



MARCO MORILLO

———— CAREER SUMMARY ————

Chef Marco Morillo has over 16 years of experience of all aspects of the kitchen.

Upscale Private Homes, Full Service Catering, Three Star NYC Restaurants,
Healthy Gourmet Cuisine, Liver Cleansing, Utilization Of Organic Proteins + Vegetables,
Plant Based, Vegan Cuisine, Menu Design, Quality Control, Management and Customer Satisfaction

———— SKILLS ————

Experienced in all cuisines including kosher. Great team leader. Innovative and resourceful
with great attention to detail. Excellent awareness for quality assurance as well as health and safety.

Highly skilled and experienced in planning and preparing consistently exceptional quality food
ranging from casual to fine dining. Excellent pastry and bread maker.

———— PROFESSIONAL EXPERIENCE ————

PRIVATE CHEF

Private Residence, Palm Beach Gardens, FL

September 2014–Present

- Family of four, Live Out
- Weekly Lunch Menu Design for the kids to take to school
- Individualized Family Dinner Menu Planning with strict dietary restrictions: low fiber, high protein, health conscious
- Rotation of gluten free baked goods in the home
- Weekend Stock Food Preparation for when the family travels to their other residence

PRIVATE CHEF

The Venetos Residence, SOHO and Southampton, NY

October 2012-August 2014

- High profile couple, Live-Out
- Weekly Menu Design, Dietary Restrictions: organic, low calorie, gluten + dairy free
- Private Brunches in house up to 10 people
- In charge of all kitchen related matters, daily shopping, kitchen inventory, food cost

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PRIVATE CHEF

The Fadeyi Residence, Southampton, NY

July 2012–September 2012

- Family of five, Live Out
- Summer Weekly Menu Design, Weekend Brunches + Dinner Parties when the family entertained
- Transitioned their 7 month old baby from purees to 'real food', all organic, well balanced meals

PRIVATE CHEF

The Charlot Residence, Brooklyn, NY + Milford, PA

June 2007–August 2012

- Couple, Live Out
- Menu focused around local or organic, low calorie diet
- Daily lunch and dinner in Brooklyn, travelled on weekends to their Milford home
- BBQ's and private parties for up to 75 guests at their weekend home
- In charge of all kitchen related matters, daily shopping, kitchen inventory, food cost, working with a budget

EXECUTIVE CHEF

CraveCatering + Events, Brooklyn, NY

April 2003–May 2007

- Supervised and coordinated upscale private catering focused on offering personalized approach and memorable experience to our clients while providing organic, seasonal and local foods.
- Events from 8 to 1000 people.
- Responsible for customized menu per client inclusive of organic, dietary restrictions, vegetarian, kosher and healthy menus for children.
- Hired and managed FOH/BOH staff of up to 50 on an event to event basis.
- Seasonal recipe development and standardization
- Strict food and labor cost control
- Created food production schedules to maintain highest possible kitchen efficiency

EXECUTIVE SOUS CHEF

Atlas Restaurant, New York, NY

August 2001-March 2003

- Three Star *New York Times* Restaurant, William Grimes
- Cooked under the direction of Chef Paul Liebrandt
- Day to Day Operation, Food Cost, Training

SAUCIER | POISSONIER

February 2000 - August 2001

Blue Hill Restaurant, New York, NY

- Worked extensively under the guidance of Chef Alex Urena and Chef Dan Barber

EXECUTIVE SOUS CHEF June 1999 - January 2000

Palladin Restaurant, New York, NY

- Two Star *New York Times* Restaurant, William Grimes
- Worked closely and under the direction of Chef Jean Louis Palladin
- Day to Day Operation, Menu Development, Food Cost, Training

MARCO MORILLO

———— EDUCATION ————

RIO ALL SUITE HOTEL + CASINO APPRENTICE SOUS CHEF PROGRAM

LAS VEGAS NV (1994-1999)

First cook to take part and graduate in the 5 year Apprentice Sous Chef Program. Worked in all back of the house kitchen/food production outlets. Developed basic principles of nutrition, dietetics and food composition. Gained proficient understanding for proper sanitation in the food service industry. Effectively practiced basic and advanced skills in food preparation inclusive of fabricating meat and fish, baking and garde manger. Developed organizational skills of the professional kitchen and bakeshops.

UNIVERSITY OF NEVADA RENO, RENO NV (1992-1994)
NYC Food Handlers License Holder

———— LANGUAGES ————

English, Kitchen Spanish