

Christopher F. Lowth

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Education/Training

ATTENDED ARIZONA STATE 1994 | FLORIDA STATE 1996/ UNIVERSITY OF WESTERN NEW MEXICO 1997

PASTRY CHEF TRAINING | 1995-1996 / FRENCH PASTRY SCHOOL OF CHICAGO

CHEF TRAINING| 1995-1996/ STOUSHED WITH CHICAGO'S TOP CHEF'S

ACCOLADES (FOR MORE GOOGLE ME)

NORTH SHORE MAGAZINE 10/95 *THE GREENERY...* CHICAGO TRIBUNE 11/95 *THE GREENERY*

KANE COUNTY CRONICLE 8/96 *EAGLEBROOK COUNTRY CLUB (AMERICAN GOLF)*

LA TIMES 2/2014 *COMFORT AND JOY RESTAURANT*

EXPERIENCE

CATERING CHEF | CAL STATE FULLERTON (FULLERTON,CA.) FEB 2015 -DEC 2015

Was in charge of all onsite and offsite catering for The Gastronome at CSUF. From simple fruit and cheese platters to sandwich boards as well as complete meals and buffets. I worked all the holidays and made some awesome items which in turn brought comfort and joy to those students that were stuck on campus. I enjoyed my job and only left due to my wife being transferred to Saratoga Retirement Community. (Director of Sales)

CHEF | ANTHONY'S FINE FOOD AND WINE BAR | LA CANADA FLINTRIDGE | JUNE 2014 - DEC 2014

On a cold sad December night Anthony's closed up for good, I had only been there a short time. In my short time with them I went from a prep cook role to chef role in 2 short mns. I truly loved this restaurant but sadly they were thinking of closing before I was hired, I helped them stay open a bit longer. The owners told me they wished that I had joined the team sooner, that maybe then they wouldn't have to close. The food was high end Tapas, I have pictures on Instagram.

CHEF/OWNER | COMFORT & JOY RESTAURANT (TUJUNGA, CA.) | DEC 2012-FEB 2014

• My fiancé owned this place, I couldn't "not" help so I parted ways with Playboy then took over the kitchen. We had a great following, awesome food, incredible people but had a challenging location and financial woes in 2012/2013 forced us to close our doors on February 28 2014.

PASTRY CHEF | PLAYBOY MANSION WEST (HOMBLY HILLS, CA.) | MARCH 2010-JULY 2012

• I was hired as an on-call JR Chef and was only supposed to work here 3 days. After a few months of working parties and when others were gone on vacation Chef Carter was able to hire me Fulltime as the Pastry Chef. As the pastry Chef I was responsible for all party related Desserts, 5star VIP Luncheon Plated Dessert, and helping run the kitchen. We would make everything from scratch to order, every order every time. My Favorite task was working FITS menu as I was allowed to make ANYTHING I wanted. So I would sit with other chefs and we would just create insane combos then test them on the Playmates.

OWNER | SUPERFINE CREATIONS (OSWEGO, IL.) | JUNE 2006-MARCH 2009

• We built the Green Home of Tomorrow Today! We were on the forefront of Smart Home Design, but fell victim to the housing market crash of 2008
• We Designed, Sold and Installed Home Theaters, Whole House A/V, and Built Turn-key Smart homes.

PROJECT MANAGER | SOUND DECISIONS (SAINT CHARLES, IL.) | JUNE 2005-JUNE 2006

- Was hired to be an installer but quickly became Project Manager. We were an Ultra High-end shop offering AMX, Control 4 and Crestron Home Automation and Media Centers. We were so busy that the owner couldn't take it and gave up in June 2006 giving the client list to myself and the sales manager. We each started our own companies but continued to work together.

KITCHEN MANAGER | CENECA OF WARRENVILLE (WARRENVILLE, IL.) | JUNE 2003- SEPTEMBER 2004

- Special diets, Gluten free, sugar free... We would make buffet for 80-150 at breakfast, lunch, dinner for the guests and 20-25 plated meals at breakfast, lunch, dinner for the Nuns and Staff members. It was myself, a dish boy, and Rose my assistant who prepared all the meals and cleaned up.

CHEF CONSULTANT | HACIENDA SANTA ROSA (MANITOWAC, WI.) | OCT 2002-JUNE 2003

- Members of my extended family took over this place but had no prior experience. My job was to Train those who had no experience and hire qualified servers. Grandma Rosa provided the old world knowledge I needed to create the menu and she taught me Authentic Mexican Cuisine...Some of my Signature Creations are Chocolate Covered Strawberry Nachos, Black Forest Tamale and My Cherry Creek Chimi's all of which are desserts.

EVENTS CHEF | ARAMARK (SBC HQ, IL) | OCT 2000-OCT 2002

- Took a job as a prep cook at Dell Webb there's times that you just want to cook no pressure no responsibility. I was able to do that for about a month before my skills helped me climb the corporate ladder. First I ran New Year's Eve because chef was sick, the next week I was transferred to SBC HQ and promoted to Events Chef. My team and I won Marlboros 50th Anniversary BBQ Music Festival Contract.

CHEF DE CUISINE | HOTEL BAKER (SAINT CHARLES, IL.) | OCT 1999- OCT 2000

- Hired to replace the Banquet Chef who was retiring in Nov. soon after that I was named Pastry Chef. So I was the Bqt. Chef, Pastry Chef, Sous Chef and Chef de Cuisine ALL at once worked 100+ hours per week and made 34500/yr. do the math and that is why I left.

