



Summary of Qualifications

OVERVIEW

Certified Executive Chef with over twenty years of “hands-on” 4 star hotels and 3 star restaurant experiences having worked alongside world renowned chefs in New York, Miami, and Europe. Classically trained in French cuisine and through work experiences has mastery of Mediterranean, regional Italian, Spa, and Asian-Fusion cuisine. Chef Stefano has worked in both free standing restaurants and hotel restaurants as an employee, an owner, a chef, and a consultant and has complete knowledge of all culinary and personnel aspects to running a kitchen; with special knowledge of purchasing, setting up new accounts, quality control, labor and scheduling, food cost control, sanitation and cleanliness. Chef Stefano also has over fifteen years experience providing upscale catering both for “on” and “off” premise events.

EDUCATION

American Culinary Federation Certified

New York Technical College, Statler Hilton Wing

June 1982, Bachelor of Arts, *Hotel and Restaurant Management (Escoffier)*

University of the West Indies, *Computer Applications in Foodservice, Nutrition & Sanitation*

Florida Food Handler Certificate

PROFESSIONAL

AIWF– South Florida Chapter: Board of Director 2005 thru 2007,
Member since 1996

ASSOCIATIONS

Le Cordon Blue College of Culinary Arts, Miami: Advisory Board 2005
thru 2007



**Fundraising Chairman Bahamas Hotel Association/Junkanoo Paradise Island,
Bahamas**

PROFESSIONAL EXPERIENCE

Barton G, Catering Division, Miami, Florida

Executive Banquet Chef (2004-Present) Gala Events for Fortune 500 Companies

Town Kitchen & Bar, *Executive Chef/Managing Partner 2004 – 2006*

Awarded Best New Restaurant/New Times and Best Neighborhood Bar

Engineered and implemented new restaurant concept. Designed and supervised all aspects of kitchen/bar construction, back of the house operations, equipment purchasing, and implementation of contractual agreements. Responsibilities included menu concepts, recipes, training manuals, and hiring and training of kitchen personnel. Orchestrated the opening of 211 seat restaurant featuring 165 seat dining room, 45 seat private VIP dining room, 70 outdoor seats, lounge and bar

Sysco of South Florida, *Consultant to New Restaurant Openings 2003-2005*

Mutual Wholesale/US Food Service, *Restaurant Development Specialist 1997-2003*

President's Cup Award Winner 2003

Eden Roc Resort & Spa, *Executive Sous Chef, Eden Roc Resort 1995-1996*

Chef de Cuisine, Fresco Mediterranean Café

New Times Review, Aug 31, 1995: Them's Good Eden: "the fare outshines every trattoria, café, and bistro I've reviewed this year"



Miami Scene Food Group, Project Consultant

- **Mulberry Street Café**, Miami Beach, Florida **1996**
- **Tutti's Trattoria**, Miami / Coral Gables / Westin **1993-1995**
- **Unique Restaurant Corporation**, *Chef Consultant to Dennis Max* **1991-1992**
- **Epicure Market**, *Chef Consultant Spa* **1994-1995**
- **Club Med of America (Special Events)** *Cancun, Turks and Caicos, Port St Lucie* **2008**
- **The Forge** Miami, Beach (East Room) & Meat Ball Event
- **Fannucci's** Miami ,Beach *Miami Today Magazine* featuring Stefano's Meatballs
- **Stefano's Market South Beach** Free Standing Market Washington Ave.
- **Doral Telluride Colorado**

PROFESSIONAL EXPERIENCE (continued)

Gene's Catering, *Executive Sous Chef/Special Events Chef*
1991-1996

Sheraton Design Center/TCC, *Executive Sous Chef/Chef de Cuisine*
1990-1991

Pink Sands Hotel Harbour Island, Bahamas **Five Star Amenities**
1988-1990

Executive Chef/Consultant **#1 voted beach 2007 Travel Channel in the world**

Re-established Proprietary Club, Private Hotel and Villas.

Exclusive Resort - Built new restaurant and Bakery on Remote Island paradise.

Loews Harbour Cove Hotel, Paradise Island, Bahamas

Executive Chef/Member of Paradise Island Promotion Board



Fund Raising Chairman Bahamas Culinary Association 1987-1988

Prestigious New York based hotel group. Contracted to manage and upgrade kitchen facilities of two restaurants and three banquet facilities in 350-room Boutique Hotel. Reported directly to corporate on development of new concepts and the overseeing and hosting of regional events for prestigious clientele of the Tish family. Staff of 55 employees.

All prior Experience in NYC. 1973-1986 AVAILABLE upon request.

PRESS EVENTS: Summit of the Americas

Worked as Special Events Chef for Gene's Catering and was directly responsible for

a sit down dinner for the President of the United States and his 750 guests.

Additionally, helped create the menu and assisted in prepping food for a sit down

Dinner for the Vice President of the United States and his 1,500 guests.

Super Bowl XXIX Press Party

After months of planning, executed two major Superbowl events: Press Core Party on Thursday for 8,000, closing Ocean Drive, then grandstanding NFL Player's Association party for 10,000 on Sunday at Joe Robbie Stadium.

Super Bowl XXIII plus last 2 in Miami

Worked on distribution side to assist Hyatt Corporate create VIP & NFL Player Association Parties in 3 locations: 10,000 at the



Convention Center, 125 VIP tables, and John Madden's Press Entourage at Hyatt Regency Downtown.

Bill Clinton Fundraising Event

Hired by the Portofino Group to work as the Executive Chef for a private fundraising

Event that featured a ten course fine dining meal.

Carter Center Gals Annual Fundraiser Club Med Sandpiper

South Beach Food & Wine Festival:

- **Feast on the Beach:** 1st event *Sharon Stone fundraiser for Tibetan Monks*
- **Behind the Bash** TV food network Party 2006.
- **Bravo Top Chef** 2007
- **Amex After Hour Gala** TV Food Network Stars 2008

Published Spa recipes / Contributing author for Blessing press.

"Everyday Grace Every Miracles" -Living the life you were born to live.

Author Lorna Owens

New Times Review: "South Miami goes to Town" by Lee Klein
8/24/06

"Chef Stefano La Cava's contemporary Global American Cuisine Menu is Pop Music for the Palate."

People Magazine 1981 photo at *Joanna's* NYC

Chef La Cava has established expertise for foreign dignitaries, culinary personality and celebrities; from the Queen of England, Prince Rainier of Monaco, Five American Presidents, Monsieur Remy Krug, Mick Jagger, Sharon Stone, Elizabeth Taylor, T.V. food network icons and Oprah and her staff during the building of her home in Telluride, Colorado. He feels truly blessed to share his true love the food with the world.