

Daniel Diaz, Private Chef

5189 Sancerre Circle, Lake Worth, 33463, United States, (561) 542-8552, daniel.diaz.chef@gmail.com

Dear Prospective Client & Team,

First, I would like to thank you for taking the time to review my enclosed resume, biography, and photo portfolio. With over fourteen years and 40,000 hours working in is the food and beverage industry, I have been blessed to learn from some of whom I believe are the world's most incredible human beings. Since I was a child, I prepared dinner for my family while my mother commuted home from work. It was during this time that an immense passion was formed for the journey of understanding a culture and its regional cuisines. Food has always symbolized more than diet to me, as meals are a universal language that can break race, language, and status barriers. Based on my childhood love for cuisine and my extensive training, I believe there is a great opportunity to serve you and your family.

In understanding the responsibility required for the position of Private Chef to a family, I take this opportunity very seriously. In addition to being a chef, I am a son, brother, husband, and father. My wife and I are very intentional with whom we choose to spend our time with and who is welcome in our home around our two children, Autumn (three years old) and Hunter (5 months old). With that being said, I am humbled to be considered as a candidate to join the team who serves this household, and trust that you can discern the sincerity in my writing. I come to you with an open mind and adaptable skill set, that is willing to learn each member's preferences, and dutifully honor your family's boundaries and expectations.

It would be an absolute honor to be entrusted to enter your home and serve your family, friends, and associates. Thank you in advance for your time involved in this process, and I hope to hear from you soon. You may reach me via cell phone at (561) 542-8552 or email at daniel.diaz.chef@gmail.com at any time. Additional references, apart from those included in the resume, can be provided upon request.

With gratitude,

A handwritten signature in black ink that reads "Daniel Diaz". The signature is written in a cursive, flowing style with a long horizontal stroke at the end.

Daniel Diaz. Private Chef

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Daniel was born a south Florida native to Parents Nestor and Alicia Diaz. Daniel's mother, Alicia, who raised Daniel and his two brothers as a single mother in Palm Beach County, is a leader in food distribution and exports with over 35 years of experience for international brands. Daniel's father, Nestor, was a chef and former owner of Miami's famed La Lechonera Restaurants in the '70 to mid '80s era. He now operates a distribution company delivering to over 2,000 stores in the Tri-State area. Daniel's childhood journey was full of sports, music and hands-on cooking competitions, catering jobs, and

quick service restaurants until the age of 19.

After a year of studying music and performing with the FAU marching band and Palm Beach State College, Daniel went on to study culinary arts from Le Cordon Bleu College of Culinary Arts in Miami, Florida, while working in dinner service at Coral Gables legacy 5-Star Diamond Rated Ortanique on the Mile! He later moved on to work for chef Daniel Boulud at Cafe Boulud in the Brazilian Court Hotel on Palm Beach Island. In 2013, Daniel began offering his services as a private chef, serving high net worth clients and their families throughout Palm Beach, Manalapan, Boca Raton, South Beach, Coral Gables, and beyond. He gained invaluable knowledge in sustainability and organic gardening practices, yacht provisioning and the use of regional foods through his work as a private chef, working with local farmers to source top quality products for his clientele.

While sustaining his private chef client's needs, Daniel continued to grow as a chef with leadership consulting positions opening restaurants at various south Florida notable establishments, such as the Catalina Hotel in South Beach and Myapapaya in Fort Lauderdale. Daniel then set up shop at the James Beard Recognized Valentino Cucina Italian in Fort Lauderdale, FL, whereas sous chef Daniel created fresh, local, Mediterranean inspired cuisine daily for one of South Florida's top restaurants. While there, Daniel honed concentrated on expanding his knowledge of regional Italian cuisines and wines, executing sold out wine dinners with 3-star Michelin chefs from around the world and pairing wines from some of America's finest vineyards.

