

## Contact

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## Top Skills

Hospitality Management  
Kitchen Operations  
Menu Development

## Languages

English (Native or Bilingual)

## Certifications

ServSafe Manager  
TIPS On-Premise training course

# Micheal Breedlove

Farm Manager | Culinary Operations Specialist | Michelin-Level Experience | Cross-Functional Leader in Agriculture, E-Commerce & Kitchen Ops

Fairfield, California, United States

## Summary

Hospitality leader with 10+ years of combined experience in culinary arts, farm operations, and high-performance kitchen environments—including Michelin-star restaurants like The Restaurant at Meadowood and PRESS Napa Valley.

As Farm Manager at PRESS, I lead farm-to-table initiatives, manage vendor relations, and leverage technology and inventory systems to drive operational excellence that aligns with fine-dining standards.

I bring a unique edge—fusing culinary mastery with e-commerce and logistics expertise from directing operations in the private sector and the military. From scaling vendor networks to optimizing inventory for \$50K+ monthly sales to supervising production in high-volume kitchens, I thrive where precision meets performance.

Now seeking leadership roles in hospitality, culinary management, or food operations that value innovation, quality, and hands-on execution.

Specialties: Farm-to-table leadership | Culinary Ops | Michelin Service Standards | E-commerce Logistics | Vendor Relations | Team Building | Inventory & Cost Control

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## Experience

PRESS Napa Valley

2 years 10 months

Farm Manager

June 2024 - Present (1 year 3 months)

St Helena, California, United States

Lead all on-site farm operations, ensuring timely, high-quality produce delivery for Michelin-level culinary use.

Manage vendor relationships, seasonal purchasing, and budget planning aligned with PRESS's culinary goals.

Implement technology solutions and inventory systems to optimize crop cycles and minimize waste.

Collaborate directly with the culinary team to forecast produce needs and coordinate harvest planning.

Increased crop yield utilization by 15% through targeted planting strategies and process improvements.

### Chef De Partie

November 2022 - June 2024 (1 year 8 months)

St Helena, California, United States

Prepared and plated dishes with precision in a fast-paced, Michelin-starred kitchen environment.

Supported seasonal menu changes with detailed ingredient prep and execution.

Ensured station cleanliness, food safety, and quality in coordination with BOH leadership.

Mentored junior kitchen staff and contributed to a high-performing team culture.

### Empyrean Commerce

Director of Operations

September 2019 - May 2025 (5 years 9 months)

Directed e-commerce operations across platforms (Amazon, Walmart, eBay), earning Top Seller status.

Managed marketing, technology, and procurement budgets exceeding \$500K annually.

Built and maintained vendor relationships, negotiated contracts, and ensured supply chain efficiency.

Integrated third-party technologies including site search, email marketing, and conversion optimization tools.

Conducted product line analysis to refine assortments and improve conversion rates.

### East Bay Bakery

Bakery Sous Chef

January 2022 - August 2022 (8 months)

Danville, California, United States

Oversaw laminated dough and bread production, ensuring consistency and quality control.

Trained staff on equipment usage and implemented efficient workflows in a new bakery location.

Led savory production and butchering, while also developing cost-effective menu items.

Operated commercial bakery machinery and maintained food safety standards.

## Main Course Catering & Marketplace

### Marketplace Chef

May 2019 - November 2019 (7 months)

New Paltz, New York, United States

Managed daily prep and kitchen operations for a fast-paced marketplace and catering business.

Supervised interns and production staff to maintain food quality and service standards.

Oversaw inventory management and ensured product freshness and proper rotation.

## Charlie Palmer Collective

### Butcher

April 2018 - December 2018 (9 months)

Napa, California, United States

Prepped and portioned meats, fish, and game for banquets and daily service.

Maintained cleanliness and organization of the walk-in and meat station.

Produced specialty meat products for guests, including jerky and ground meats.

Oversaw all deliveries of perishable proteins, ensuring quality and storage protocols.

## Gatehouse Restaurant

### Chef De Partie

October 2017 - March 2018 (6 months)

St Helena, California, United States

Prepped and executed food service in a high-volume culinary school restaurant.

Worked directly with servers and senior chefs to ensure timely, accurate dish delivery.

Maintained organization and sanitation of walk-in refrigerators and prep areas.

## The Restaurant at Meadowood

### Chef De Partie

October 2016 - January 2018 (1 year 4 months)

St Helena, California

Led daily prep and execution in a 3-Michelin-star kitchen, ensuring product excellence.

Managed commis chefs and assisted in coordinating with guest chefs and special events.

Participated in R&D projects and assisted with fermentations and product innovation.

Conducted private dining experiences and collaborated on offsite events like 12 Days of Christmas.

### Terra Restaurant

#### Chef De Partie

October 2016 - August 2017 (11 months)

St Helena, California

Operated the Garde Manger station for high-volume Michelin-level service.

Plated cold appetizers, salads, and desserts while maintaining a clean kitchen environment.

### Top Flight Grill & Catering

#### Lead Line Cook

October 2015 - September 2016 (1 year)

Stockton, California

Led kitchen team during peak service, ensured prompt food delivery and station readiness.

Maintained FDA compliance and food safety standards across kitchen and dining areas.

### The Boathouse At River Islands

#### Lead Line Cook

October 2015 - September 2016 (1 year)

Stockton, California, United States

Delivered daily prep and kitchen execution in a fast-paced waterfront restaurant.

Supported both BOH and FOH teams during high-traffic shifts.

### US Army

3 years 4 months

#### Unit Supply Specialist

August 2013 - October 2015 (2 years 3 months)

Fort Leonard Wood, MO

Managed arms room operations for 10,000+ personnel, securing over \$1.5M in equipment.

Maintained and distributed \$32M in inventory for mission readiness.

Signals Intelligence Analyst

July 2012 - July 2013 (1 year 1 month)

Goodfellow Air force Base, TX

Collected, decrypted, and analyzed foreign intelligence signals.

Created actionable intelligence reports and maintained a Top Secret clearance.

Le Bistro

Line Cook

January 2011 - February 2012 (1 year 2 months)

Stockton, California

Executed daily prep and line service while maintaining a clean, team-oriented environment.

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## Education

The Culinary Institute of America

Associate's Degree, Occupational Studies in Culinary Arts · (2016 - 2018)

The Culinary Institute of America

Bachelor of Business Administration - BBA, Food Business  
Management · (2018)