

Edward Nowakowski
28 Herbert Street
Brooklyn, NY 11222
Cell (901)246-7669
Chefemn@aol.com



PROFESSIONAL INTEREST:

Award – Winning Master Chef with distinguished management career spanning many years in increasingly responsible positions. Successful progression in hospitality industry with consistent record of exceeding standards and expectations. Seeking to build upon current qualifications and diversified experience.

WORK HISTORY

*November 2001 to September 2014: Chef/Director Food and Beverage Services.
(Opened as new Convention Center)*

WILSON CONFERENCE CENTER . University of Memphis Tennessee
*At The Kemmons Wilson School of Hospitality and Resort Management
330 Innovation Dr. Memphis TN 38152 Tel: (901) 678-3700*

ACCOMMODATION: Full operating Convention Center with 22 meeting rooms from 150 to 11000 square feet.

Banquet facility up to 1500 people handling high profile functions. Medallion Restaurant with seating for up to 120 people. Serving Breakfast, Lunch and Dinner. Cocktail Lounge with seating for up to 40 people. Wine Cellar-1800 Wine Bottles, and Demonstration Kitchen providing Culinary Classes.

RESPONSIBLE: for set-up and management of food and beverage operations including culinary aspect as well as financial performance of the department.

December 1996 to November 2001: Executive Chef

ADAM'S MARK MEMPHIS HOTEL

A Division of HBE Corporation

*939 Ridge Lake Blvd.
Memphis TN. 38120
Tel: (901) 684-6664*

ACCOMMODATION: 408 Guests Rooms, Concierge Suite Service, Room Service, 140 seat "Bravo!" Restaurant with Italian cuisine, 1800 square feet meeting space, Banquet facility up to 2100 people, 60 seat Lobby Lounge.

Full service Food and Beverage Operation. Best Banquet Operation in town.

RESPONSIBLE: for all Food operation with \$5.5ml/Year Food Sale. Managing 3 Sous Chefs, Banquet Chef 27 Cooks, Chief Stewards, 18 Stewards and storeroom/Purchasing Department. Sanitation score: from 86 to 91 points.

2000 Manager of the Year, with \$500 bonus, five days vacation and trip to any Adam's Mark in U.S.

February 1995 to November 1996. Executive Chef

NORFOLK WATERSIDE MARRIOTT HOTEL

And CONFERENCE CENTER

*235 E. Main Street
Norfolk/ Virginia Beach VA. 23510
Tel: (804) 626-6414*

ACCOMMODATION: 405 Rooms, Concierge Suit Service, 24 hour Room Service. 160 seat full service Gourmet Restaurant, Sports Pub with 120 seats. Banquet facility for up to 3500 people, serving all possible menu items, starting from Southern, Continental, semi-Kosher to Classical French.

RESPONSIBLE: for all Food operation with \$7ml/Year Food Revenue. Managing 3 Sous Chefs, Banquet Chef and Banquet Sous Chef, two Restaurant Chefs, Chefs division managed stewarding with 22 stewards.

Close coordination with purchasing Director, monitoring MDS system. Most successful Banquet function was Mr. Fisher's (Fisher's Houses) with high profile US Military and Governor Attendees; Vice-President Gore etc.

January 1993 to November 1994. Chef/Owner **"LE BISTRO ROTISSERIE"**

And **BANQUET HALL**

485 S. Independence Blvd.
Virginia Beach VA. 23452

ACCOMMODATION: Dining Room - 96 seats. Banquet Hall - 120 seats. Casual lunch service with buffet menu including Rotisserie items, and fine dining dinner service, Banquet service up to guests specification. 12 Kitchen and Utility Employees, 14 service employees. **RESPONSIBLE:** for all operations as a CHEF and OWNER.

August 1989 to January 1993. Executive Chef Opened as new Conference Center and Hotel:

HAMPTON COLISEUM HOTEL

1835 W. Mercury Blvd.

And **CONFERENCE CENTER**

Hampton VA. 23666

Accommodation: 350 Rooms, Conference Center with Banquet facility up to 1500 people. Room Service, Lobby Bar, Casual Dining Room, "Tivoli Garden" with 200 seats. Total Food sale: \$2.5ml/Year. **RESPONSIBLE:** Set-up Food operation, starting from supervising a proper Kitchen montage, ordering equipment, china, glasses, utensils, linen, all needed to start operations. Then: menu development, training, accounting assistance.

September 1985 to February 1989. Executive Chef.

