



## PROFESSIOANL BIOGRAPHY OF EXECUTIVE CHEF THOMAS TREVETHAN

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Full pricing PDF online at [www.puremccoy.com](http://www.puremccoy.com)





## Thomas Trevethan Professional Biography.

With a Degree in Hotel and Restaurant Management, trade apprenticeship of Executive Pastry Chef, Executive Chef and level 3 Accredited Advanced Sommelier with over 20 years of proven success in leading multi-outlet, multi-million-dollar food & beverage operations.

### LUXURY HOSPITALITY EXPERIENCE

- Puremccoy Hospitality Management: Principal & President of Food and Beverage.
- NFL Miami Dolphins: Hard Rock Stadium Miami - General Manager.
- Silversea Cruise line: Corporate Director of Food and Beverage - Miami.
- Director of Operations: Edmonton Convention Center - Canada.
- Director of Food and Beverage: Hilton Riverside - New Orleans.
- Director of Operations AGM: Marriott Autograph Collection - Los Angeles.

- Executive Chef: Marriott Autograph Collection - Los Angeles.
- Executive Pastry Chef: The Cosmopolitan - Las Vegas.
- Pastry Chef: Paris Hotel Casino Resort - Las Vegas
- Executive Pastry Chef: Ritz Carlton Hotel Company Mexico.
- Executive Sous Chef: Crystal Cruise line - World cruise.

My Executive leadership style thrives on developing leaders and teams to deliver exceptional quality and ultra-luxury service. I am driven to lead by example, creating a positive, supportive, and motivating corporate culture that is founded on respect, integrity, and empathy.

- Member Board of Directors: Goodwill Canada, Finance and Audit committee.
- Member Board of Directors: Let's Move Las Vegas.
- Board Chair of Directors: National USA, American Culinary Federation.

# Thomas Trevethan Professional Biography

Chef Thomas is an Award-Winning Executive Chef, having trained under 3 Master Chefs (MOF) and starting his culinary apprenticeship at 16 in Sydney, Australia, under the instruction of the World Champion, M.O.F. Pastry Chef Herve Boutin. With a Degree in Hotel and Restaurant Management, trade apprenticeship of Executive Chef, level 3 Accredited Advanced Sommelier, and over 20 years of proven success in leading multi-outlet, multi-million-dollar food & beverage operations.

After receiving his Tradesman's Papers, Thomas continued his education in the best pastry schools

in Paris, France, where he studied under World Champion M.O.F. Pastry Chefs. While in Paris, Thomas undertook the DGF Culinary School Course in Advance Sugar Showpiece and pastry production.

Under the Appointment of Queen Elizabeth of England Harrods at Knightsbridge, London, and by the King and Queen of the Swedish Royal family for the Nobel Prize dinner, European officials and dignitaries in Stockholm, Sweden. Chef Thomas was the exclusive Personal Chef for the Partouche family in the south of France onboard their private motor yacht in Nice and Monte Carlo,

catering for all the VIP parties and new casino openings in France and Spain.

Thomas was team captain for two World and National Pastry Team Championships amongst the world's best pastry chefs in a competition spanning over two days to produce the most delectable and spectacular six feet chocolate and sugar showpieces, petit fours, ice cream, entremets, chocolates, and plated desserts ever imagined and as team captain published amongst the world best Pastry chef in the book plating for gold.





## Thomas Trevethan Professional Biography.

Principal & president of food and beverage.

- Hospitality Management.
- Food & Beverage Strategy.
- Catering & Events.
- Wholesale Bakery.
- Restaurant Consulting.

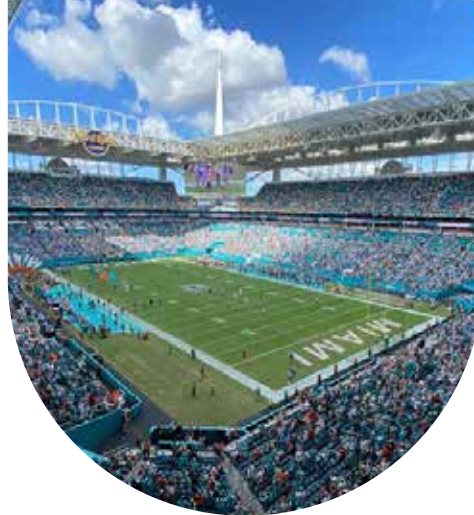
Accomplished hospitality professional and restaurant consultant with a proven track record in optimizing food and beverage operations to drive revenue, enhance guest satisfaction, and elevate brand performance.