In 2015, a drive to grow as a business minded chef, and an increase in private clientele workload lead Daniel to Sur La Table in Boca Raton, where he was the Resident Chef and Director of the cooking program for over 2 ½ years, instructing over 6.000 students with hands-on cooking class experiences. While maintaining managerial positions from Sur La Table to Hotel Restaurant Supply.com as the General Manager, Daniel continued to grow his portfolio with UHNW clients, building trust and tenure with seasonal and traveling families. In 2020, a journey of growing his own restaurant brands, Dad's Favorite Burgers & Pies and Shichang: Homemade Chinese Food began. In April of 2021 Dad's Favorite opened to the community of downtown Delray and served the community for 10 months, selling over 42,000 cheeseburgers and reached over 50,000 customers.

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LINKS [Instagram](#), [Linkedin](#), [Thumbtack](#)

- ABOUT ME
- o Passionate, knowledgeable chef with twelve years of culinary experience
 - o Innovative, experienced leader who delivers world class and personalized client dining experiences
 - o Strong communicator who smoothly directs, instructs, and provides feedback to peers and staff
 - o Proficient in menu development and delivers client's desired dining experience
 - o Great attention to detail for bookkeeping, cost management, and food ordering
 - o Strives to stay current and educated in a wide array of cuisines and seasonal recipes using various culinary styles and modern techniques.

EMPLOYMENT HISTORY

- Feb 2013 — Present **Private Chef - Per Diem, UHNW Families** South Florida
- Deliver world class dining experiences for UHNW clients throughout South Florida, in private home, hosted venue, and motor yacht environments.
 - Partner with full time Private Chefs to supplement support in their absence, entrusted with ad hoc opportunities to support families in absence of full-time chef.
 - Directly engaged with clients and estate managers to plan and execute menus for various event formats, from grab and go breakfast, prepared lunches, and high tea, to plated semi formal and formal multi course meals in home and aboard vessel.
 - Additional client references can be provided upon request.
- April 2021 — March 2022 **Founder, Owner & Operator, Dad's Favorite Burgers & Pies** Delray Beach
- Design, brand, market, and establish the new and exciting Dad's Favorite Burgers & Pies concept.
 - Operate the restaurant out of Delray Beach Market, selling over 43,000 burgers in 10 months.
 - Recruit, interview, hire, onboard, train, and manage over 35 employees.
 - Manage all aspects of financing, purchasing, accounts payables and receivables, profit & loss, payroll, scheduling, HR, etc. required to operate a small restaurant.
- December 2020 — Apr 2021 **Seasonal Private Chef, UHNW Family** Palm Beach
- Deliver custom tailored lunch and dinner dining experiences for UNHW in their private home.
 - Manage all menu planning, shopping, vendor sourcing, organizing, cooking, and cleaning for daily service.
 - New dessert and baked goods required with each meal. Primarily large format menus served buffet or family was preferred by client.
 - client reference can be provided upon request.
- Oct 2015 — Jan 2018 **Resident Chef, Sur La Table** Boca Raton
- Instructed 6,000+ guests in a wide variety of technical, savory, pastry, and bread making courses.
 - Reduced expenses by 10.6% in one year; grew business revenue by 9.8% in 2017; 11.6% overall.
 - Managed 25+ employees and two direct reporting managers, including delivery of formal evaluations.
 - Executed tasks to deliver for 24 classes per week, including procurement of ingredients, employee scheduling, class schedule & menu selection, daily guest interaction, and an average of 4 private events per week.
- Dec 2013 — Sep 2015 **Sous Chef, Valentino Cucina Italiana** Fort Lauderdale
- Contributed to awards including Best Chef 2015, Best Restaurant 2014 & 2015, multiple restaurant top 10 lists, and James Beard Recognition
 - Organized daily orders as well as weekly and monthly specialty product ordering.
 - Led 6 Chef de Partie through production, providing daily training and mentorship.
 - Developed dishes for dinner, wine dinner and specials menus.
 - Ensured standards of food safety, sanitation and quality were met daily.

