



Salmon Tiradito

**CHEF GIOVANNI TRANO**

# **RESUME & PORTFOLIO**



# I'm Giovanni Trano

Motivated Sous Chef focused on sourcing high-quality ingredients from local sources to drive farm-to-table menus. Proactive and adaptable team player passionate about sustainable cuisine.





About me.

PROFESSIONAL SUMMARY

Creative and forward-thinking Sous Chef.Adept in menu planning and preparation. Skillful in food presentation and quality assurance.Focused on sourcing high-quality ingredients from local sources to drive farm-to-table menus.

WORK HISTORY

2023-Present

Brae Burn Country Club – Harrison, NY

Interim Executive Chef / Executive Sous Chef

2021 to 2023

Waccabuc Country Club – Waccabuc, NY

Acting Interim Executive Chef / Executive Sous Chef

- Manage inventory including ordering produce and proteins weekly
- Collaborate with staff members to create meals for large banquets
- Act as liaison between executive chef and dining room manager during service
- Assist in multiple stations as needed to ensure productivity in daily operations
- Create weekly specials and help with menu revisions
- Produce closing inventory report
- Create menus for Christmas 2021 and New Year Eve 2021

05/2020 to 09/2021

Ardsley Country Club – Dobbs Ferry, NY

Banquet & Grill Chef

- Collaborated with executive chef on menu designs and innovative recipes
- Monitored banquet meals with selecting courses and preparing meals
- Co-managed busy kitchen by leading prep, pastry, grill, and line cooks

05/2014 to 05/2020

Burning Tree Country Club – Greenwich, CT

- Collaborated and assisted the executive chef in developed a range of creative, flavorful, trendy/high-ends dishes for customers
- Successfully cultivated a great relationship with vendors in sourcing best ingredients at best prices in efforts to keep well inventory at low food costs
- Created weekly schedules and leading a team of 15 workers
- Assisted in the development of dining menus, specials, and catering menus for special events
- Controlled inventory, food production, and quality control for snack bar at pool
- Attended weekly FOH & BOH meetings
- Developed fresh pasta program and introduced local produce program

03/2012 to 05/2014

Michael Gennaro’s Steakhouse – Fairfield, CT

Executive Chef

- Planned and directed high-volume food preparations in a fast-paced environment
- Hired, trained, and managed BOH staff of approximately 10 people
- Created opening menu/daily specials, adjust with seasonal changes, cooked on the line
- Maintained ongoing relationship with purveyors
- Engaged in press releases

03/2009 to 03/2012

Chao Restaurant – Sandy Hook, CT

- Controlled purchasing and managing purveyors while maintaining low food costs
- Developed seasonal lunch and dinner menus based on available produce
- Oversaw food preparations of lunch and dinner services for 150 or more covers
- Teamed with sommelier to create monthly 7-10 course tasting menus based on seasonal ingredient and wine selections
- Cooked on the line and created daily specials
- Managed BOH staff including training and scheduling
- Educated FOH staff with daily specials and new menu items

05/2005 to 03/2009

Jean Jacques Culinary Creations – Pleasantville, NY

- Prepared off site mise-en-place for banquets
- Managed general preparation and mise-en-place of meats, fish, poultry, vegetables and stocks
- Plated for banquets more than 150 guests
- Assisted pastry chef with preparation and execution of desserts

ACCOMPLISHMENTS

Wd-50. Working internship at one Michelin Star restaurant.  
Chanterelle Restaurant. Working internship at two Michelin Star restaurant.

EDUCATION

Associate of Arts: Restaurant Management, 06/2006  
The Art Institute of New York - New York, NY

Certificate in Culinary Arts: 06/1999  
New York Restaurant School - New York, NY

AWARDS

Taste of Home Magazine national competition: 2023  
<https://chefjohntrano.com/>

Golf Kitchen: Favorite chef: May 2023

<https://www.golfkitchen.com/blog/salmon-tiradito>

# FOOD PORTFOLIO

Becoming a Chef has been something I have worked towards since I was very young. I came from humble beginnings but was blessed with a kind mother who inspired me with her incredible holiday meals. She was very gracious and often brought together my family's friends and neighbors who had fallen into unfortunate circumstances. She had this ability to combine her cooking with laughter and love like they were a part of the recipe. The smiles and togetherness that my mother made are my fondest memories of food.

As a chef, I strive to create these same experiences.



# Seared Tuna

with Pineapple/Tomatillo Salas,  
Fermented Pineapple Tempache,  
and Cilantro Oil.

The idea for this dish came from a banquet chef I worked with named “Don Martin. “ He was our go-to person for traditional Mexican Specialties. When it was hot, he would take pineapple peel and mix it with brown sugar, cinnamon, allspice, and clove. Then he would let the mix ferment in a jar. After a week, he would strain it, and we would drink it over ice. It was similar to Kombucha. The drink was called Tempache.

When Cinco De Mayo was approaching, my memories of Don Martin and his Tempache returned, and the flavors inspired me to create this recipe.











# Yellow Tomato Gazpacho with Chili Oil and Grilled Spice Shrimp.

I developed this recipe by coincidence. It was a hot summer day, and I had gotten these beautiful sun gold tomatoes from the local farmer's market. I wanted to make a Gazpacho. While getting the ingredients together, a line cook and I discussed how much the members loved the Grilled Plancha Shrimp appetizer. There the marriage was made!


Photoshoot

Year: 2023





# Contact.

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# Thank You

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