

chef/manager (1988 through 2014)

Over the Counter/Blue Collar Food: Partner/principal in two Manhattan-based catering operations; we specialized in tailoring our meals to our corporate customers' needs; provided on-site catering; I hired, trained and managed staff, kept the books and led the sales team; both companies ran in the black in a very competitive market for the entire length of my involvement; our food was relatable, remarkable and in demand

Pizzapiazza: General Manager for prototype of deep-dish top quality pizza chain; hired, trained and supervised 3 assistant managers plus full staff; developed recipes and operations manual; streamlined daily reports; set up sales cost/inventory software

Healthy Heart Food Service: Brooklyn-based company that produced 6,000+ meals daily for the elderly via Meals on Wheels or other agencies: responsible for maintaining compliance with NYC and other agencies, recipe development, operations, recipe manuals, and customer relations

Personal Chef: Bruce Springsteen and family for 2.5 years

As Founder/President of Freelance Food, LLC (1994 through present):

chef-consultant

New York City: M.K. Nightclub; Water's Edge; Gotham Bar & Grill; Broadway Diner

Other: Lidia's Pittsburgh; Lidia's Kansas City; Hors D'oeuvre Unlimited., East Rutherford, NJ; Darden Restaurant Group, Orlando, FL; Gourmet Magazine; Winner's Café, Bogotá, Colombia

Recipe and menu development; creation of operations manual; inventory/food cost software; significant involvement in pre- and post-opening for all the restaurants above and, equally important, lived to tell about it

recipe development/test kitchens

Recipe Development: National Pasta Association; Aux Delices des Bois; Pyrex; Forest Glen Winery; A. Zerega's Sons, Inc.; Fleishman Hillard; El Paso Chile Company; OXO; San Pellegrino; Manning, Selvage & Lee; and Hors D'oeuvre Unlimited

Creating unique recipes for corporate clients, customizing the recipes to suit both the clients' brand and their customers' needs; worked with art directors at photo shoots

Test Kitchens: CUISINE and Food & Wine magazine; Contributing Editor Good Food Magazine; collaborated with art department at photo shoots

publications

A detailed list of the 15 cookbooks which I have written or co-written is available on request; 3 of these books won or were nominated for awards (IACP Best Cookbook Award; IACP Best American Book Award) one was on Cook's Magazine's Best Selling list for three months

television/video

Culinary Producer: A La Carte Communications (1998 through 2011)

Daisy Martinez: DaisyCooks! and Viva Daisy!, Latin cooking , PBS and Food Network, 38 episodes; **Lidia Bastianich:** Lidia's Italian Table and Lidia's Italian-American Kitchen: Italian cooking, PBS, 91 episodes; **Julia Child and Jacques Pepin:** Cooking at Home, PBS, 22 episodes; **America's Test Kitchen:** Season 1; hosted by Chris Kimball, PBS, 26 episodes; **Joanne Weir:** Joanne Weir's Cooking Class, Joanne Weir's Cooking Confidence, and Joanne Weir Gets Fresh, PBS, 95 episodes

Culinary Producer: Veria Living Network (2012 Through 2013)

Peggy K's Kitchen Cures: Food-based wellness and healing, hosted by Peggy Kotsopoulos, 39 episodes; **What Would Julieanna Do?:** Health/wellness advice and vegan cooking, hosted by Julieanna Hever, 39 episodes; **Nirmala's Spice World:** use and value of spices around the world, hosted by Nirmala Narine, 39 episodes; **Naturally Beautiful:** Talk show focusing on beauty, hosted by Nitika Chopra, 39 episodes; **The Lisa Oz Show:** Talk show focusing on the mind/body/spirit connection, cooking and food segments in each show, hosted by Lisa Oz, 39 episodes

With Jamie Oliver (2010-2011)

Jamie Oliver's Food Revolution: Consulting Chef; seasons 1 and 2; 6-episode Emmy-winning prime-time network reality series filmed in Huntington, WV and Los Angeles, CA; (ABC, 12 episodes total); **Jamie Oliver's Happy Days Promotion Tour:** 8-city tour to promote Happy Days with the Naked Chef; 1-hour live cooking demos with audio/visual presentations

For all of the above, I worked with producers, directors and talent to shape the content of the shows; identifying, hiring and managing culinary staff; worked with producers to shape and write scripts; supervised food production for set; participated in set design and decoration; conducted talent walkthroughs prior to each segment; supervised deliverables from culinary department

magazines and other media (1994 through 2014)

Food Arts, Editor-at-Large: Interviewed chefs and restaurateurs nationwide for features that focused on industry leaders and trends in ingredients, food, cooking, and equipment; two of my articles were awarded Association of Food Journalists Best Article Award

Cookstr.com, Senior Editor: Culinary online startup featuring thousands of recipes selected from hundreds of cookbooks; worked with programmers to build user facing elements of the site; hired, trained and managed team of editors, taggers and developed manual for best tagging procedures

education/foreign study

Johnson & Wales University, Providence, RI; Ristorante Paracucchi-Locanda dell'Angelo, Ameglia, Italy; Trattoria dall'Amelia, Mestre, Italy
Fluent in Spanish; References Furnished Upon Request