

Christopher Gallaga

Certified Master Chef

**Certified School
Nutrition Provider**



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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 global organizations.

CAREER HISTORY

July 2018 to Present, Taher/Lake Havasu Unified Schools

Executive Chef and Food Service Director

- Direct the food service for 8 campus, 5,500 student, K-12 NSLP, district in AZ.
- Oversee more than 2M USD in annual revenue and relative costs.
- Coordinate 2 central kitchens & 6 satellites to provide JIT fresh foodservice.
- Manage team of 50 staff & upstream faculty, district managers, school board members, corporate leaders, & regional advisors.
- Implement menus & programs to entice full utilization of the facilities and F&B on offer, increasing participation rates and satisfaction while working with USDA/NSLP guidelines to secure wholesome nutrition at value prices.
- Engage in an active campaign to promote the program & catering to the community as a whole through traditional and 21st century media.
- Develop staff who show friendly, professional, service & safety orientation.
- Implement systems, & procedures to ensure best practice execution of food, nutrition, hygiene, safety, sustainable business, quality and service.
- Provide information and educational engagement of students and community.

June 2016 to August 2018, Hong Kong Academy

Executive Chef and Food Service Director

- Developed, implemented, managed & adapted a tailored food-service program for HKA, providing a fresh, creative, nutritious approach in harmony with the vision and mission of the community. Created a captivating, adaptable foodservice leader in school food service excellence.
- Increased meal uptake from 20% to 60% while moving revenues from 1.2M to 4.2M and converting 750K in outside catering expenditures to income.

June 2014 to June 2016, City Super Group

Executive Chef and F&B Business Manager

- Culinary & 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, & cafes.
- Ensured compliance related to business, HACCP and ISO 22,000. Led team of 200 managers & staff in all units & central kitchen, created high-standard new product/concept/business development process.

Dec 2012 to May 2014 Fat Angelo's Group

Corporate Executive Chef

- Directed culinary operations of 4 restaurants, central kitchen & delivery unit.
- Innovated menu, increasing revenues and generating significant renewed interest from media & market, adding USD 1MM per year in revenue and improved food costs to 23%. Developed franchise model in Taipei.

Aug 2011 to Dec 2012, Freelance Project Work

Koh Thai Group Operations Director

- Developed standards, and training to upgrade authentic food and service.

Ugly American Bar & Grill Chef Proprietor

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

PROFESSIONAL MEMBERSHIPS:

- School Nutrition Association
- American Culinary Federation (AZ)
- Hong Kong Chefs Association
- James Beard Foundation

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.
- Implemented controls reducing overheads by more than 1.2MM USD per year.
- Managed successful sale of business & seamless transition to the new owner.

Oct 2002 to Dec 2008, Casa Nostra Trattoria

Chef - Proprietor

- Developed, & managed 75 seat Italian Trattoria in 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.

Jan 1998 to Aug 2001 Fat Angelo's Group

Celebrity Chef and Managing Partner

- Celebrity Chef Partner lauded by press for creative, delicious contemporary menu of Hong Kong most successful casual Italian start-up. 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.

EARLY CAREER HISTORY

2008 to 2010 Lecturer Macau IFT	1991 - Chef Garde Manger Jackson Lake Lodge
2008 Lecturer Hong Kong University SPACE	1989 Senior Cook Coco's Restaurant
1997 to 98 Group Executive Chef Dan Ryan's Group	1989 Kitchen Manager Mr. Luckies Night Club
1995 to 1998 Group Executive Chef Elite Concepts	1988 to 1989 Kettle Manager Marie Calendar's Restaurant
1994 to 1995 Executive Chef Dan Ryan's Group	1987 to 1988 Kitchen Trainer Perkins Family Restaurant
1992 to 1994 Executive Chef The Wickenburg Inn	1985 to 1987 Senior Cook Bobby Mc Gee's Conglomeration
1990 to 1992 Head Chef Yesterday's Restaurant	1982 to 1985 Cook Cesar's Italian Restaurant

EDUCATION/CERTIFICATION

- July 2020 - Certified Master Chef, City & Guilds and WACS (master degree equivalent).
- May 2018 - ServSafe Manager Certificate
- April 2018 - Certificate in School Nutrition
- January 2017 - Paediatric Emergency First Aid Certificate.
- February 2014 - Certified Executive Chef, City & Guilds and WACS (4 year equivalent).
- December 2013 - Hygiene Manager Certificate, Open University Hong Kong
- September 2008, Bachelor of Culinary Arts, Thunderwood College
- July 2008 - Certified Chef, IHK Koblenz & HITDC. (2 year degree equivalent).
- January 1994 - Advanced Kitchen Management Certificate Scottsdale Culinary Institute.
- December 1982 - General Education Diploma, Maricopa County, Arizona