
Salmon Tiradito



JOHN TRANO

RESUME & PORTFOLIO

I'm John 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.



John Trano
Sous Chef



About me.

PROFILE

Proficient at Spanish. Great leadership skills. Excellent knife skills. Familiar with modern and cutting-edge culinary techniques.

EDUCATION

06/2006

Associate of Arts: Restaurant Management

The Art Institute of New York City - New York, NY

06/1999

Certificate in Culinary Arts

New York Restaurant School - New York, NY

WORK HISTORY

05/2021 to Current

Sous Chef

Waccabuc Country Club - Waccabuc, NY

- Manage inventory by ordering produce and proteins weekly
- Act as liaison between executive chef and dining room manager
- Create weekly specials and help with menu revisions
- Assist with multiple stations as needed

05/2020 to 09/2021

Banquet & Grill Chef

Ardley Country Club - Dobbs Ferry, NY

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

05/2014 to 05/2020

Sous Chef

Burning Tree Country Club - Greenwich, CT

- Created weekly schedules and supervised a team of 15 workers
- Oversaw purchasing to manage inventory and keep low food costs
- Assisted in the development of dining menus, specials, and catering menus for special events
- In charge of inventory, food production, and quality for snack bar at pool
- Attended weekly FOH & BOH meetings
- Developed fresh pasta program and introduced local produce program

03/2012 to 05/2014

Executive Chef

Michael Gennaro's Steakhouse - Fairfield, CT

- Helped with opening the restaurant
- Hired, trained, and managed BOH staff of approximately 10 people
- Created opening menu and continued to adjust with seasonal changes
- Maintained ongoing relationship with purveyors
- Cooked on the line and create daily specials
- Engaged in press releases

03/2009 to 03/2012

Executive Chef

Chao Restaurant - Sandy Hook, CT

- Controlled purchasing and cultivating 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 ingredients, specials, and wine selections
- Cooked on the line and create daily specials
- Managed BOH staff including training and scheduling
- Educated FOH staff with daily specials and new menu items

05/2005 to 03/2009

Banquet Chef

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

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.





Crab Truffle, Apple and Celery Salad and Pie Tee



Burrata with Spring Pea Veloute, Pickled Beet and Pea Salad



Roasted Golden and Red Beet with Crispy Beet Tops, Beet Cracker. Blue Cheese



Chicken Ballotine, Turnip, Baby Carrots, Celery Root Puree



Raz el Hanout Spiced Lamb with Falafel, Grilled Eggplant and Salted Cucumber



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

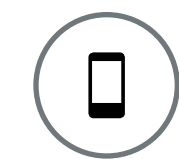
Year: 2023



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website coming soon



Thank You

www.ChefJohnTrano.com
website coming soon

