
- ◆ Impresario

## PROFESSIONAL EXPERIENCE IN SELF CREATED BUSINESS

### G.H. SMITH AND CO. CATERING AND PRIVATE CHEF ASPEN, CO 1999 TO PRESENT

- Created a "from the Ground up" Catering business with an emphasis on quality and service
- Long standing repeat high-end clients, featured chef, draw for fundraising and charity events built on 100% referrals
- Rental coordination
- Finances: accounts payable/receivable, invoicing, insurance billing, budgeting
- Supervision of service staff, chefs and bartenders.
- Menu creation and design

### TAYLOR CREEK FLY SHOP BASALT CO. 1993 TO PRESENT

- Inspire and educate clients the specifics of sport of fly fishing, reading the water and fish habitat
- Sales of products and shop promotions
- Hosted seminars, active in environmental sustainability, river awareness and maintenance.
- Built a repeat cliental in 18 years to generate a full season of revenue for me and Taylor Creek Fly shop
- First aid and CPR trained

### GREAT SPACE DESIGN AND BUILD BASALT CO. 2010 TO PRESENT

- Restaurant design and General Contractor for The Pullman Restaurant- Chef Mark Fischer awarded top 10 restaurants in the US by Esquire Magazine.
- Furniture design and build
- Proficient in all wood working tools and processes
- Strength in on-site design solutions and execution
- Consult and Custom tailor concepts for design with clients

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## PROFESSIONAL EXPERIENCE AS AN EMPLOYEE

### **RESTAURANT D19 GENERAL MANAGER ASPEN CO 2009-2010**

- Managed all aspects of the day-to-day operations as front of house manager
- Hired, scheduled, and trained all servers and bartenders
- Involved with creating wine list, organizing events
- Managed wine and liquor inventory
- Organized events, dealt with cash and bank deposits.

### **COOKING SCHOOL OF ASPEN, CHEF IN RESIDENCE ASPEN, CO 1996-2009**

- Creator of entertainment dining, concepts and class themes
- Promoted, scheduled and managed inventory, point of sale and wine program
- Designed classes, purchased and prepared food, hosted, educated and entertained guests
- Supported and taught side by side with celebrity guest chef and luminaries
- Cultivated aspiring chefs