Feb 2013 — Dec 2013	Executive Chef, South Beach Group Hotels	South Beach
	<ul style="list-style-type: none"> • Designed restaurant concept including brand and experience; redesigned kitchen, sushi bar, service bar and main bar to meet demands of the concept. • Standardized 100+ menu items by building SOP guidebook, standardized Recipes with Cost Control implementation, and Dish execution training manuals and a product training book. • Established new purveyor contacts, and created new systems for inventory and purchasing, and employee training • Managed HR and Onboarding processes, scheduling, and training for new restaurant. 	
Feb 2012 — Feb 2013	Chef de Partie, Cafe Boulud	Palm Beach
	<ul style="list-style-type: none"> • Awarded 3 position advancements and 1 raise throughout tenure under Executive Chef Jim Leiken • Supervised team of 5 chef commis responsible for product receiving and organization, MEP production, HAACP raw protein handling, and banquet production. • Provided oversight for banquet, canape and staff meal teams. • Ran entremetier station for service, with cover count ranging from 180-420 daily. 	
Jun 2010 — Feb 2012	Chef Tournant, Ortanique on the Mile!	Coral Gables
	<ul style="list-style-type: none"> • Awarded Employee of the Quarter 2x in 2 years, as well as 1 promotion. • Excelled in day-to-day production, fabrication of proteins, and production of sauces, starches, and garnish for lunch and dinner menus. • Created special salads, entrees, and desserts. 	

EDUCATION

May 2010 — Mar 2012	Hospitality Management / Culinary Arts, Le Cordon Bleu College of Culinary Arts	Miami
Sep 2020 — Present	Hospitality Management, Broward College Pursuing a bachelor's in science, Hospitality Management	Broward County

LANGUAGES	English (Native speaker) Spanish (Native speaker)
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CERTIFICATIONS

Dec 2019 — Dec 2024	SafeStaff Handler, Florida Restaurant and Lodging Association (FRLA)
Jan 2011	Cost Control, National Restaurant Association (NRA)
Jan 2012	Certified Culinarian, American Chefs Federation (ACF)
Jan 2012	Nutrition, National Restaurant Association (NRA)

REFERENCES

Chef Luke Bergman Private Chef - UHNW Family, Boca Raton, FL

Chef Marilyn Frobuccino Private Chef - UHNW Family, Palm Beach, FL

Chef James Everett Owner - Driftwood Restaurant, Boynton Beach, FL



GRILLED MAHI MAHI

Key Lime beurre blanc, roasted artichokes



KING CRAB & AVOCADO SALAD

Citrus vinaigrette and fresno chiles



ROASTED SALMON

Fingerlings, edamame, mustard aioli



ROASTED CHICKEN DUO

Crispy thigh and breast, calabaza puree, roast of apple, turnip & radish, hazelnut vinaigrette



FILET PAILLARD

Grilled paillard with chimichurri



HOMEMADE PIZZA MARGERITA

3 day fermented dough, fresh mozzarella



**SPINACH AND GOAT CHEESE
QUICHE**



**FARMER CHEESE AND POTATO
PIEROGI**



CHILLED LOBSTER TO SHARE



SMALL CHARCUTERIE BOARD



ROASTED BROCOLLI

Bagna cauda, pecorino



LIEGE WAFFLES

Sourdough & pearl sugar waffle, berries, whipped cream



TUNA POKE

Sweet onion, sweet soy and chili dressing



SMASHBURGERS

You name it, we can make it



ROASTED SNAPPER

Endive and citrus



CHICKEN BREAST

Winter squash puree, hari co verts, gremolata, citrus



BERRY TORTE



THAI GRILLED SHRIMP

Green papaya, crispy shallots, herbs, cucumber



LEMONGRASS CRUSTED TRIPLE TAIL

Coconut curry, mushroom, potato, herbs, chiles, homemade shrimp cracker



BUCATINI LIMONE

lemon glaze, crispy breadcrumbs and garlic chips



ROASTED LANE SNAPPER

Salsify, black olive crumble, crazy water chips



POT ROAST WITH FOIE

Pot roast with roasted foie, pomme puree, au jus



RED GROUPE

Roasted fennel, celery root, heart of palm, saffron foam



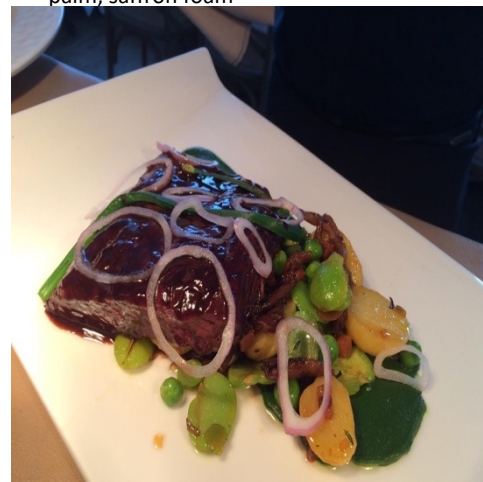
FRESH PIES

Pumpkin chiffon, sweet potato, egg custard, apple crumble, pear and almond, maple bourbon nut