OWNER/INSTALLER | PARRISH AUDIO (SILVER CITY, NM.) | OCT 1997- OCT 1999

- We were only Car Audio Shop in a 100m radius, plus had clients drive from Phoenix and Albuquerque so that my team and I could work on their cars. One of my random jobs as a youth was installing car stereos, we took care of Walter Payton and Michael Jordan's cars. While here I also worked in rest of shop doing suspension work, changing tires on Earth Movers and Performance upgrades to Bikes and Auto's. Sold my shares in Oct 1999

CORPORATE CHEF | AMERICAN GOLF (GENEVA, IL) | JUNE 1996- OCT 1997

- I was hired by the Chef, the day before I was to start they fired the Chef. The new Chef hired me but not to just be a prep cook like I was supposed to have been. I was hired and made Lead Line Cook within two weeks. Loved this job, learned running a big operation(we did 2mil revenue in Dec 96) we sat 250 in member dining plus 150 outside 450 Banquet Rooms plus Pool House with Grill/snack shop and of course a snack shop between 9th-10th tees.

EXECUTIVE PASTRY CHEF | GREENERY OF BARRINGTON (BARRINGTON, IL.) | APRIL 1995- JUNE 1996

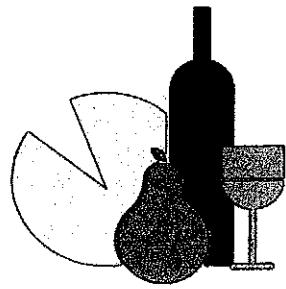
- Started as a prep cook and within days had impressed the Chef enough to make me his Pastry Cook. Later I would progress to be the Pastry Chef and Exec. Sous Chef before leaving to continue my training with American Golf.

ODD JOBS | NORTHWEST SUBURBS OF CHICAGO | AUGUST 1985-MARCH 1995

- I played Hockey which is a Very expensive sport, we were not rich. My brother and I umpired Baseball games in summer and refereed Hockey games in winter along with my Dad. We did this so that we could afford to play on the travel teams as we both were quite good. My brother still referees to this day, I living in SoCal no longer have option.

REFERENCES

- Chef William Carter...Chef/Owner...The Canyon Villa in Paso Robles #805-443-6684...formally Executive Chef of Playboy
- Chef Ruben Barrios...Sous Chef ...Stanton Country Club # 818-455-1285... Co-worker
- John Allinson...Asst. Food Service Director @ Cal State Fullerton #818-588-0677...Friend and Coworker



Dear Employer:

We had the privledge of hiring Chef Chris Lowth before we closed at the end of 2014. We wished we had him on our team from the beginning. If we did, we wonder if we would have stayed open longer. Chris is the best chef I ever hired in the history of my restaurant.

Chris has the rare combination of talent, attention to detail, good plate presentation, years of experience, professionalism, punctuality, reliability, and he even works well with others. Add to all those great attributes the fact that he is humble and easy to work with, and you have some kind of rare unicorn. Chris has the humility to work in a humble line cook position, but also the organization and drive to function as a head chef running an entire kitchen.

Having co-owned a restaurant himself, he has that rare experience of knowing what it is like to be in that stressful and frugal position of owning a business. It's hard, not everyone know just how hard, but he does. Because of this empathy, he actually puts your business first by balancing his culinary artistry with sensible cost efficiency.

With his impressive (and interesting to read) resume, Chris hardly needs this letter of reccomendation. As you probabaly already imagine, to say he would be an asset to your business would be an understatement.

Thank you



Anthony LaCasella
Owner

The Comfort and Joy Café

Review by Jim Messing

The name really says it all; from the people who own it to the food and customers it is all you will need to make your day perfect. Yes you may be thinking I'm being over-dramatic or taking poetic license with the truth... Well I'm not. Anyone who knows me can vouch for the fact that I'm a curmudgeon. In fact I'm usually the first person to find fault with an eating establishment, it's kind of a curse I've lived with, but not here. The truth is I was told to try C & J by a stranger who knew my taste in food was hard to please. To say I was overjoyed with the results is truly an understatement. I now eat there at least twice a week and more often three to four times.

I know what good food is and The Comfort and Joy Café possess both in ample quantities. This is due to the fact that the owners are interested in quality and taste over quantity and haste. Thank you Erin, Chris, Jamie et al.

Erin Farrell has a mission to bring healthy, fresh, good tasting food at low prices back to the forefront of restaurant dining. The Executive Chef, Chris, was the Chef at the Playboy Mansion and prior to that worked in various establishments throughout Chicago honing his skills. Jamie was a Chef in the Service, Lee and the rest all have excellent credentials and the love of the craft that is evident in everything they serve. I guess I would be remiss if I did not tell you that I sometimes add a little olive oil to Chris' Lemon Vinaigrette. You just can't trust fresh lemons to always be the same strength and there is a language barrier between citrus and English speaking people. Oh yes, another big plus is you will not become bored with the selections since Chris changes the menu with the seasons, however there are certain staples like their potato pancakes and wonderful hamburgers. In my opinion you will never get a higher quality or better tasting hamburger. Always ask what the soup of the day is because it is seldom the same for two days in a row thus assuring it is always fresh.

For more fun come in for open mike and karaoke Wednesday and Friday, and karaoke on Thursday and Saturday nights and order some sweet potato chips. I bet you'll order seconds.

Add a little magic to your day at The Comfort and Joy Café, 10024 Commerce Ave, Tujunga, CA 91042. (818) 951-2700

Note Chef Chris was the Pastry Chef at Playboy Mansion NOT the Head Chef*