

GEORGETTE RAMPONE

Chef • Pastry Chef Consultant

*Chef, Hospitality & Creative Consultant for
the food and entertainment industries in the USA & Japan.*

PROFESSIONAL QUALIFICATIONS

Chef

Pastry Chef

Product & Recipe Development

Food Styling

Expansive Repertoire of Cuisines

California Fresh

Continental-French, Mediterranean,

Northern Italian, Rustic Italian

American Comfort, American Regional & Soul Food,

Mexican,

Cuban, Latin American

Small Plates/Tapas

Middle Eastern, Persian/Armenian

Chinese, Japanese, Thai, Korean, Vietnamese ... and more!

Knowledge of Dietary Protocols

Vegetarian, Vegan, Low Fat/Low Cal, Low Carb, Sugar Free, Gluten Free, Dairy Free, and Kosher

Catering

Cutting edge Presentation techniques

Culinary Instructor

**Both 'Serv-Safe' & NRSFP
Certified**

(818) 259-1116

GeorgetteLR@AOL.com

Previous Clients Have Included

'Deep Creek Fishing Lodge' (Ninlchik, Alaska)

Lodge Chef

'Seasonal Guest Chef' for this 5-Star Fishing lodge on the breathtaking Kennai Peninsula, where classic, high end 'Vintage-American' cuisine was prepared for breakfast & dinner for 12 or more prestigious guests & staff.

International guests came from as far away as Russia, England, Europe & India to fish Alaska's waters & savor the Lodge's specialty cuisine. Guests were completely pampered and their individual food preferences were catered to.

The menu included wild game, locally foraged; ferns, berries, razor clams & other Alaskan delicacies, as well as housemade gravloex , pickles & caviar.

Decadent desserts, housemade pastries & specialty savory breads were baked daily for each meal.

Specialty garnishes included ornate vegetable carvings for the lodge's Magnificent Seafood Tower. (such as a life-like Rainbow Trout carved from a white sweet potato and watermelon with a carving of a "bear catching salmon in a stream".)

Fork to Table Catering & Hana Foods Inc. (Los Angeles, CA)

Corporate Chef

Corporate Chef for Hana Foods Inc. (two existing restaurant chains with 20 restaurants, one additional new, soon to be opened restaurant concept & newly established 'Fork to Table 'catering company.)

Researched & developed 13 innovative, new concept possibilities for the new restaurant expansion project.

Developed extensive appetizer menu & station menus for Fork to Table catering.

Developed recipes for new menu items.

Designed unique presentational pieces for buffet caterings.

Researched & consulted new, specialty equipment purchase.

Qualcomm (Compass Group, San Diego, CA)

Chef/Catering Supervisor

Supervised caterings serving over 800 meals daily, for Qualcomm offsite catering project.

Assisted in coordination of food prep & special menu recommendations (many of which were East Indian, Asian and/or Vegetarian.)

Designed 'set-up', presentation, opening/closing procedures, schedules, and par lists .

Trained all serve-staff.

Liaison with client to assure complete client satisfaction.

Wrote training manual for incoming junior catering supervisor.

'Compania', Latino Brands LLC (Los Angeles, CA)

Corporate Development Chef

Created all signature recipes (both savory & pastry) for this corporation's soon to be opened 4 Cafes.

Developed contemporary, Latin/Mexican inspired, high end menu specifically geared toward the Latino community.

Recipes focused on fresh ingredients & included creation of multiple Gluten-free items for their very special product line.

Researched & sourced specialty suppliers/vendors for authentic Mexican/Latin ingredients and/or special dietary ingredients & supplies.

Designed unique presentation & preparation techniques for grab-n-go options.

Organized & conducted focus groups and tasting sessions for shareholders /

Advised & consulted with company's in-house Barista to coordinate coffee & drink offerings designed to compliment savory/pastry menu.

Alpine Park & Catering (San Jose, CA)

Co-owner, Executive Chef

Developed recipes and created seasonal menus for high-end event caterings.

Trained in making Alpine Park's special, signature dish; handmade 'Raviolis d' Piemontese'

Managed & trained all kitchen and serving staff.

