

Grant A. Miliate
10952 Scotsman Way
Rancho Cordova, Ca. 95670
(916) 501-6886
grantmiliate@att.net

SUMMARY OF QUALIFICATIONS:

Highly accomplished Executive Chef with a reputation for innovative seasonal menu selections creativity in the preparation of dishes with a regional Italian, Mediterranean, California, Asian, and North American cuisine theme. More than 20 years of delivering consistency and reliability for many of Sacramento's most highly regarded fine dining establishments.

Executive Chef Skills Include:

Managing the operations of 3 and 4 star fine dining restaurants and other venues
Creating a fine dining atmosphere and promoting an exceptional restaurant image
Developing seasonal and fresh menu items
Updating and developing new menus multiple times a year promoting seasonality
Evaluating, upgrading and helping to improve the entire wine selection
Fostering a team-oriented environment and positively motivating staff
Implementing programs to control all food, beverage, labor and ancillary costs within budget
Contracting with vendors to secure the best prices and quality on equipment, food and supplies
Coordinating externships for young Chefs and conducting food and cooking demonstrations

PROFESSIONAL EXPERIENCE:

Consultant/Personal Chef
(Self Employed) (2011-Current)

Consulted to restaurants and food service establishments.
Participated in meetings to establish the needs of the business and what problems or shortcomings they needed changed. Mainly working with cost saving measures, employee training and retraining, as well as physical environment changes or needs such as equipment, cleaning lists, scheduling, safety and sanitation. Wrote up reports indicating what needs were to be met and how they were to be met including costs and equipment needs.

Personal Chef to private parties and small businesses. Met with clients to establish their needs and my style of cuisine I am most experienced with. Wrote menus, sampled out food and established logistics. Party sizes were from 2-50 guests.

Executive Chef (2011)
Brew It Up! – Sacramento, CA

Management of a kitchen staff of 17. Ordered goods, equipment and services to establish continuity in the menu. Executed and coordinated menu changes as needed. Butchered meats and fish according to menu needs. Developed recipes and made numerous changes to the staff training and techniques used in preparation of foods. Brought morale up and improved overall performance of the kitchen staff and serving staff. Brought innovative and new ideas to the restaurant and menu.

KITCHEN MANAGER/COOK

(2009 – 2010)

One Speed Restaurant – Sacramento, CA.

Management of the entire kitchen staff and creating specials twice weekly. Ordering of goods and services to establish continuity in the menu.

Worked on positions on the line including; sauté and pizza production. Made fresh soups, pizza dough, pastas, gnocchi, sauces, ravioli, braised meats, butchering of meats and fish, portion control. A vital part of the management and production in this restaurant.

EXECUTIVE CHEF

(2004 – 2008)

Raley Field / Centerplate, Inc. – West Sacramento, CA.

Entrusted to manage a multifaceted food service program and charged with providing creative menu items, innovative specialties, and upscale service for more than 140 separate annual events.

Updated the menu frequently with “fresh and showy” items including roasted salmon tacos, grilled quesadillas, gourmet hamburgers, house-made meatball sandwiches, and a variety of light and healthy regional menu items including appetizers, salads, entrees and fresh vegetables.

Maintained Raley Field’s status as the top rated food service program in Minor League Baseball and initiated improvements designed to control food costs, manage inventory, improve quality, and deliver an exceptional dining experience to as many as 15,000 guests. Administered a budget for a food service program generating over \$6 million in annual sales maintaining food and labor cost percentages within budget goals.

Established a strong team-oriented work environment using motivation, inspiration, and a “lead by example” management style. Trained, mentored and supervised two Sous Chefs and as many as 300 full-time and seasonal employees. Made Raley Field a “fun place to work”, improved morale, reduced turnover, and achieved one of the highest percentages of seasonal employee retention.

Designed menus, scheduled staff, and created the right atmosphere for as many as 5000 guests for a wide selection of corporate events.

Setup and performed numerous live and televised food demonstrations; conducted interviews with the print and electronic media; and promoted a positive image throughout the community.

PARAGARY'S RESTAURANT GROUP – Sacramento, Ca.

(1995 – 2003)

CHEF

(1999 – 2003)

Paragary's Bar & Oven - Sacramento

Achieved the first and only 4 – Star rating for the Paragary's Restaurant Group from the Sacramento Bee. Delivered consistency, creativity, and quality throughout the menu for one of then Sacramento's top ten restaurants.

Maintained the upscale restaurants reputation of quality ingredients, freshness and seasonal menu changes. Produced innovative wood fired pizzas, artful pastas, and the freshest seasonal meat and seafood entrées with an Italian theme.

Managed all areas of kitchen operations; controlled food costs, inventory, and labor costs under budget. Negotiated vendor contracts, and directed all food, equipment, and supplies purchased.

Mentored numerous externs and promoted the restaurant throughout the region by conducting live demonstrations and cooking classes at various locations for Always Learning, and Bei Air/Raley's Supermarkets.

CHEF

(1996 – 1999)

Café Bernardo – Davis, Ca.

Performed many, if not all of the same duties within the company as Paragary's.

I was brought into the restaurant to reestablish a positive relationship with the employees through morale and leadership. Also, improvements were needed on food costs and labor.

CHEF

(1995 – 1996)

Capitol Grill – Sacramento, Ca.

Served as the Head Chef for one of Sacramento's most popular upscale restaurants and quickly earned a reputation for creating innovative seasonal menus featuring fresh and local ingredients. Maintained a garden where a lot of our produce was procured.

Performed kitchen management duties including menu planning, inventory, and cost controls. Recruited, selected, and supervised an energetic, focused and well trained employee team.

SOUS CHEF

(1990 – 1995)

Mace's Restaurant – Sacramento, Ca.

Partnered with the Executive Chef to prepare classic American cuisine for this fine dining restaurant. Responsible for all food production, inventory, specials, supervision, and menu selections.

PROFESSIONAL EDUCATION:

CULINARY INSTITUTE OF AMERICA – Hyde Park, New York

Associate of Occupational Studies Degree

(Dean's Honor List – Graduated 1985)

MESA COMMUNITY COLLEGE – San Diego, Ca.

Food Service Major

(completed nearly two-years toward degree)

References furnished upon request