

RÉSUMÉ
Daniel Ost
Executive Chef

4401 24th Avenue North
St. Petersburg, FL 33713

(727) 327-2771
chef@natureschef.com

EXECUTIVE CHEF

Specializing in Fusion, “Floribian,” Natural Foods, and Fine-Dining Cuisine

Dynamic, Results-oriented & Team-spirited

Create menus to strict vegan, macrobiotic, and vegetarian standards

Management of large staffs and hotel restaurants with over 250 seats.

Knowledgeable in nutrition, special diets, and natural foods, as well as creating
“healthy” fine dining cuisine.

OVERVIEW

Over twenty years of professional chef, cooking, catering, and kitchen management experience. Exemplify leadership, professionalism, and creativity, backed by a consistent, verifiable record of achievement.

AREAS OF EXPERTISE

- Executive Chef with formal European-style training under Master Chefs Sally Pasty and Frank Vargas.
- Trained extensively in bakery, cake decoration, ice sculpture, Garde Manager, and Esaucier.
- Training & development specialist; teaching instructor, created popular “sell out” cooking classes in vegetarian cooking for the public
- Successful catering and event experience (1,200+ people)
- Maximize kitchen productivity and staff performance
- Effective kitchen designer
- Assisted with writing the cookbook "The Tao of Cooking" by Sally Pasty (Ten Speed Press, 1981).

QUALIFICATIONS

- American Culinary Federation Certified Executive Chef Program
- Confrerie de la Chaine des Rotisseurs Balliage de Pinellas Gulf Coast, Member
- Events
 - Hosted Tropical Traditions for Hilton's of Florida Conference in 1989.
 - Host hotel for Hall of Fame Bowl in 1989.
 - Host for NRA and ACF dinners in 1988 and 1989.
- Awards
 - Top Hilton Hotel in Florida award for food and beverage customer satisfaction for three year's running Awards:
 - First Place, Florida Suncoast Seafood Competition, Ft. Lauderdale, FL,
- Instructor
 - Certified as a "Hilton Priority One" trainer.
 - Created popular “sell out” cooking classes in vegetarian cooking for the public.
 - Trainer for Hilton Hotels Chef Programs.
 - Participated in a Florida-to-Holland chef exchange to train in Amsterdam, Holland, to bring Florida-style cuisine to Amsterdam's "Martin" restaurant.
- Reviews
 - Frequent expert reference for the local press about natural foods and recipes.
 - Featured in *St. Petersburg Times*, *Tampa Tribune*, *Weekly Planet*, and *Tampa Bay Magazine*.
- Education
 - University of Indiana, Bloomington, Bachelor's Degree, in Journalism, English, and Comparative Literature. Graduated Summa Cum Laude. Partial work toward a Master's degree.

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**PROFESSIONAL
EXPERIENCE**

5/2001 - 4/2005 - Natures Harvest Market & Deli, Tampa, Florida

Executive Chef - Organic & Natural Foods, Fine Dining Nature's Harvest Market

Managed a 50-seat natural foods deli; supervised a staff of 10. Responsible for all menu development, food orders, costs, budgets, and staff hiring. Created natural food under strict development rules for vegan, vegetarian, raw foods, and macrobiotic diets, among others. Providing Catering services, and a Department manager.

7/1994 - 5/2001 - Rollin' Oats Natural Foods Café, St. Petersburg, FL

Executive Chef - Organic & Natural Foods, Fine Dining

Started and built this 50-seat gourmet vegetarian restaurant from the ground up, from concept to execution. Designed kitchen, selected and purchased all equipment, seating, dishes, and storage. Designed menu and specifications, hire and trained staff of seven. Expanded to include take-out and prepared food for the "food-to-go" section in the market. Taught popular cooking classes and nutrition principles for the general public after hours. Reviewed repeatedly in the St. Petersburg Times newspaper, The Weekly Planet, and Tampa Bay Magazine. Annual sales in 2000 were in excess of \$500 K per year.