HILTON HOTEL

1500 N. Military Hwy

NORFOLK AIRPORT

Norfolk VA. 23562

Opened as new Hotel

Tel:(804) 466-8000

ACCOMMODATION: 250 Rooms and Suites, Concierge Club and Rooms, 140 seat Casual dining "Le Promenade", 80 seat Classical French Fine Dining "Antiquities", Lobby Bar and Concierge Lounge with live music and High Tea hour.

Banquet facility for up to 700 people. 24 hour Room service,

RESPONSIBLE: for all Food and Beverage operation with: 92 F&B Division employees, (Kitchen, Servers, Banquet)

This Hotel was opened without F & B Director; General Manager Mr. Tom Bergin had strong F & B background, with experienced Chef, decided not to hire F & B Director, and assigned all related duties. Excellent training for me.

August 1982 to September 1985 Executive Sous Chef.

THE MANDALAY FOUR SEASON HOTEL

221 Las Colinas Blvd. Irving-
.Dallas TX 75069

Opened as new Hotel.

Tel:(214) 556-0800

ACCOMMODATION: 420 Rooms, Concierge Suites Service, 24 hour Room Service, Lobby Bar Five Star Classic French Cuisine Restaurant "Enjolie" with 120 seats, Casual Dining Restaurant "Café D'Or" with 180 seats, Entertainment Lounge "Rhapsody" Italian Cuisine Lunch Menu.

Banquet facility up to 600 people, offering French Classical Menu.

RESPONSIBLE: for Food production, coordination of menu items and recipes, directing and over viewing preparation.

Scheduling all Kitchen Staff at each Restaurant total 37 cooks and 24 stewards.

October 1980 to July 1982 Butcher / Pate Maker (Charcuter / Garde-Manger)

GRAND HYATT NEW YORK

Park Avenue at Grand Central

New York N.Y Tel:(213) 883-1234

ACCOMMODATION: 1400 Rooms, Concierge Suit Services, 24 hour Room Service Gourmet Dining Room "Trumpets" with 120 seats, Casual Restaurant "Crystal Fountain" 180 seats.

Lobby Lounge "Sun garden" 120 seats with additional daily Lunch service.

Banquet facility for up to 5000 people.

RESPONSIBLE: for all Butcher Shop operation and production of all Pate's, Terrine's and Galantine's, any other charcuterie.

Supervising staff of 3 butchers, 3 Pate servers/carvers.

Prior to arrival in U.S. I have worked in France, Germany and Poland, holding many positions i.e. Cook, Chef, Waiter, Bartender and Restaurant Supervisor.

EDUCATION:

*Hotel – Restaurant School - Poland (Cook Junior Certificate)
District School Board in Poland (Master Chef & Maitre d' Diploma)
The Educational Institute of the American Hotel & Motel Association - 2003
Certified Food & Beverage Executive. (valid to 2018)
ServSafe - American National Standards Institution
Qualifying Certificate in Food Protection – New York City Department of Health
Food Protection Certificate – Educational Testing Service - NJ
ABC Server Permit State of Tennessee Alcoholic Beverage Commission*

PERSONAL DATA:

*Health: Excellent.
Birth; LINZ – Austria.*

AWARDS and HONORS:

*113th Annual Salon of Culinary Art Show 1981 New York; A 1st Prize (Team-Gold Medal)
T C A 10th Culinary Art Show 1983 Houston TX; Blue Ribbon and 1st Prize Trophy.
United Fresh Fruit & Vegetable Assc. Annual Convention 1984 Dallas TX; 2nd Place
The Mandalay Four Season Hotel Dallas TX; 1984 \$ 2000.00 + 10 day Vacation
The 6th Annual Culinary Art Salon 1985 Bronze Medal, Registered A C F # 996.
1st Annual Culinary Art Show Virginia Beach VA. 1987 Best of the Show Trophy.
Great Chef's of Hampton Roads Competition 1991 Hampton VA. 1st Prize.
Adam's Mark Memphis Hotel 2000, Manager of the Year;
Metropolitan Memphis Hotels & Lodging Association; Star of Industry 2004
ACF Memphis Chapter, Chef of The Year 2008
Intercontinental Hotels Group; The Best of The Bests F&B Director 2009*

SPECIALITY SKILLS:

*Ice – Vegetable – Chocolate – Tallow and Salt Carving and Sculpture's
Classical Charcuterie - European Cuisine – Alternative-Nouvelle Cuisine – Patisserie
Menu engineering, All types table service (French – Russian – English)
F&B Budget, Departmental P&L & Control Figures Schedule by Factor.*



Enjoy just a few pictures of my creations, just 3 of those were done with help of other chefs.