

Thomas Vinciguerra
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Education:

Culinary Institute of America, Hyde Park, New York
1985 Graduate A.O.S Degree

St. Anthony's High School, Smithtown, New York
1983 Graduate, Regents Diploma

Experience:

Present: **Café Tuscano**, Broadway Massapequa, New York

Chef: In charge of all aspects of the B.O.H operations which include purchasing, menu planning, staffing and both food and labor cost criteria.

Jan. 07-June 2013 **The Manor East Caterers**, Jerusalem Ave. Massapequa, New York

Catering Chef: Responsible for the daily operation of a 4 room catering hall. Supplying food and staff for up to 8 affairs in one day in a timely and coordinated manner.

May 1999– Oct. 2011 **Stillwaters Restaurant**, Ocean Ave. Seaford, New York

Chef/GM: I ran an 80 seat restaurant with an outside deck capacity of 100 people, through 3 ownership changes and from 07/2011, ran the Manor East B.O.H operations, utilizing both staff and product from both facilities to maintain quality and cost effectiveness.

Sept. 95– April 1999 **Aramark Food Service**, Stony Brook University, New York

Catering Chef: Coordinate staff & assets on a multiple facility campus for bookings from basic meal production to upscale classical events from 10-10,000 patrons

Man 92– Sept. 1995 **Casablanca Café**, Dune Rd. Westhampton, New York

Chef/Owner: 65 seat establishment, seasonal operation. I was able to meet or exceed all expectations, unfortunately lost my lease due to condo. Construction

Oct. 90– April 1992 **Jukebox Café**, Hauppauge, New York

Executive Chef: Hands on management, oversaw the daily operation of 155 seat facility while following all budgetary guidelines and receiving quarterly bonus throughout my tenor.

April 87– Oct. 1990 **Marriot Corporation**,

Executive Chef, United Presbyterian Residence, Syosset, New York
Restaurant Manager, Bob's Big Boy, Bayshore, New York
Lead Rounds-Person, Marriot Hotel, Uniondale, New York