

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

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

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

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

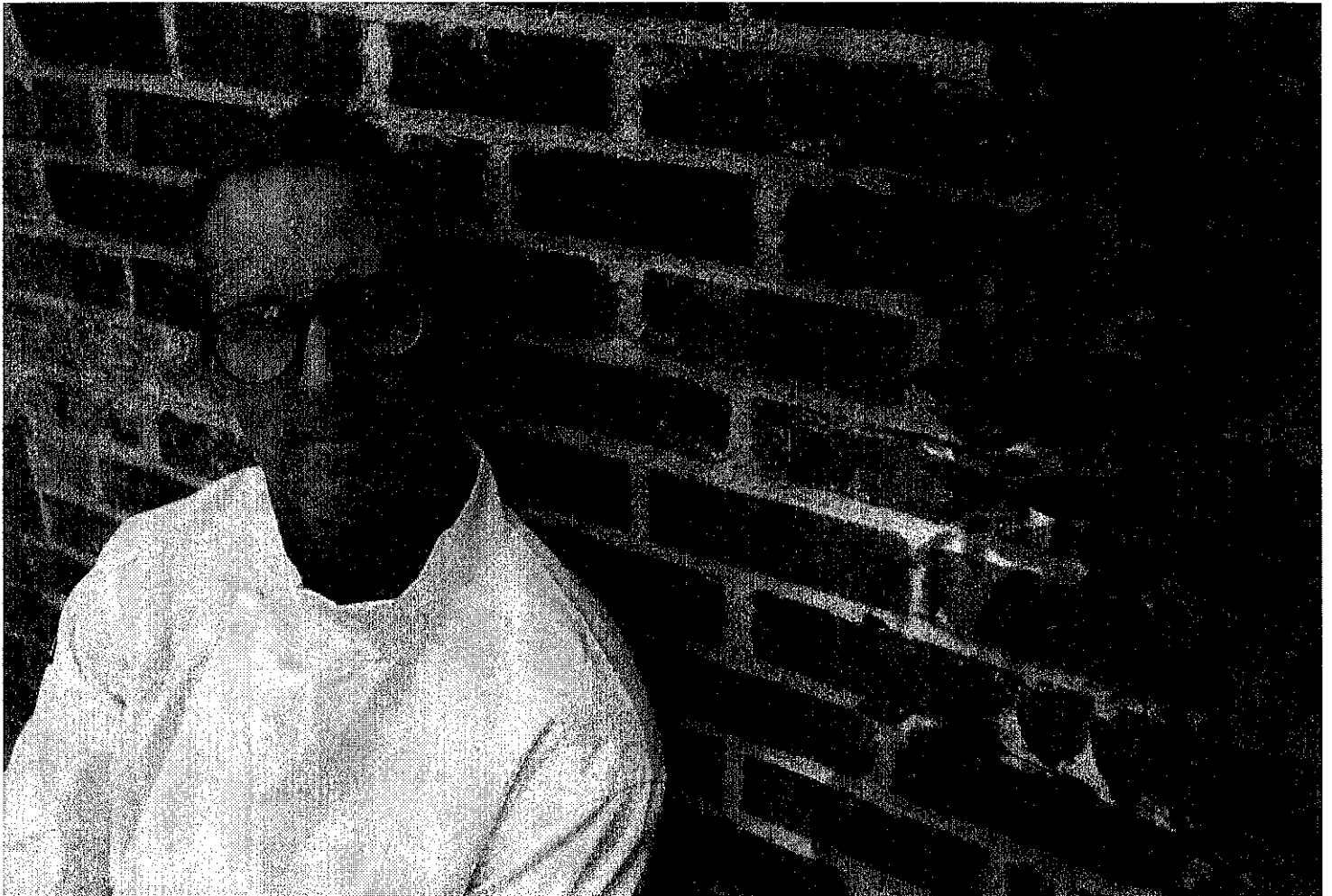
CULINARY REALM	BUILD AND DESIGN REALM	ENTERPRISING REALM
<ul style="list-style-type: none">◆ Host and Featured Chef of Plum TV Condo Cooking Series and Morning Shows◆ Guest Celebrity Chef Colorado Wine Fest◆ Co-Presenter with Andrea Immer at the Aspen Food and Wine Classic◆ Spokesperson for Pepperidge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

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