

Scott Wittkopf
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Professional Experience

9/2020 – Present: Lead Chef Instructor, Inspiration Kitchens, Chicago IL

Developed a comprehensive, 6-week online culinary training program during COVID pandemic for Inspiration Corporation's Workforce Development, Food Service Training program. Subsequently rewrote and re-established a highly successful and comprehensive 8-week culinary training program. Also responsible for coordinating culinary training and instruction with our Social Enterprise restaurant at Inspiration Kitchens and ongoing organizational programming and improvements. Primary instructor for organizational and employer-partner Food Safety and Sanitation trainings and certifications, including ServSafe Food Handler, Food Manager, Allergens, and City of Chicago credentials.

2/2019 – 9/2020: Head Baker/Pastry Chef, Maison Parisienne, Chicago IL

5/2019 – 3/2020 (COVID shutdown): Baker/Pastry Chef, Claremont Diner, Chicago IL

5/2017 – 5/2018: Pastry Chef, Lea French "Street Food", Oak Park IL

2013 – 2017: Freelance Personal Chef

Prepared in-home meals on a weekly basis for dinners and private events in customers homes as well as providing in-home cooking lessons.

5/2010 – 5/2013: Whole Foods Market, South Loop, Chicago, IL, Prepared Foods Supervisor

8/2003 – 10/2009: Eurest Dining Services, CUNA Mutual Group, Executive Chef *Responsible for Culinary operations at a high profile, corporate dining and catering account with over 1200 employees on site; featuring active cooking stations and weekly menu cycles.*

3/2002 - 3/2003: L'Etoile, Madison - *Chef de Cuisine - Worked as Chef de Cuisine under Odessa Piper at the nationally renowned restaurant. Focused on developing relationships with local farmers and sustainable food practices.*

4/2000 - 3/2002: Hilton Madison Monona Terrace - *Executive Chef - Opened all kitchen and Culinary facilities in Madison's newest luxury hotel responsible for all culinary operations.*

2/1999 - 4/2000: Pine Hills Country Club, Sheboygan, Wisconsin - *Executive Chef - Responsible for dining room, banquet, and clubhouse culinary operations in a year-round, active private golf club.*

1996-1999: Jill Prescott's Ecole de Cuisine, Kohler, Wisconsin – *Regular Chef Instructor – Planned and taught classes at a state-of-the-art culinary school for a world-renowned instructor. Also*

appeared on two of the nationally broadcast PBS episodes filmed at the school for the show of the same name.

2/1996 - 1/1999: The Wisconsin Room at The American Club, Kohler, Wisconsin -*Wisconsin Room Chef - Planned and executed breakfast, dinner, and buffet menus in main dining room of this AAA Five Diamond Resort.*

Education and Credentials

5/2022 – Bachelor's Degree, University of Wisconsin - Madison (originally enrolled in 1984, returned to complete degree during COVID pandemic)

2020 – City of Chicago Department of Public Health, Certified Food Manager Instructor and Proctor

2020 – ServSafe, Dual Role Instructor and Proctor

2001 - Obtained "Certified Executive Chef" through American Culinary Federation

2000 - 2002 - Served as Chair of Education Committee, ACF Chefs of Milwaukee

1999 - 2000 - Won Bronze and Gold Medals in ACF Mystery basket competition, WRA show, Milwaukee, WI

1999 - ProChef seminar, CIA Greystone, Napa, California

1991 - Diplome in Cuisine and Patisserie, Ecole de Gastronomie Francaise Ritz- Escoffier, PARIS (three-month apprenticeship in Michelin 2-star "Espadon")

1984 - Diploma, Brookfield East High School, Brookfield, WI

References available upon request