Led the execution of high-impact catering and events throughout Miami, delivering customized culinary programs, luxury service models, and scalable logistics for events ranging from intimate VIP dinners to large-scale festivals and stadium experiences. Partnered with ownership groups and executive chefs to align service delivery with brand identity and financial goals.

Consulted on the development of wholesale bakery and premium retail programs, including the launch of artisan chocolate lines. Oversaw sourcing, production design, packaging, and B2B growth strategies—translating culinary passion into marketable, scalable product lines. Known for transforming creative concepts into operational success with precision, flair, and measurable results.







## General manager miami open premium director of food & beverage, bars, club vip suites.

### MIAMI DOLPHINS NFL STADIUM

- Hard Rock Stadium, Miami – 2024
- Miami Dolphins (NFL)
- Miami Open (Tennis)
- Miami Formula One (F1)
- Copa América 2024

Directed all F&B operations across suites, clubs, concessions, and activations, generating total revenues exceeding \$75 million. Led staffing for over 6,000 event-day employees, with 60 supervisors and 5 direct reports, ensuring seamless execution for large-scale, high-profile events with revenues over 75 Million annually. Oversaw food and beverage menu creation for all stadium VIP nightclubs, owner's suites, premium concessions, F1 hospitality zones, and Miami Open dining experiences.

Managed premium in-stadium restaurants, collaborating with celebrity chefs and national brands to deliver exceptional culinary experiences.

Partnered closely with the NFL team and league officials to support Dolphins game-day operations, league events, and sponsor activations with tailored F&B service.





## Opening team

### COSMOPOLITAN HOTEL AND CASINO LAS VEGAS

Executive Pastry Chef – Opening Team | The Cosmopolitan of Las Vegas

Led the pastry program for the grand opening of The Cosmopolitan, overseeing production and service across nine high-profile, chef-driven restaurants. Managed a team of over 600 culinary professionals, ensuring seamless coordination, consistency, and excellence in execution.

Developed and implemented dessert menus for diverse concepts including Wicked Spoon, Blue Ribbon, Jaleo by José Andrés, Eggslut, and Scarpetta, blending innovation with brand-specific identity. Collaborated directly with renowned chefs such as José Andrés, David Chang, and Scott Conant to deliver unique, high-impact pastry programs tailored to each venue's culinary vision.

Oversaw pastry operations for large-scale banquets, room service, and retail outlets, maintaining luxury standards and operational efficiency. Played a key role in training and mentoring 600 staff, establishing systems and workflows that supported one of Las Vegas' most ambitious hospitality launches.





## Opening team

### RITZ CARLTON HOTEL

- Executive Pastry Chef
- Corporate Pastry Advisory Board Member.

Chef Thomas spent four years with the Ritz Carlton hotel company, including several property openings, as a task-force team member, including Michelin Star Chef from Le Bernardin in New York, Eric Ripert for his restaurant Blue at the Ritz Carlton in the Cayman Islands. Chef Thomas served on the Ritz Carlton Corporate Culinary advisory board and led the world's only beachfront resort awarded the prestigious AAA 5 diamond award four years in a row at The Grand Ritz Carlton Cancun, Mexico.

### Opening team

- Ritz Carlton Grand Cayman Island
- South Beach Miami
- Orlando Florida
- Cancun Mexico.





## Opening team

SILVERSEA LUXURY CRUISE LINE

Vice President of Food and Beverage.

### NORTH AMERICA – EUROPE – ASIA – MIDDLE EAST – WORLD CRUISE – GRAND VOYAGE

As Vice President of Food and Beverage for Silversea Cruise line based out of Miami, Thomas oversaw a fleet-wide of 10 world-class ships in the ultra-luxury tier that includes over 100 restaurants & bars.

Two new build concepts, and full-ship charters over Europe, Asia, Middle East, Pacific and North America.

Thomas curated Silversea Cruises' largest and broadest complimentary selection.

