

JAMES MICHAEL MORMINO, C.C.

NEW PRODUCTS DEVELOPMENT / RESEARCH AND DEVELOPMENT CHEF

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SUMMARY OF QUALIFICATIONS

Proven culinary development chef and industry consultant with 16 years of creative revenue-generating experience and a top-tier culinary education. Motivated, award-winning leader with strong "in the trenches" team-building skills and an offbeat, infectious sense of humor.

PROFESSIONAL & RELATED EXPERIENCE

Regional Development Chef. Whole Foods Market, Atlanta GA. **2004-Present**

- Lead product development and training for value added recipes in Prepared Foods, Commissary, Seafood, Grocery and Meat teams across a five state region.
- Create regional level Team Member training materials (print and video media.)
- Created *On The Menu* value added line for meat & seafood teams. Wrote customer - focused recipe card series (over 120 recipes) to drive sales of spice blends & seasonings.
- Travel regionally to train, cheerlead and support Team Member excellence.
- Represent Whole Foods Market in regional media including television, live guest chef appearances and contributing articles / photography to local print media.
- Coordinated retooling of thousands of core recipes for regional / national recipe database (RIPE).

Chef de Cuisine. Starwood Properties Sheraton, Atlanta, Georgia, **2002-2003**

- Created new upscale menus for three restaurant outlets and banquet facilities in a major convention center hotel with annual food revenues of over \$10 million. Menu implementation included development of specifications, recipes and HACCP guidelines for each outlet.
- Led staff of 24 associates, having created a classically based, from-scratch cooking environment from an industrial, "cooking from cans" environment.
- Academic Supervisor for two culinary students on staff. Nominated for manager of the quarter, 4th quarter 2002.
- Increased Guest Satisfaction Index scores by an average factor of 20%

Summary of Freelance work in Paris and Noyers, France 2001

- Chef de Cuisine, Historical Culinarian for medievalists' conference in Noyers, France.
- Taught historical cooking seminars and food safety courses for students in Paris, France.

Lead Chef, Omstead Room. Druid Hills Golf Club, Atlanta, Georgia, **1997-2001**

- Wrote and prepared weekly menus for high-concept dining room in private club with annual food revenues of \$3.5 million. Seasonally oriented menus ranged from classical French to contemporary fusion styles.

Senior Food Tech, Culinary Support. Kraft Food Ingredients, Memphis, TN. **1993-1997**

- Developed value-added spice blends, marinades, instant sauces and seasoning blends for nationally branded grocery, foodservice and snack food clients.
- Culinary liaison between food scientists, marketing division and sales force.
- Designed and presented hot food "presentations to go" for use in domestic and international customer presentations.
- Banquets, Hot Food Presentations, Food Styling for industry events and photo shoots.
- Developed recipes and applications for industry-wide conferences, including the Institute of Food Technologists (IFT) Show. Consistently received "Best in Show" and "Most Memorable."

EDUCATION

Le Cordon Bleu L'Ecole de Cuisine et de Pâtisserie.

Paris, France

- Awarded oenology diplomas for superior level wine studies under Master Sommelier Jean-Michel Deluc.

American Culinary Federation Educational Institute.

St. Augustine, Florida. Practical taken in Atlanta, Georgia

- Graduated with honors, August 2000. C.C. (Certified Culinarian)
- 4 year formal apprenticeship under C.M.C. (Master Chef) judge Joe Scully.
- Maintain current ACF certifications in nutrition, supervisory management and sanitation.

ORGANIZATIONS, AWARDS, AND PUBLICATIONS

Atlanta City Council

- Community Service Award, Committee for Downtown Restaurant Week & Downtown Renovation

American Culinary Federation (ACF)

- ACF Atlanta Area Organization of Chefs and Cooks
 - Bronze Medallist, ACF / Inland Seafood Challenge
- ACF Greater Memphis Chapter
 - Gold Presidential Medallion (#88)
 - Award for Outstanding Dedication
 - Published in *Memphis Chef's Mis en Place*: "Adventures in Medieval Cookery"
"Everything 'Olde' is New Again: Redacting Period Recipes to the Modern Palate."

The Sunday Paper (Cox Media) and Atlanta Journal-Constitution

- Author, various seasonal food articles for Whole Foods Market

CERTIFICATIONS AND RELATED INFORMATION

- Certified in Microsoft Office Suite (Word, Excel, PowerPoint).
- Pursuing Certified Research Chef (CRC) Certification. Expected completion in 2011.
- Specialized areas of study include continued research in the manner, style and presentation of medieval and renaissance era food.
- Member, *Slow Food Atlanta*

Samples of printed works, regional training media (static and video training aids,) recipe card series and other media are available upon request.