

Christopher Gallaga

Worldchefs Certified Executive Chef



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SUMMARY

A highly accomplished, food & beverage business leader with vast culinary knowledge, broad cuisine palate & creative passion. I bring significant global experience in operations, culinary execution, administration and management, as well as in-house & out-sourced product development & production, project creation, innovation, strategic planning & execution in startup, mid-sized, and International growth organisations.

CAREER HISTORY

June 2016 to Present, Hong Kong Academy Executive Chef and Food Service Manager

- Develop, implement, manage & adapt a tailored food-service program for HKA, providing a fresh, creative, nutritious approach in harmony with the vision and mission of the community. Offer a service that is captivating, adaptable; a leader in school food service excellence.
- Provide a reasonably fluid variety of wholesome, nutritious & attractive food.
- Foster open and cooperative communication with all parts of the community.
- Develop a food-service team who demonstrate the values & mission of the community in their work, are friendly, professional, service and safety oriented.
- Implement systems, and procedures to ensure best practice execution of food, nutrition, hygiene, safety, sustainable business & quality and service.
- Work with leadership to provide information and engagement of students (and community) on all aspects of culinary operations, and cuisine.

June 2014 to June 2016, City Super Group Executive Chef and F&B Business Manager

- Culinary and Business Management for the F&B department of Hong Kong's luxury supermarket group. Generating annual revenue of USD 14MM, with 24% profit from 4 supermarkets, 9 fast food outlets, and a cafe.
- Ensure compliance related to business, including HACCP and ISO 22,000.
- Guide accomplished team of managers and staff in 14 units & central kitchen.
- Create high-standard new product/concept/business development process.
- Develop new range of menus & products to push business further up-market.
- Conceptualise and renovate key shops to improve look and feel .
- Initiate 5-star service standards.

Dec 2012 to May 2014 Fat Angelo's Group Corporate Executive Chef

- Responsible for all culinary operations of the group of 4 restaurants, central kitchen & delivery unit.
- Innovated a renewed quality-first menu, increasing revenues and generating significant renewed interest from media & market. This added at least USD 1MM per year in revenue and improved food costs to 23%.
- Key person working with franchisee to build a franchise blueprint adapting the concept in Taipei.

Aug 2011 to Dec 2012, Freelance Project Work Koh Thai Group Operations Director

- Developed operations standards, manuals, and training.
- Worked with Thai staff to upgrade authentic food and service.

Ugly American Bar & Grill Chef Proprietor

- Directed acquisition of existing business for bargain valuation. Successfully sold new business.
- Developed, 30 seat "American Bistro" concept, generating USD 500K revenue in first year.

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AWARDS AND RECOGNITION
<http://achefatlarge.com/Welcome/award.html>

MEDIA REFERENCES

Food photos: <http://achefatlarge.com/Welcome/food.html>

Press clippings: <http://achefatlarge.com/Welcome/press.html>

Mar 2009 to Aug 2011, Mix Gourmet Lifestyle Cafes Company Manager and Executive Chef

- Managed all aspects of the business achieving annual sales of USD 5MM.
- Managed operating profits of more than USD 3.5MM.
- Implemented controls reducing overheads by more than 1.2MM USD per year.
- Managed successful sale of business to a publicly listed global conglomerate providing seamless transition to the new owner.

Oct 2002 to Dec 2008, Casa Nostra Trattoria Chef - Proprietor

- Developed, & managed 75 seat Italian Trattoria in Central Hong Kong gathering USD 500K investment and achieving USD 1MM in revenue and 15% profit.

Sep 2001 to Oct 2002 Pret A Manger (Hong Kong) Director of Food Development

- Point executive for success of Pret, in Hong Kong, the companies first foray overseas, with revenues of USD 10MM in the first year and GP of 68%
- Directly responsible for implementing the Hong Kong product range.
- Actively launched the flagship and subsequent shops on time and in budget.
- Actively assisted the business to greatly exceed start-up sales expectations.

Jan 1998 to Aug 2001 Fat Angelo's Group Celebrity Chef and Managing Partner

- Founding Chef Partner for, Hong Kong hottest and most successful casual Italian start-up restaurant. Generating revenues in excess of USD350K revenue from first shop in the first month and to more than USD 12MM by the second year, all at more than 20% profit margin.
- Celebrity Chef lauded by press for creative, delicious contemporary menu.

EARLY CAREER HISTORY

2008 to 2010 Lecturer
Macau IFT

2008 Lecturer
Hong Kong University SPACE

1997 to 98 Group Executive Chef
Dan Ryan's Group

1995 to 1998 Group Executive Chef
Elite Concepts

1994 to 1995 Executive Chef
Dan Ryan's Group

1992 to 1994 Executive Chef
The Wickenburg Inn

1990 to 1992 Head Chef
Yesterday's Restaurant

1991 - Chef Garde Manger
Jackson Lake Lodge

1989 Senior Cook
Coco's Restaurant

1989 Kitchen Manager
Mr. Luckies Night Club

1988 to 1989 Kettle Manager
Marie Calendar's Restaurant

1987 to 1988 Kitchen Trainer
Perkins Family Restaurant

1985 to 1987 Senior Cook
Bobby Mc Gee's Conglomeration

1982 to 1985 Coo
Cesar's Italian Restaurant

EDUCATION

- February 2014 - Worldchefs Certified Executive Chef.
- July 2008 - Certified Chef, German Culinary & Restaurant Academy, & HITDC.
- December 2007 - Hygiene Supervisor Certificate Hong Kong Productivity Council.
- January 1994 - Advanced Kitchen Management Certificate Scottsdale Culinary Institute.
- 1985 to 1990 - Course Study: Nutrition, Psychology and Philosophy.
- December 1982 - General Education Diploma, Maricopa County, Arizona