Handled all ordering & purchases of food & beverage supplies.

Made decisions on all promotional media purchases.

Gourmet Dreams (Healthy Gourmet catering & meal delivery Los Gatos, CA)

Chef/Pastry Chef

Team Chef/Pastry Chef for this 'healthy-gourmet', meal delivery & catering service.

Responsible for recipe development & preparation of all baked goods, breads, rolls, quick breads, cakes, cupcakes, cookies, pies & desserts. (Many were gluten free and/or Vegan.)

Also all specialty salads and dressings, as well as many main course items.

The American Red Cross (Glendale, CA)

Executive Chef for numerous gourmet caterings & high-end fundraising events.

Created exclusive menus & gourmet recipes specific to the events.

Handled all ordering & purchases of food & beverage supplies.

Procured in kind donations to cover more than 50% of food costs.

Managed and trained kitchen & serving staff of over 35.

Ketchup & Mustard (Thousand Oaks, CA)

Executive Chef, Creative Consultant

Executive Chef & Consultant for the launch of this new, very unique, natural burger concept start up.

Developed menu & signature recipes for all menu items, including presentation & portion sizes, as well as calculation of food costs.

Created the restaurant's own line of special, proprietary ketchup & mustard flavors, condiments and all specialty sauces.

Coordinated kitchen remodel/design, placement of equipment & set up for optimum cooking flow.

Procured all vendors, negotiated prices, oversaw purchasing of all supplies, equipment, servingware & smallwares for the venue.

Established all BOH operational procedures for venue including; morning prep/evening closing procedures, inventory sheets & par levels, work station set ups, "house rules", etc.

Developed staffing models for BOH & FOH staff.

Hired & trained all BOH & FOH staff.

Was instrumental in establishing "branding" for the concept.

Casa Cordoba (Spanish Cafe, Montrose, CA)

Consultant

Developed specialty Spanish -influenced , gourmet dessert & Paella recipes for the cafe's promotional project.

Orchestrated participation in & created desserts for; the 2012 Wine & Gourmet Food tasting event in La Canada , serving 500 patrons.

Designed & baked 800 cookies with 'Spanish Tile' design to be used as cafe's marketing & promotional tools.

Developed preliminary Spanish Cafe menu (Menu could be accomplished without a stove... the cafe is permitted for only ovens)

Oversaw purchasing of initial smallwares & supplies. Procured specialty vendors .

Pepe le Moco Restaurant & Night Club (Tokyo, Japan)

Co-owner / Executive Chef

Developed specialty recipes & nightly menus (both savory & pastry) serving local dignitaries & international community clientele.

Trained & managed BOH & FOH staff.

Made decisions on all ordering & purchases of food & beverage supplies.

Taught seminars on 'The American Style of Cooking, Baking, and Cake decorating' to Japanese Chefs & visiting European chefs.

Wheatberry Bakery and Café (Pasadena, CA)

Consultant

Consultant for the launch of this Asian bakery conglomerate's line of American-style gourmet, cakes, cupcakes, decorated cookies, and special holiday offerings. Created all recipes and designs for the specialty dessert items.

Developed signature savory recipes for Wheatberry Café.

Coordinated set up of kitchen & oversaw purchasing of all supplies & equipment for the bakery's cake and cupcake venue.

Trained staff in the baking & decoration of the specialty cupcakes & cookies.

Consulted in development of advertising & promotional strategies.

Designed & created 'Cupcake' logo used in the bakery's advertising, and the animated 'Cupcake' costume which was worn by Wheatberry's mascot for live promotions.

Negotiated reciprocal agreement with suppliers: free supplies used for construction of display cakes, and cost-free photography, in exchange for granting supplier use of the cake's images in the supplier's print advertising in 'International Cake' magazines.

Wheatberry was also to be given written promotional "credit" in any publication that the cake's images were used.

Only The Best , Confection Design Firm (Los Angeles, CA)

Owner, Confection Designer

Confection design firm, specializing in special event & high end wedding cakes for Entertainment bus clientele.

Specialties included: rolled fondant and sculpted character cakes with personalized decor hand sculpted from sugar.

