

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

- 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

5/15-11/15

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	2/10-7/13
Nicoletta —New York, NY <i>Opening Chef de Cuisine</i>	6/12-7/13
Marea —New York, NY— <i>2 Stars Michelin—3 Stars The New York Times</i> <i>Sous Chef</i>	2/10-5/12
per se —New York, NY— <i>3 Stars Michelin—4 Stars The New York Times</i> <i>Commis/Chef de Partie</i>	10/09-2/10
Osteria —Philadelphia, PA— <i>3 Bells The Philadelphia Inquirer</i> <i>Line Cook</i>	3/08-9/09
Ristorante Loro —Trescore Balneario, Bergamo (Italy) <i>Stagiaire</i>	9/07-12/07
Tinto —Philadelphia, PA— <i>3 Bells The Philadelphia Inquirer</i> <i>Sous Chef</i>	3/07-9/07
Twenty21 —Philadelphia, PA <i>Line Cook – Poissonier/Saucier</i>	8/05-2/07
LaCroix at the Rittenhouse —Philadelphia, PA— <i>3 Bells The Philadelphia Inquirer</i> <i>Line Cook – Entremetier/Garde Manger</i>	10/04-8/05
Morimoto —Philadelphia, PA <i>Line Cook</i>	11/03-10/04
EDUCATION	
The Pennsylvania State University <i>Bachelor of Science in Hotel, Restaurant and Institutional Management</i>	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	