The connoisseur wine list represents the 12 most important wine-producing countries, including over 600 thousand bottles and over \$4.2 million in purchases to onboard revenue wine sales that exceed 45,000 premium wines annually.

Delivery of 2 world class Luxury class vessels.

- Silver Moon
- Silver Dawn

Developed 3 Michelin star French fine dining restaurants concept La Dame.





## Silversea Cruise line Press Accomplishments

### Fine Dining:

Conceptually Developed 8 French fine dining One Michelin star concepts with 60 covers on 8 vessels in partnership with Michelin Star La Lique Château Lafaurie-Peyraguey from Bordeaux featuring a menu pairing of 14 signature wines from the heart of Sauternes historical terroir.

<https://www.lafauriepeyragueylalique.com/en/gastronomic-pleasures/restaurant/>

<https://www.silversea.com/life-onboard/luxury-cruise-fine-dining/la-dame.html>

### Gaia Gaja Wine Partnership:

Partnered with Gaia Gaja, The 'Queen Of Barbaresco' Gaja Family Winery in Piedmont and Tuscany with 8 featured wines across the fleet.

<https://www.silversea.com/about-silversea/press-releases/2020/february/silversea-cruises-announces-the-god-mother-of-silver-moon.html>

### Culinary and Wine Voyages:

Conceptually developed with the corporate travelling culinary team the Culinary and Wine Enriched market-to-plate excursions, special menus, cooking demonstrations, and dinners highlighting regional worldwide specialties.

<https://www.silversea.com/about-silversea/press-releases/2017/december/silversea-announces-culinary-and-wine--enriched-voyages--for-201.html>

### S.A.L.T.

Conceptually Developed and curated S.A.L.T. with Adam Sachs, former editor in chief of Saveur magazine, S.A.L.T. Sea And Land Taste immersive culinary program on Silver Moon and Silver Dawn with the S.A.L.T. Kitchen 168 covers, S.A.L.T. Lab and S.A.L.T. Bar.

<https://www.silversea.com/introducing-silversea-salt.html>





## Paris hotel las vegas

— Pastry Chef

Chef Thomas was recruited by Caesars Entertainment to the Paris Hotel in Las Vegas to work under world champions master French pastry chef Jean Claude Canesteire (MOF).

Over 100 restaurants, bars and restaurants, including 750 SPF of banquet space at the Paris Hotel. Chef Thomas was responsible for three properties, including Bally's and Planet Hollywood Hotel and Casino.

Created banquet menus for all sales and catering departments including oversight of all restaurants.

The Food Network approached Thomas to appear as a guest chef and contestant for pastry and baking productions including the Sugar Impossible Food Network cable series.

Chef Thomas held the National American Culinary Federation culinary chairperson in 2010, overseeing the entire United States 4 regions and has competed at the highest culinary competition level with over 20 ACF medals and 2 World championships with one podium in the finish in 2006 and is one of only four certified Executive Chefs in Savory and Pastry in the United States under the ACF accreditation.





## Marriott autograph collection resort and spa laguna cliffs los angeles

— Executive chef.

Creating coastal-inspired menus for significant events like the Oscars and food and wine festival guest presentations.

Located in the Spectacular Orange County, the 390-room resort is the wedding destination of California, with over 400 weddings a year. With over seven food and beverage outlets and one of the best banquette and wine menus available in this luxury destination overlooking the Pacific Ocean.

All menus reflect seafood and California farm-to-table produce with a focus on action station live cooking.

Thomas led the team to achieve numerous top five rankings in Marriott worldwide quality of food and beverage surveys and achieved the number one spot worldwide during the busy wedding season. Thomas led the flagship property for over 200 interstate management properties and held the owners and investors conference every year.



## Advanced level 3 Sommelier (ISG) International Sommeliers Guild.

Thomas has curated some the most prestigious 18 course food and wine pairing dinners as Thomas is a certified advanced Level 3 Sommelier from the International Sommeliers Guild with distinction in sparkling wine and food and wine pairing from the Court Of Master Sommeliers.