## PROFESSIONAL HIGHLIGHTS AND ACCOMPLISHMENTS

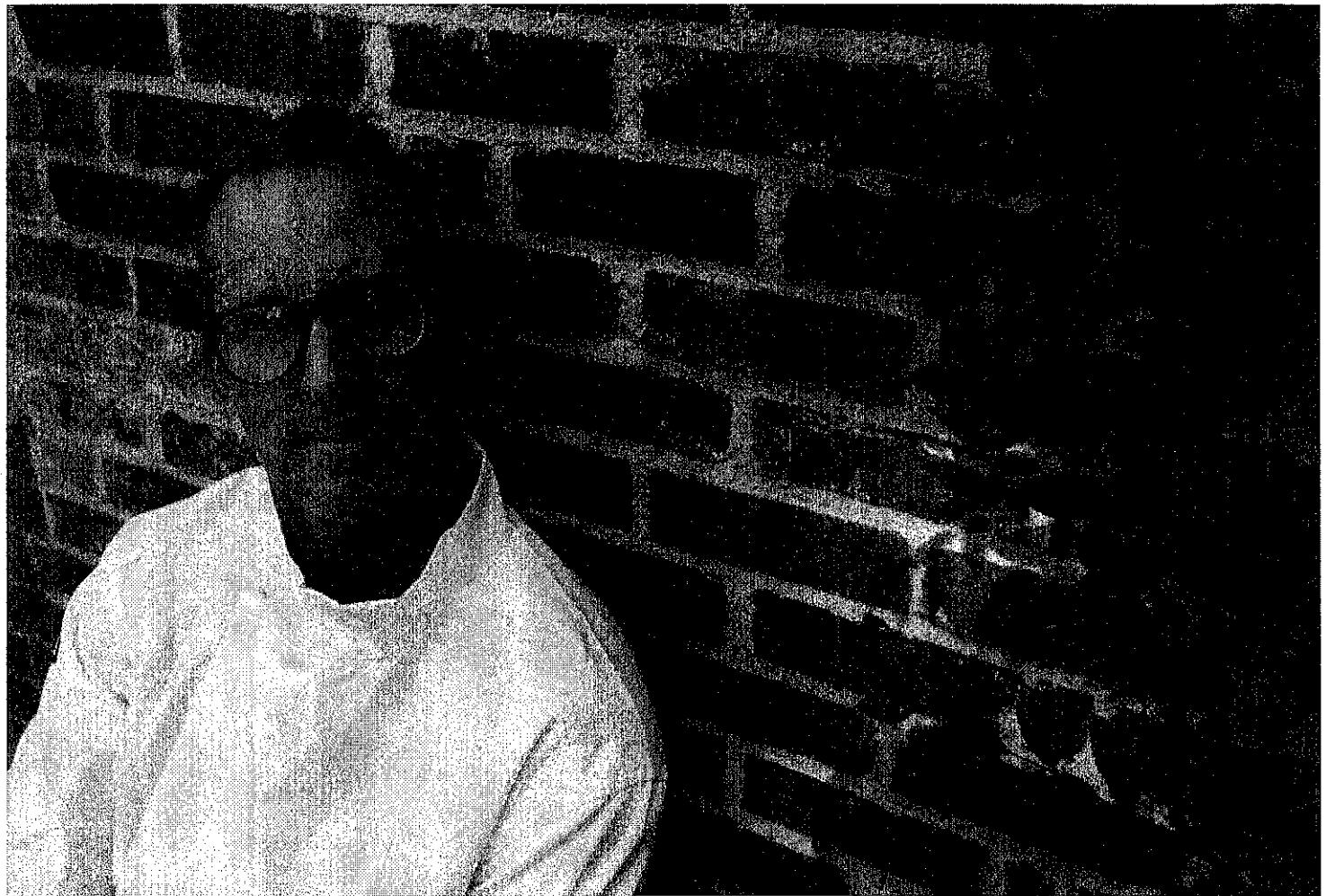
CULINARY REALM	BUILD AND DESIGN REALM	ENTERPRISING REALM
<ul style="list-style-type: none"><li>◆ Host and Featured Chef of Plum TV Condo Cooking Series and Morning Shows</li><li>◆ Guest Celebrity Chef Colorado Wine Fest</li><li>◆ Co-Presenter with Andrea Immer at the Aspen Food and Wine Classic</li><li>◆ Spokesperson for Pepperidge Farm</li><li>◆ Featured in National &amp; International Magazines</li><li>◆ Talent for Warren Miller Entertainment</li><li>◆ Featured Guest Chef for the multiple Grand Valley Food and Wine Festivals</li><li>◆ Guest Chef on Good Morning America</li><li>◆ Defined the culinary entertainment movement in the Aspen Valley</li></ul>	<ul style="list-style-type: none"><li>◆ Completed a compete ground up restaurant design and \$700,000 rebuild in 7 months, under budget</li><li>◆ Recipient of American Institute of Architects (AIA) award</li><li>◆ Design and construct custom furniture</li><li>◆ Restore, resource, build and sell many historic and vintage motorcycles</li><li>◆ VIP buyer and seller at vintage motorcycle auctions (Mid America)</li><li>◆ Designed and built single-family residential home</li></ul>	<ul style="list-style-type: none"><li>◆ Performing Comedian at the Aspen Laff Fest</li><li>◆ Top Finisher Basalt Laugh at Lions</li><li>◆ 3x Fly Casting Champion</li><li>◆ Lighting assistant for architecture and fashion photographers</li><li>◆ Member of Aspen Comedy Mercenaries Troop</li><li>◆ Masterful in social relations - reading audiences - Enthusiastically engage people in new interest</li><li>◆ Comfortable public speaking</li><li>◆ Have created successful business identities.</li><li>◆ CPR trained</li></ul>

# GLENN HOWARD SMITH

Inspiring-Creative-Uncommon-Prolific

## FOOD

Chef, Cooking instructor, Consultant, Culinary Speaker, Blogger, Entertainer:



Food Style: Simple, Clean, Identifiable, Well Handled, Seasonable, Can Pack a Punch

History in short:

G.H. Smith and Company Catering, 20+ years, Aspen, Co

Cooking School of Aspen, 13 years, Chef in Residence, cook/humorist