5/1990 - 7/1994- MenuMakers Consulting Services, St. Pete Beach, FL

Owner

Started this company as a sideline in 1990 and grew it to a full-time business in 1991. MenuMakers provided a wide range of services to local clients, including staff training, menu design, kitchen design, POS configuration, assistance with openings and renovations, and general troubleshooting. Clients included Palm Restaurant Supply, Sea Critter's Cafe, The North Redington Hilton, Clearwater Hilton, Tuscon's Bar and Grille, and others.

3/1987 - 11/1990 - North Redington Hilton/Clearwater Beach Hilton, Redington Beach, FL 33708

Executive Chef & Food Department Manager

Designed, purchased, installed, and opened kitchen for full-service restaurant and food services for 125-room resort hotel. Hired, trained, and managed a kitchen staff of 25 and a service and bar staff of 50. As part of Food Department Manager duties, I wrote marketing plans, restaurant and banquet menus, advertising, and promotional materials. Managed all servibar systems, room service, entertainment, and POS system. Certified as a "Hilton Priority One" trainer. Participated in a Florida-to-Holland chef exchange bringing Florida-style cuisine to Amsterdam's restaurant "Martin" in 1990, where I trained staff and developed menus, including seafood specialties. Hosted Tropical Traditions for Hilton's of Florida Conference in 1989. Host hotel for Hall of Fame Bowl in 1989. Host for NRA and ACF dinners in 1988 and 1989. Was the top Hilton Hotel in Florida for food and beverage customer satisfaction for three year's running, according to customer comment cards.

2/1986 - 2/1987 - LP Hotels, Inc. -- Ramada Inn, Northpointe, Lakeland, Florida

Executive Chef

LP Hotels also included the Holiday Inn at 50th Street in Tampa, and the Sabal Park Holiday Inn, Tampa. Worked in various capacities for expansion projects, including total renovation for 200-room distressed property in Lakeland, FL. Redesigned kitchen, purchased and installed equipment. Designed, wrote, and produced all menus for restaurant and banquets. Hired, trained and supervised a kitchen staff of 25. Developed policy and procedure manuals for the front and back of the house. Generated sales in excess of \$1 million the first year of operation. Received Ramada's Double A rating; Mobil's Four Stars, and AAA Four Diamonds ratings. Received a full-page, favorable review in the Tampa Tribune.

1/1984 - 2/1986 - Old Columbus Holidome, Columbus, IN

Executive Chef

Complete responsibility for managing kitchen and food services for a 265-room hotel that generated in excess of \$2.5 million per year. Managed 200-seat restaurant, full-service bakery, pizzeria, and banquets for up to 200 people. Did all menu development and creation for restaurant and banquets; developed competitive bid system adopted by three other Holiday Inns in the area. Trained chefs for other properties within the chain. Achieved Top 100 Holiday Inn Status in 1984.

10/1981 - 12/1983, The Porticos Restaurant, Bloomington, IN

Executive Chef

Executive Chef for small gourmet European-style fine dining restaurant. Responsible for inventory, ordering, personnel and payroll decisions. Developed innovative lunch, brunch, dinner, and wine list menus. Coordinated Kennedy-Black wedding in 1983. Recipes featured in Bon Appetit magazine in 1982. Served 3000 people at CircleFest in Indianapolis, IN, in 1982. Achieved Mobile Four Star rating twice; frequent guest on local TV cooking and talk shows.

1/1979 - 10/1981- The Rudi Group Restaurants, Nashville, IN

Kitchen Manager

Restaurants included The Tao, Rudi's Country Kitchen, Mecklinburg Gardens

While in college, served a formal three-year apprenticeship under European-trained Master Chefs Sally Pasty and Frank Vargas. Assisted in management of several gourmet vegetarian and ethnic restaurants in the Rudi Group. Assisted with writing the cookbook "The Tao of Cooking" by Sally Pasty (Ten Speed Press, 1981). Trained extensively in bakery, cake decoration, ice sculpture, Garde Manager,