BLACKENED SHRIMP

Cajun inspired, fines herbes



GLAZED SHORT RIB

Herb puree, fingerling potato, pickled shallot, fava beans



SEARED GULF SNAPPER

Pomme fondant, sweet corn emulsion, leeks



ROAST PORK BELLY

Crispy chicharon, sofrito, roasted peach, yucca tots



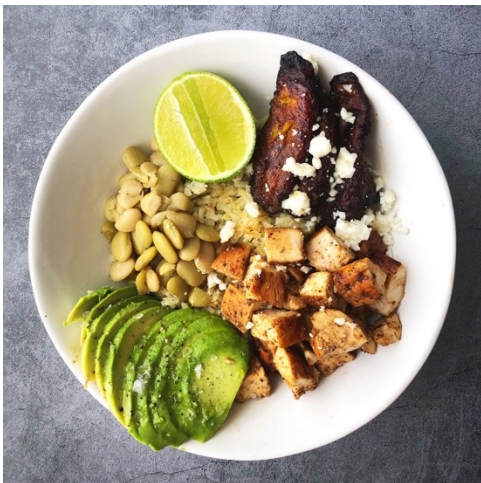
ENDIVE SALAD

Endive, raddichio, apple, pickled cherries



FILET MIGNON

Braised oxtail, potato cloud, truffle jus



CUBAN BOWL

Seasoned rice, smoky white beans, grilled chicken, plantain, queso fresco, avocado



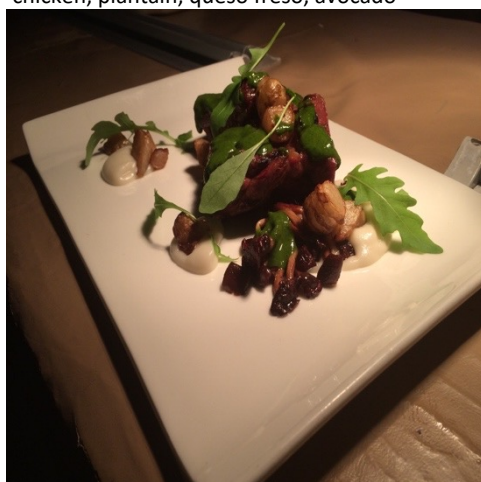
RISOTTO BIANCO CON TARTUFO

Fresh winter white truffle, risotto bianco



FLAPJACKS

Flapjacks at the montana ranch, local maple syrup, honey butter



SMOKED SHORT RIB

Sunchoke, mushroom, local greens



HAMACHI CRUDO

Shallot, olive, chili



ORANGE CHICKEN



TAMARIND GLAZED GROUPE
Coconut nage, fall vegetables



ROASTED HERITAGE PORK CHOP
Inspired by ajiaco, the Cuban national dish.



CHICKEN TACOS
Adobo chicken, queso blanco, avocado, pickled onion



FRENCH TOAST STICKS
Classic breakfast



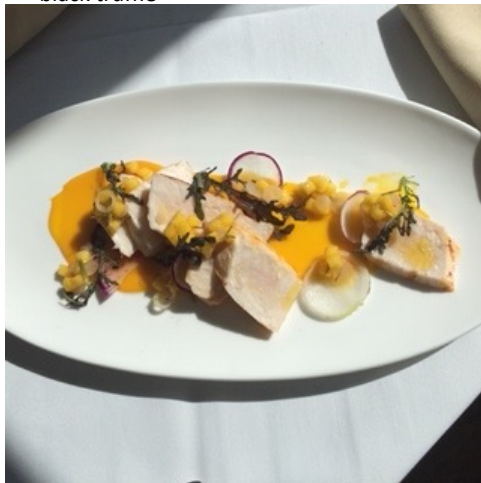
ROASTED SCALLOPS
Apple, black garlic, trumpet mushroom, black truffle



