

MICHAEL FAVACCHIA

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Overview: EXECUTIVE CHEF/RESTAURANT OWNER
20+ years of professional cooking & kitchen management experience

Professional Experience:

Spring Hollow Golf Club 2022-present
Spring City, Pa
Executive Chef

- Banquet & Grille with combined seating up to 250+
- Menu creation & daily specials for multiple outlets across club -banquet, pro-shop grill,& restaurant
- Worked with local distilleries & sommeliers for various pairing dinners & events
- Cut menu costs by 18% through cross utilization and streamlined options between menus
- Cut labor percentages over increased volume by cross training staff to serve changing needs
- Created a detailed waste, receiving & inventory systems to identify losses, issues and waste
- Led staff education on menu to ensure guests are aware of all aspects of the dish from flavors to allergens

Harvest Seasonal Grill 2022
Glen Mills, Pa
Executive Chef

- High volume lunch & dinner service & events
- Lead & scheduled 20+ team members
- Kept COGS at or under budget
- Managed prep & inventory for all shifts
- Kept daily invoicing records for all orders
- Maintained strict quality standards with consistent checks & monitoring

Maggiano's Little Italy 2018-2020
Philadelphia, Pa
Executive Sous-Chef

- Average covers: 300-500 weeknights; 400-1000 weekends/holiday; 200/400 banquet covers
- Lead & schedule 27 team members, 2 sous and 1 coordinator per shift
- Keep overall costs in line with monthly budget -avg food cost 21.5% & labor 13%
- Performing line checks & checking compliance on various shift tasks
- Run daily shift meetings & follow up on issues or questions
- Making sure our brand is represented through every dish we serve to our guests and make sure all team members are being treated equally & fairly.

Cold Spring Grange Restaurant 2016-2019
Cape May NJ
Consulting Chef

- Adjusted restaurant menu selections & price points, analyzing costs & revenues
- Corrected health code violations & potential issues
- Designing a specials strategy that maximizes revenue & minimizes product waste
- Create system of accountability to sustain changes & keep all staff aware of expectations
- Conduct periodic reviews of changes and make any needed adjustments
- Helped set up food/labor costs & operating budget
- Worked to establish relationships between Chef & local farmers and fishermen

Gordon Ramsey Pub&Grill 2018
Caesars Entertainment
Atlantic City NJ

- Lead operations of \$8-\$11 million/year in restaurant sales
- Uphold & improve the standards of Caesars Corporation & Gordon Ramsay Brand
- Proficient with management software such as Avero, Stratton Warren, Oracle, Taleo
- Assign stations & responsibilities to 4 sous chefs, 20+ kitchen staff also
- Implemented ergonomic and time efficient design to minimize work related injuries and maximize productivity from staff members
- Planned seasonal menu changes & daily specials with my sous chefs
- Created a proactive in-house QC system to maintain consistency through all situations
- Reduced budget by incorporating seasonal items & reducing use of costly portioned items
- Weekday covers of 350-500 & Weekend covers from 450-800

MARLY's BYO 2008-2018
Phoenixville PA
Chef/Owner

- Menu and daily specials creations serving seasonal cuisine of, Italian, Asian, Southern and American influence
- Hire, train, and direct all BOH staff
- Wine/Beer pairing dinners with local breweries/wineries and vendors
- Work closely with local farmers & vendors to ensure I receive the freshest products daily
- Control all food, labor, ordering & staffing
- Server Menu training & FOH coordination
- Group & Private instruction on Basic Skills, Specialties and Menu Planning

Gordon Ramsey BurgR/Caesars 2014
Las Vegas NV
Sous-chef

- Oversaw staff of 15 cooks and another 6 cooks in the production kitchen each shift
- Helped maintain the standards and procedures set by Gordon Ramsey -U.S. Executive chef Christina Wilson
- Control & enforcement of food safety standards & temperatures
- Assisted Executive Chef with daily operations, including food/supply ordering and inventory control
- Coordinated and executed catering services, on & off-site Vegas Uncorked
- Assisted in training & identifying new hires strengths & weaknesses

Gypsy Saloon/StellaBlu 2004- 2007

Conshohocken PA

Kitchen Manager

- Ran day to day BOH operations /ordering/staff/train/hiring for the two restaurants
- Equipment maintenance & purchasing
- Assisted co-owner/chef with Menu Creation & nightly specials
- Priced and staffed all catering events at both restaurants and outside venues

Jefferson House Restaurant 2000-2004

Philadelphia PA

Executive Sous Chef

- Managed a kitchen staff of 25 employees in high volume, upscale French-American restaurant
- Daily Lunch & Dinner Special Creation
- Training all new cooks and assigned them to the best position to show their strengths
- Worked with executive chef/owner on new menus and special occasion dinners

William Penn Inn 1997-2000

Philadelphia PA

Sous Chef

- Created nightly specials and VIP event dinners
- Worked with a wide variety of game meats
- Became certified manager and new staff trainer

City Tavern/Concepts by Staib LLC 1991-1994

Philadelphia PA

Sous Chef

- Oversaw the a la carte kitchen and banquet kitchen, and staff of 40 people
- Worked the high volume a la carte line doing between 300-400 covers nightly
- Assisted with special dinners, cooking demos & "The Cook and The Book" events
- Assisted in kitchen work flow layout & design

Awards, Honors & Qualifications

- "Chefs at the Shore" event 2018
- Viking cooking school demonstration @ Harrahs Casino
- Table for Two - 5 forks 2015
- Main Line Magazine – The Must List of BYOBs on the Main Line- January 2014
- PHL17 Philly Hotlist- Runner-up Best BYOB 2014
- Best Pumpkin Dish – Phoenixville Pumpkin Fest October 2013
- PHL 17 Philly Hotlist - Best BYOB –September 2013
- Chester County Cuisine & Nightlife: People's Choice Award 2012
- Independent Restaurants "Best New Chef of Chester County 2009"
- Main Line Magazine -Best of The Main Line 2010
- Artful Diner 2008- 4 stars
- Assisted in creation of award winning cookbook: Italian Moms Cooking by Elisa Costantini
- Hosted local Radio, T.V. and Progressive Wine, Beer and Spirits Dinners
- TIPS
- ServSafe