

# Benjamin J. Lee

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## PROFESSIONAL EXPERIENCE

### **Creative Food Solutions & The Food Group**—Newburgh, NY

2/18-Present

#### *Director of Culinary Services*

- R&D chef for a global, client-based foodservice consultancy
  - Develop prepared meals for nationally recognized health forward companies
  - Create new flavor profiles for a national flavored bean company
  - Ideate and develop food products for large-scale food manufacturers
  - Lead ideation sessions and develop strategies to increase product sales
  - Establish creative ingredient usages in foodservice for multiple clients
  - Facilitate national and international vendor relations for operations teams
  - Develop new recipe items for large food and beverage manufacturers
  - Perform live and recorded culinary instructional demonstrations
  - Analyze new food products for potential foodservice operators
  - Deliver trend analysis from a gold standard perspective
  - Test developing food products during pre-launch into market
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- Provide culinary expertise for multiple sales and marketing account teams
  - Manage sales support through culinary executions and presentations
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- Curate interviews for [Reset the Table](#) with women leaders in the food world
  - Lead the Diversity & Inclusion team within The Food Group
  - Create content to bridge DE&I with the food industry for internal information

### **Little Beet Table**—New York, NY

7/17-1/18

#### *Executive Chef*

- Oversee restaurant operations for New York and Chicago locations
- Develop Standard Operating Procedures to open multiple locations
- Streamline team roles in all back of house operations
- Ensure prime costs are controlled by chef de cuisines in each location

### **SC Culinary Suites**—New York, NY

2/16-7/17

#### *Test Kitchen Director*

- Manage the corporate kitchen for Scott Conant's restaurant company
- Develop, test, and record recipe methods for current and future restaurants
- Analyze profitability projections for new concept developments
- Orchestrate project management tasks for build out of restaurant concepts

### **Tarallucci e Vino**—New York, NY

#### *Culinary Director*

5/15-11/15

- Oversee three locations in New York City
- Create corporate operations structure with for the growth of the company
- Develop back-of-house operations protocol for all four locations
- Ascertain P&L efficiency highlighting purchasing, food and labor costs
- Evaluate recipe methods for current and future restaurants
- Implement menu change procedures for all FOH and BOH operations
- Analyze profitability projections for new concept developments
- Orchestrate project management tasks for build out of concepts
- Hire and oversee chef de cuisines for each location
- Set and maintain food costs at a company target of 25%
- Redevelop catering program and simplify service implementation
- Promote company's public image through media activities

### **a voce Madison**—New York, NY—1 Star Michelin—2 Stars *The New York Times*

#### *Executive Chef*

7/13-1/15

- Develop all menu items and specials for up to 200 guests per day
- Set sanitation standards and maintain NYC Department of Health rating
- Supervise a team of 23 back-of-house members
- Select and purchase ingredients from local farms and farmers markets

#### **ALTAMAREA GROUP, NYC**

**Nicoletta**—New York, NY *Opening Chef de Cuisine*

**Marea**—New York, NY—2 Stars Michelin—3 Stars *The New York Times*  
*Sous Chef*

**2/10-7/13**

6/12-7/13

2/10-5/12

**per se**—New York, NY—3 Stars Michelin—4 Stars *The New York Times*  
*Commis/Chef de Partie*

10/09-2/10

**Osteria**—Philadelphia, PA—3 Bells *The Philadelphia Inquirer*  
*Line Cook*

3/08-9/09

**Ristorante Loro**—Trescore Balneario, Bergamo (Italy)  
*Stagiaire*

9/07-12/07

**Tinto**—Philadelphia, PA—3 Bells *The Philadelphia Inquirer*  
*Sous Chef*

3/07-9/07

**Twenty21**—Philadelphia, PA  
*Line Cook – Poissonier/Saucier*

8/05-2/07

**LaCroix at the Rittenhouse**—Philadelphia, PA—3 Bells *The Philadelphia Inquirer*  
*Line Cook – Entremetier/Garde Manger*

10/04-8/05

**Morimoto**—Philadelphia, PA  
*Line Cook*

11/03-10/04

#### **EDUCATION**

**The Pennsylvania State University**

*Bachelor of Science in Hotel, Restaurant and Institutional Management*

8/02

#### **MEDIA SAMPLES**

<http://forknplate.com/2014/11/12/how-to-poach-an-egg-in-5-minutes-w-chef-ben-lee-a-voce-video/>

<http://potluckvideo.com/potluck-video/a-gnocchi-alternative-goat-cheese-gnudi>