

Dr. Julian Thorne

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Texas

## **Summary**

Visionary and globally recognized Expert Chef with over 15 years of distinguished leadership in Michelin-starred establishments and culinary innovation centers. A trailblazer in molecular gastronomy and sustainable culinary systems, with an unparalleled ability to conceptualize groundbreaking dining experiences, manage multi-million dollar food programs, and mentor the next generation of culinary talent. Holds a doctorate in food science and is committed to pushing the boundaries of culinary art and science.

## **Experience**

Director of Culinary Innovation | The Zenith Collective | Epicurean City, TX July 2018 – Present Led a multidisciplinary team in conceptualizing and developing avant-garde culinary techniques and dining concepts for a prestigious global hospitality group. Directed research into novel ingredients and cooking methods, pioneering applications of precision temperature control and cryo-cooking in large-scale production. Established and managed a robust food safety and quality assurance program, including advanced HACCP analysis and allergen management for complex dishes. Collaborated with engineers and designers to optimize kitchen layouts and equipment for peak efficiency and ergonomic workflow. Published multiple peer-reviewed articles on food science and culinary trends, positioning the organization as a thought leader in the industry.

Executive Head Chef | Stellar Cellar | Epicurean City, TX (3 Michelin Stars) January 2010 – June 2018 Orchestrated all culinary operations for a 3-Michelin-starred restaurant, maintaining impeccable standards of food quality, presentation, and service. Designed and continuously evolved an 8-course tasting menu, consistently achieving critical acclaim and attracting international clientele. Managed a multi-million dollar budget, optimizing procurement strategies and reducing overall food costs by 18% while enhancing ingredient quality. Recruited, trained, and mentored a brigade of 30+ highly skilled chefs, many of whom went on to achieve executive positions. Spearheaded the restaurant's commitment to zero-waste practices, implementing comprehensive composting and ingredient utilization programs.

## **Education**

Ph.D. in Food Science and Technology | Global Culinary Institute | Epicurean City, TX  
Graduated: May 2010

Certifications Master Certified Food Executive (MCFE) - International Food Service Executives Association (2019) Culinary Institute of America (CIA) ProChef III Certification (2015) Advanced Certification in Molecular Gastronomy - El Bulli Foundation (2012)

Skills Molecular Gastronomy, Culinary Research & Development, Large-Scale Program Management, Precision Temperature Cooking, Cryo-Cooking, Zero-Waste Practices, Advanced Allergen Management, Michelin-Star Operations, Global Sourcing, Sensory Analysis, Culinary Systems Design, Mentorship & Leadership, Food Science Integration, Publication & Presentation