

Rick Tramonto
Chicago, IL
847.846.9697
chefricktramonto@gmail.com
tramontocuisine.com

QUALIFICATIONS:

Executive Chef, Culinary Director, Culinary Innovation and VP Food & Beverage. I have led successful food & beverage operation teams of multiple properties and Michelin Stars to execute a common vision. Maintained and improved equity of brand standards, implemented systems and sop's and managed the process to increase revenues. Two-time James Beard Awards Winner & a culinary influencer through authoring nine cook books and social media.

WORK EXPERIENCE:

Parker Hospitality Group *Annual Sales 100 million* 2022 - 2025
Food and Beverage Director / Corporate Executive Chef
Hampton Socials 14 Units, Nisos Prime Steak, Costera Mexican

Rock & Brews Restaurant Group *Annual Sales 100 million* 2020-2022
Culinary Director of Operations
20 units of Menu development, Innovation technologies, training, systems and processes, growing the brand.

Restaurant R'evolution in the Royal Sonesta Hotel *Annual Sales \$12 million* 2010 – 2020
Executive Chef / Culinary Director
777 Bienville Street, New Orleans

Developed and opened the restaurants, including; kitchen design, contributed to FOH design, R & D of culinary, menu development, recipes and costing, hiring & training staff, SOP's and brand standards, involved with marketing and PR, auditing of day-to-day operations.

Lettuce Entertain You Restaurants, Chicago *Annual Sales \$800 Million* 1999-2010
Executive Chef / Corporate Chef / Divisional Partner

TRU: Executive Chef / Partner

*LEYE Corporate Executive Chef: openings and special projects for CEO Rich Melman
Booth One, Joe's Stone Crab, Osteria Via Stato, National 27, Avanzare, Scoози.*

Assisted in developing, opening and concepting many LEYE restaurants in the brand. Including kitchen design, menu development, recipes development and costing analysis. Hiring & training staff, sop's for the brand standards. Also involved with marketing and auditing of day-to-day operations. Culinary Innovation played a pivotal role in driving innovation and excellence upscale & casual dining. Being a great Leader.

Westin, Starwood Hotel, Northshore Wheeling, IL *Annual Sales \$15 million* 2005 – 2012
Culinary Director of the Brand & VP of Operations of Tramonto Steak & Seafood, Osteria di Tramonto *and the* RT Lounge. Developed and opened multiple concepts, including; kitchen design, contributed to FOH design, R & D of all culinary, menu development, and costing. SOP's and brand standards, P&L accountability and Leading staff of 150.