

John Wayne Formica

TravelingCowboyChef@gmail.com

www.TravelingCowboyChef.com

Highly organized, efficient, precise, fiscally dynamic and dedicated chef with fifteen years of experience in New American, International Casual and Fine Dining Cuisine.

Working knowledge in:

- International experience working abroad / Asia & Europe
- American, French, Italian, Middle Eastern, Mediterranean, Asian cuisine proficiency
- New opening experience of 15 different concepts: Hotel/Independent restaurant/Quick serve / Chain
- Vast media exposure and spotlights
- Food styling with photo / video mock ups
- Design & review / reconstruct / construct ALL BOH OPS
- In house and off site catering, banquets and events
- Internship mentor program with aspiring cooks / chefs
- Research and development with extensive international travel background
- Hand made Pasta / Breads / Pizza / Pastry / Sushi / Raw bar experience
- Extensive in house butchering / fish mongering / charcuterie program curating

Education

Cooking & Hospitality Institute, Chicago. A.A.S Culinary Arts, 2007

Industry Qualifications

- Cheftech, Compeat, QuickBooks Culinary / Accounting Software
- Social Media / Web Design
- Microsoft Office Proficient
- POS (Micros, Aloha)
- ServSafe Certified – National Restaurant Association
- IT Network Operator – Army-Trained

Consulting Experience:

Intrestco, LLC Consulting, Chicago IL.

Corporate / Chef De Cuisine

Oct. 2012 - Nov. 2014

Opening Chef & Holding Group for E+O Food & Drink, MT Prospect and Yumcha Dim Sum House

- New opens: Reconstruct concepts nationally and internationally

Consultant: Chef and Writer

Jan. 2011-Present

Traveling Cowboy Chef LLC

Su-Riso Poke' Italy/Me Geisha Japanese restaurants Italy

- Research and development travel
- Creating a personal brand with social media
- Recipe testing & international consulting

Chef Consultant

Nov. 2011 - Present

Pilot Light Hospitality, LLC

FireFin Poke' Chicago

- New open: reconstruct concepts nationally and internationally

Chef Consultant

Sept. 2011 - Nov. 2011

Forest House, Baguio, Philippines

- Menu redevelopment
- Review / Reconstruct kitchen OPS
- Featured menu items created
- Assess food cost / Inventory
- Reorganize kitchen

Industry Experience

Executive Chef

Nov. 2014 - Oct. 2015

Chop Shop, Chicago, IL.

- Butcher shop, Retail deli, Restaurant / bar & 6000 sq. ft. Event space
- From scratch kitchen, house made charcuterie & pasta
- Prime meat program
- Reset all BOH systems for greater efficiency
- Reset food and labor costs for greater profitability
- New menu design

Executive Chef

June 2012 - Oct. 2012

Homestead, Chicago, IL.

- Initial opening Seasonal Table – To – Farm restaurant with 1,000 sq. ft. rooftop garden
- 3 Star certified green restaurant
- Gardening curator
- 85 seat al fresco dining space within garden
- Supporting & utilizing local farmers

Chef De Cuisine

Dec. 2008 - May 2011

Sunda New Asian, Chicago, IL.

- Trained under Chef Rodelio Aglibot “The Food Buddha”
- Opening Sous chef of \$10 million / high volume with Rokit Ranch Productions “RRP”
Promoted to Chef De Cuisine
- Michelin recommended: 2011
- 3 of 4 star: Tribune / Sun Times

Sous Chef

Jan. 2008 - Sept. 2008

C-House/Affinia Hotel, Chicago, IL.

- Trained under Chef Marcus Samuelson
- Opening Sous chef of high volume Hotel / Restaurant
- Training & Production Lead
- Breakfast, Brunch, Lunch, Raw Bar, Dinner, Room Service; Combined with 2 Banquet Facilities
- 3 of 4 star; Tribune / Sun Times

Sous Chef

Jan. 2007 - Sept. 2007

Saffron Bistro, Loves Park, IL.

- Hired as Garde Manger, promoted to Sous
- Retrained staff on handling/cooking techniques for loss prevention and maximum use of product
- Classical French / Moroccan cuisine

Apprentice Chef – Tournant

Sept. 2007 - Dec. 2007

Sorrento, Italy - Mammi Camilla B&B - / L'abbate Ristorante Cuchina Italiana /Il Buco
Ristorante, 1 Michelin star

- Roundsman
- Fresh pasta / pizza production
- Understanding importance of fresh ingredients: Farm to plate
- Worked with variety of fresh seafood

Academic Experience

University of Baguio Philippines

Winter 2011 - Mar. 2012

Culinary Instructor:

- Culinary and Pastry 101
- Kitchen Philosophy and History
- Curriculum Development & Syllabus Formatting
- Sanitation and HACCP Training

Awards and Honors

- **University of Baguio.** Philippines Teachers Certificate of Appreciation: 2011
- **Wolfgang Puck, Blue Plate, Food For Thought, Catering:** about 2000 attendees 2008
- **(ICF) Italian Culinary Foundation:** Culinary Certification Neapolitan cuisine: 2007
- **Le Cordon Bleu.** Chicago IL: Top of class / Dean's list 2007/ Le Cordon Blue Program Certificate. Introduction to basic/advanced cooking/baking/pastry techniques plus internship to Italy.
- **US Army 82nd AirBorne** - Honorable Discharge: 4 Years of Service; Various US Army Medals: Meritorious Service, Iraq war on terrorism 2002-2006