

Kenneth Johnson
www.chefkennethjohnson.com

Career Objective

I bring 25 years of New York City culinary knowledge and experience to Toronto, Canada. As an Executive Chef, my talents shine in an Italian/Mediterranean style of cuisine. I wish to work closely with the FOH in a lively fine dining establishment, to create an extraordinary dining experience for guests.

Career Summary

Over 25 years of hospitality experience in all types of restaurants within New York City. Michelin Star restaurants of note include Bouley, Le Bernadin, and Picholine. Experience on all levels of restaurant openings, personally overseeing 10 uniquely successful endeavors. Strong team building abilities for both the FOH and BOH operations.

Extensive Television appearances including:

- Beat Bobby Flay - www.imdb.com/title/tt4830096
- Chopped - www.imdb.com/title/tt2147797
- Chopped Champions - www.imdb.com/title/tt2633586
- Chopped Finals - www.imdb.com/title/tt2633590
- Extensive Magazine and Social Media coverage
- Awarded a Golden Dish from GQ Magazine for one of the Top Ten Dishes in the World
- Participant of numerous James Beard Events
- Featured as Executive Chef in the recently produced documentary "The Missing Ingredient" - www.facebook.com/themissingingredient

Professional History

2018-2019

The Manor by Peter and Paul's
King City, ON

Executive Chef

High Volume Banquet Facility specializing in Weddings and Corporate Events.

Complete Control of BOH – Ordering, Inventory Control, Scheduling, Hiring/Firing, Managing Kitchen Staff, Training and Improving overall culinary attitude of the kitchen.

2014-2018

Gran Morsi

New York City, NY

www.granmorsi.com

Executive Chef

Italian Trattoria and Enoteca voted Best Italian in TriBeCa by Thrillist, 4.5 Stars by Yelp reviewers, 80 Seat Main Dining Room plus a 125 person capacity Event Space, Avg 150 Daily Covers, Avg 65 Daily Delivery orders, Event Space running 3-5 Nights per week, À la Carte Dining Menu, Buffet and À la Carte Event Space Menu

- Complete control of BOH - Menu Design - Menu Pricing - Compose Daily Specials - Staff Training including Menu Handbooks - Review daily manager's reports - Monitor competitive pricing between suppliers and maintain food costs between 26-29% - Implement and Oversee Cooking Classes for Public and Corporate events - Represent the Restaurant at Food and Wine Events as well as Charity Events for press and public exposure - Represent the Restaurant on National Television via The Food Network and Local News Networks -

2008-2014

Pescatore

New York City, NY

www.pescatorerestaurant.com

Executive Chef

Italian Mediterranean Restaurant specializing in Seafood and Fresh Pasta, Improved Zagat Rating from 17 to 21 within a year, 80 Seats between 2 Floors, 2nd Floor Event Space, Avg 160 Daily Covers, Avg 40 Daily Delivery orders, Event Space running Avg 2 Parties per wk, À la Carte Dining Menu, Buffet and À la Carte Event Space Menu

- Complete control of BOH - Menu Design - Menu Pricing - Compose Daily Specials, Staff Training including Menu Handbooks - Review daily manager's reports - Monitor competitive pricing between suppliers and maintain food costs between 22-25% - Represent the Restaurant at Food and Wine Events as well as Charity Events for press and public exposure - Represent the Restaurant on National Television via several appearances on The Food Network and Local News Networks -

Toronto, ON

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2016-Present

Pescatore - Advisory Executive Chef

- Update Menus, Compose new dishes including Specials - Collaborate with Owner regarding Marketing and Direction of both Pescatore and its sister restaurant, The Lexington Pizza Parlour - Featured as Executive Chef of Pescatore in the well received and soon to be released Documentary "The Missing Ingredient" -

2002-2008

Osteria Laguna

New York City, NY

www.osterialagunany.com

Executive Chef

Italian Trattoria specializing in Housemade Pasta with a focus on the Wood Burning Oven, 160 Seats, Avg 260 Daily Covers, À la Carte Dining Menu

-Complete control of BOH - Menu Design - Compose 6 Daily Specials from Appetizers to Dessert, Staff Training including Menu Handbooks - Monitor competitive pricing between suppliers maintaining costs between 19-22% - Used my established reputation to revamp and improve upon the expected level of quality -

2001-2002

Lavagna Trattoria and Enoteca – Executive Chef

1999-2001

Rustic Trattoria and Wine Bar – Chef Owner

1998-1999

Scarabee – Executive Chef

1996-1998

The Terrace – Executive Chef

1994-1996

Soleil – Chef de Cuisine

1992-1994

Picholine – Sous Chef

1991-1992

La Bernadine – Poissiniere

1990-1991

Bouley – Saucier

Restaurant Openings

Involvement on various levels from complete build-out to forming kitchen structure and menu designs. Projects range from Neighborhood Bistros to White Table Cloth Establishments; Atlas (presently), The Burgary (2015), Gran Morsi (2014), Lavagna, La Tableau, Uncle Pho, Petaluma, Rustic, Prespa, Cesca.

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Education

The New York Restaurant School, NYC NY
Graduated with Honors 1989

Interests

Playing Acoustic and Electric Guitar
Gardening, Fishing, Traveling
Exploring Farmers Markets and Flea Markets
Reading Food related Magazines and Books