



Steven M. Petusevsky
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Education **The Culinary Institute of America, Hyde Park, NY (1975-1977)**
Degree in Occupational Associates (OAS)

The Culinary Institute of America, Hyde Park, NY
Instructional Assistant, January-May 1977

Upon graduation was awarded a fellowship in foundational Culinary Theory and Skill Development Class

University of Hartford Art School, West Hartford, CT (1971-1973)

Experience **2002- Present Chef Steve's... Carried Away Cuisine™, Weston, FL.**

Owner Ideation and construction of free standing 1800 sq. foot meal replacement and retail store concept providing daily and weekly meals for corporate and home consumers. Chef Steve's prepares/ delivers healthful, global cuisine with emphasis on daily changing menu items. Clients include many pro athletes as well as working couples and consumers too busy to cook. Chef Steve's is involved in several key strategic partnerships with behavioral food psychologists, nutritionists and professional sports trainers to providing a unique blend of taste and health for many South Floridians.

1994- 2002 Whole Foods Market, Inc. Austin, TX

Corporate Chef- Director of Creative Food Development

Reporting directly to the president. Responsible for recipe development, store openings, concept development and team member training. Job description included on-going development of recipes for all categories including HMR in the Florida region, followed by placement into various regions nationally. Also responsible for holiday menu specials and catering menus.

Media Liaison- Chef Spokesperson

Working with the national marketing department, responsible for media tours, and food marketing nationally. Development of printed food related information and recipes for distribution electronically and for point of purchase materials.

1989-1994 The Unicorn Village Corporation, N. Miami, FL

Executive Chef Coordination of all food and beverage operations for 300 seat natural foods restaurant and marketplace. Hands on responsibilities for restaurant and market menus reflecting multi ethnic global food. Development of all recipes and menus with input into marketing strategies. Supervision of chefs and training of kitchen employees representing a staff of 70. Strong inter-departmental communication and public relations.

1986-1989 J. Bildner & Sons, Boston, MA

Corporate Executive Chef of National chain progressive upscale gourmet food marketplace concept. I had overall responsibility for 14 commissaries and finishing kitchens located in 4 states. Development of all recipes and menus, training of food service management, financial controls relative to food and labor costs. Implementation of all prepared food programs and specialty menus for 20 stores nationwide, representing annual sales of twelve million dollars.

1982-1986 Caraway Associates, A Food Group, New York, NY

Executive Chef of food consulting and restaurant design group. Responsible for all food service program development including; recipe formulation, menu design, food cost control, presentation and service procedures. Executive Chef of Café Montana, a 140 seat contemporary restaurant. Opening and implementation of purchasing and inventory systems, menus and recipes for all meal periods, employee job descriptions and training.

1981-1982 Boston Hotel Meridien Boston, MA.

Chef Garde Manger Responsible for hotel opening and establishment of Garde manger department including staffing, training procedures, inventory and stock systems and menu conception. Supervision of all cold kitchen food for banquets, restaurants and room service. Winner of Boston Magazine 1982 “Best of Boston” brunch award.

1980-1981 Frankfurt Intercontinental Hotel, Frankfurt, Germany

Chef Garde Manger Responsible for all buffet work, showpiece presentation, banquet functions and supervision of staff of 18 for a 2000 room luxury property.

1977-1980 Rockresorts, Woodstock, VT

Sous Chef Assisted in operation of 5 star resort owned by the Rockefeller family

Academic Experience

Culinary Institute Of America, Hyde Park NY

Graduated w/ honors & awarded teaching fellowship, 1977

Boston University, Culinary Arts Program, Boston, MA

Chef Instructor. Developed courses for both professional and continuing education programs.

New York Restaurant School, New York, NY

Chef Instructor (part time), 1984-1985. Curriculum development and teaching of several professional restaurant courses.

Guest Chef Instructor for Retail Cooking Classes Nationally:

Gelsons Mkt., Andronicos Mkt., Dierburgs Mkt.