CANDIED SQUASH TORTELINNI
Sage and brown butter



CHICKEN PAILLARD
Mango, squash, pickled onion, avocado



SWORDFISH
Radish, pickles, roasted papaya



SAVORY BREAKFAST
Poached eggs, spinach crême, pomme rosti, stone fruit and basil salad



CACCUCIO MODERNA

Modern Italian fish stew, tomato broth, various pieces of seafood



COBB SALAD BAR



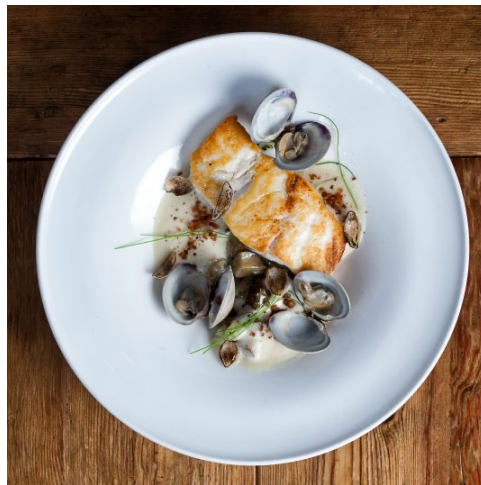
ROASTED MAITAKES

Right before plating



CHICKEN SALAD

Roasted chicken, blanched celery, shallot, radish



GROUPE WITH "CHOWDER"

Clam, potato cream, bacon, toasted bread.



BOAT SNACKS

Smoked fish dip on cracker, olive tapenade on baguette, hummus and veggies



OLIVE OIL CAKE

Whipped mascarpone, citrus



PORK LO MEIN

Cabbage, onion, bok choy



HOMEMADE DONUTS

Tasty kinda like krispy creme



BEEF TENDERLOIN

Roasted leek, potato cloud, oxtail



ROASTED CARROT SALAD

Candied orange, chili glaze, herbs



ROASTED MUSHROOMS

Sherry glaze, mojo verde



SHRIMP AND GRITS

Andouille pan sauce, poached egg



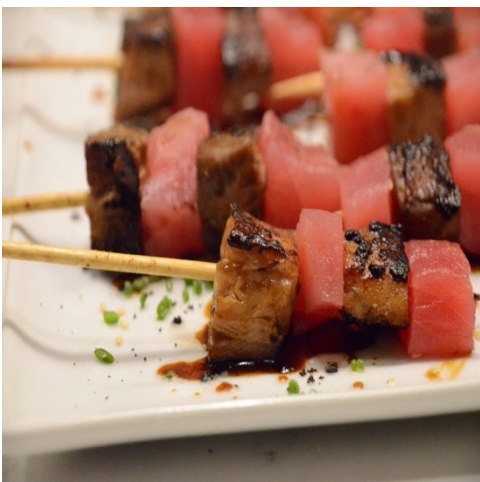
NEW YORK STRIP

Onion petals, bourbon jus, salt potatoes



CRISPY PORCLETTE

Pork confit, cirpsy skin, pickled mustard seed, pear, squash fondant

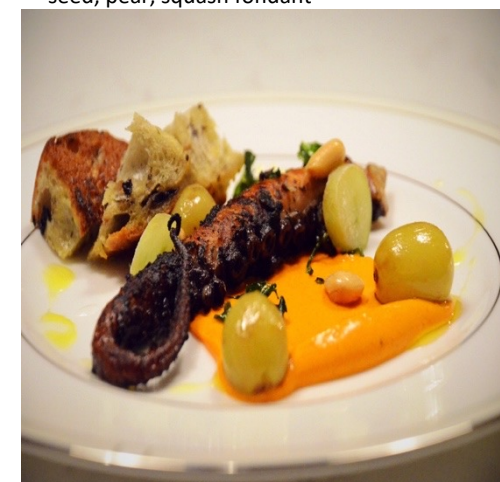


PORK BELLY AND AHI TUNA

Tellow fin tuna, braised pork belly



TURTLE CHEESECAKE



CRISPY OCTOPUS

Romesco, roasted grape, olive bread crouton