

Adrian F Gioia

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Employment

Napa Valley - Consulting project, St. Helena (April 2021- September 2021)

- Assisting in the opening, R + D, training and daily operations of a new kitchen, bakery, and café in Napa Valley

Larry's - Venice Beach, California – Executive Chef (October, 2017 - March, 2020)

- Run an extremely busy beachside gastropub with a peak volume of 1,000 to 1,200 covers per day.
- Maintain very high quality standards and maintain a tight, lean crew with very high morale.

The Local Peasant - LA, California - Chef de Cuisine (June 2016 - October 2017)

- Oversee both locations of a very busy, very popular restaurant in the valley doing combined annual sales of \$7-\$10,000,000, with 35 total BOH staff and 4 sous chefs.
- Responsible for all operations including scheduling, hiring and firing, purchasing, food and labor cost, P&L analysis, recipe development and standardization, and staff training.

Ladyface Ale Companie - Agoura Hills, California- Executive Chef (June 2012- August 2015)

- Responsible for all aspects of the daily operation of the restaurant from seasonal menu changes, quarterly beer dinners, PR, HR, and all administrative duties.
- \$3M annual food sales and 18 BOH employees.

Scarpetta - Beverly Hills, California- Sous Chef (December 2010- June 2011)

- Helped to open and run the very popular BH location of Scott Conant's celebrated fine-dining Italian *Scarpetta* brand.
- Worked with the Chef de Cuisine in overseeing the daily operations, staff, and all private banquets in the PDR.

Quinn's - Seattle, Washington- Executive Sous Chef (January 2008- September 2010)

- Helped to open and worked closely with the chef/owner running a small, nationally acclaimed gastropub with a very loyal following.
- Involved with a very creative and charcuterie-heavy menu of progressive American cuisine.
- Led a tight-knit kitchen staff of 12.

Osteria La Spiga - Seattle, Washington- Executive Sous Chef (November 2006- January 2008)

- Opened and helped the chef/owner to run a popular, fine-dining Italian restaurant with a focus on house-made pastas and breads.

Temporary/Stage

The Wellesbourne- West L.A, California- Consultant (September 2015- June 2016)

- Contracted to design the layout and direct the purchasing for a kitchen remodel/menu rollout for a high-volume lounge on the Westside.
- Set-up relationships with purveyors, implemented systems, and hired and trained a chef to run the kitchen after the end of my consultancy.

Osteria Romagna Antica- Cervia, Romagna, IT- Stage (October 2007)

- I had the pleasure of being flown to Italy with the sommelier of Osteria La Spiga for R&D, hands-on experience, and to discover and connect winemakers with distributors in the Seattle area.

Fish Club by Todd English- Seattle, Washington Tournant (August 2006- November 2006)

Education

New England Culinary Institute – '06

University of Wisconsin at Madison – '01- BA Mathematics

I.L.E.E (Instituto del Lenguaje Español para Extranjeros)- Buenos Aires, ARG Spring, 1998

Languages

English, Spanish, some Italian, some French, some Japanese.

Other Certifications

- **Cicerone Certified**
- **Servsafe Manager's Certification**

Detailed reference information and salary history available on request.