Thomas curated Silversea Cruises' largest and broadest complimentary selection. The connoisseur wine list represents the 12 most important wine-producing countries, including over 600 thousand bottles and over \$4.2 million in purchases to onboard revenue wine sales that exceed 45,000 premium wines annually. Specializing in the 12 most important wine-producing countries France, Italy, Spain, Portugal, Germany, Austria, USA, South Africa, Argentina, Chile, New Zealand and Australia. Each country is

represented by its typical wines. from France, top Champagnes, Bordeaux Grand Cru Classés, and top white and red Burgundy, with some Rhône thrown in; from Italy, Super Tuscans, Brunellos, Barolos and Amarones; top California Chardonnays and Cabs; and premium wines from Australia and New Zealand, along with a sprinkling of prestigious wines from other countries (Spain, Germany, Chile, Argentina). The Connoisseur Wine List offers over 100 labels.

Thomas is a candidate for the Master of Wine certification 2024 distinction from the Masters of Wine Institute in London, England. Opening Task Force teams for luxury brands such as: The Ritz Carlton | Cosmopolitan of Las Vegas | Marriott Autograph collection | Caesars Entertainment | Paris Hotel Las Vegas | Crystal Cruise line | Silversea Cruise line.







## National American Culinary Federation culinary chairperson

Chef Thomas held the National American Culinary Federation culinary chairperson in 2010, overseeing the entire United States 4 regions and has competed at the highest culinary competition level with over 20 ACF medals and 2 World championships with one podium in the finish in 2006 and is one of only four certified Executive Chefs in Savory and Pastry in the United States under the ACF accreditation.

Thomas accepted an invitation to the White House in 2010 on behalf of the national American Culinary Federation.

Recognized as the top 1% in his field, Chef Thomas was granted the Visa category of Extraordinary Ability Culinary Pastry Chef USA Government and recommendation from the culinary institute of America New York and now holds the accreditation of Certified Executive Pastry Chef (CEPC).

Chef Thomas won the Bronze Medal in the USA National Pastry Masterpiece Competition ACF, Las Vegas USA.

In the same year he won Second Place in the Florida, Orlando Pastry Competition ACF, for his Sugar Showpiece.

Chef Thomas entered the National Pastry Masterpiece Competition ACF, Las Vegas, USA. He won the Gold Medal for the Best Showpiece and the Silver Medal for Tasting.



Chef Thomas took fourth place in the USA Pastry Chef of the Year Competition in New York and was the winner of an Honourable Mention.

Chef Thomas was appointed to Harrods, Knightsbridge, London, and served the King and Queen of Sweden as a member of the Royal Culinary team that prepared the Nobel Peace Prize Dinner in Stockholm, Sweden.

In 2014 Thomas received US Senate and Congressional recognition from former US Presidents George W. Bush, Jimmy Carter, George Bush, and Barack Obama and accepted an invitation to the White House in 2010 on behalf of the national American Culinary Federation.



## American Culinary Federation

National Chair Culinary advisory board.

- Direct all four regions of the USA culinary education and competitions in conjunction with the NRA National food trade shows and the yearly ACF conference.
- In 2010 invited to the White House as National Chair Culinary ACF representative to launch the Let's Move campaign by the first lady Michelle Obama.

Member Board Of Directors Member Board Of Directors

Board member and program advisor. Las Vegas, Nevada.

- The First Lady's Michelle Obama Let's Move!

Goodwill Industries of Alberta.

- Goodwill Industries of Alberta is led by a volunteer Board of
- Directors who oversees the organization's governance.

Best Buddies Nevada

- Programs are geared toward people with an intellectual or developmental disability (IDD). The IDD community that Best Buddies serve includes, but is not limited to, people with Down syndrome, autism, cerebral palsy, traumatic brain injury and other undiagnosed disabilities.



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Restaurant Turnaround.

Profitability menu engineering.

New concept development.

— Training and Recruitment.

— Wine cellar management.

Management Team Assessment.

— Training and Recruitment.

— Menu and Marketing Strategies.

New opening.

— OSE and Task Force leadership.

— Financial Assessments.

Marketing Plan Review.

Culinary Development.

Business Plans.

Concept Performance.

Reorganizations and Restructurings.

Interim Corporate Management.

Profit Performance.

Food, Beverage, and Labor Cost Management.

Food Quality and Service Performance.

Industry Operating Systems and Application.

Vendor Selection and Pricing bidding systems.

Human Resources Management.

Payroll Management.

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