Most notorious were the 'Singing-Talking Cakes' (confections w/ edible parts which often, lit up, moved, sang and/or talked.)

University of Judaism (Los Angeles, CA)

Consultant/Baker

Developed signature Kosher, high-end, dessert recipes .

Produced desserts (cakes, cookies, pastries and cheesecakes) for the University's high-end catering events.

Numerous Southland Bakeries, Catering Companies, Event Companies & Restaurants (Southern California)

R&D, Consultant, recipe development, Free-lance Chef, Private Chef, Pastry Chef, Culinary Instructor...or high end Cake Decorator/Wedding Cake Designer.

Developed signature recipes for savory as well as cakes, cupcakes, cookies, cheesecakes, pastries, and other various dessert items.

Trained staffs in food prep, Baking, Gumpaste, Rolled Fondant and Sculpted Character cakes.

PRINT /TELEVISION

The Tonight Show (NBC)

Commissioned to design and create two comedic prop cakes, with the 3-D face of Sonny Bono, sculpted in icing.

The cakes were the "sight gag" for a comedy skit featuring Sonny.

The Antonio Treatment (HGTV)

On Camera Food stylist.

Commissioned to re-design a line of cupcakes for 'Southern Girl Desserts', a So Cal bakery which was getting an interior "make-over" from Antonio Ballatore. Techniques of new designs were taught on camera, to the bakery's owners.

The Directors Guild (Hollywood, CA)

Commissioned to design a highly visual & ornate cake, which was displayed as the centerpiece for The Guild's "Oscar" night gala; A magnificent four tiered, 24-karat, edible, gold-leafed baroque cake; featuring the hand sculpted masks of comedy and tragedy, with edible 35mm "film" cascading down its golden pillars.

Old Navy

Designed a series of 'one of a kind' oversized gingerbread cookies representing Old Navy's logo and a stylized gingerbread house for their four page 2006 Christmas layout in "Vogue" magazine.

The Vicki Show (syndicated)

Designed & created one of a kind prop; a "talking Wedding cake" for Vicki's special "Wedding Show".

The 3-tiered ornate wedding cake's top piece concealed a lifelike, edible sculpture of Vicki which "popped up", and spoke a congratulatory greeting ... in Vicki's own voice!

(Ms. Rampone is the **inventor of the "Singing-Talking Cake"**)

Proctor & Gamble, Jones of New York, and Target

Designed prop cakes & ornate, sculpted confections used in corporations' national television commercials & print ads.

Suntory (USA)

Consultant

Developed promotional recipes & marketing strategies for the U.S.A. launch of Suntory's "Midori" melon liquor.

Organized & coordinated promotional sales & demo events..

Expert Village (Demand Media)

On-Camera Expert Teaching Chef

Commissioned to write and film a series of Instructional baking & decorating Videos for the internet, including:

'Cake Decorating for the Beginner', 'How to Make Icing and How to Torte and Fill a Cake', 'How to Bake an Incredible Cake From a Mix', 'How to make Pumpkin Spice Cupcakes with Vanilla Bean Icing', 'Valentine heart Shaped Cookie Baking', 'Valentine's Day Desserts', 'Decorating Romantic Valentine Sugar Cubes, and... 'Piping an Icing Rose'.

CULINARY/BAKING INSTRUCTOR

Over 15 years as Culinary & Confectionary Arts instructor and/or Guest speaker, in the USA and Japan.

REFERENCES

Available upon request

EDUCATION

San Jose State University

San Jose City College

Glendale Community College

Pasadena Community College

Citrus Community College

Additional adjunct training in:

- **The Arts** (painting, sculpting & design)
- **Culinary Arts** (Classically trained)
- **Asian Food Preparation Techniques** (trained in Japan & Hong Kong)
- **Mexican & Latin Food Preparation Techniques**
- **Northern Italian Cuisine Preparation Techniques**
- **Cake Decorating** (both European and American styles)
- **Confectionary Design**
- **European Rolled Fondant & Gumpaste**
- **Cake Sculpting**
- **Retail Sales & Marketing**
- **Food Safety** (Have current Serv Safe & NRSFP Food Handler Manager Certificates)