VINCENT LA MONTE, C.E.C.

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**EXECUTIVE CHEF**

Dynamic, accomplished culinary professional with distinguished culinary and management career encompassing fine dining, high-volume catering, banquet events, buffets and all food activities and facilities management for multiple concept outlets in premium branded hotels. Recognized for comprehensive knowledge of international cuisine and an innovative approach to setting the stage for a customized dining experience. Exceptional regional leadership while directing multiple locations simultaneously. Key contributor to growth via improvements in quality, productivity, profitability, operational efficiency and guest relations.

**KEY STRENGTHS**

F & B New Operation Development & Rollouts, Organized, Creative Food Preparation & Presentation, Production Schedules, Innovative

Menu Engineering, Schedule & Monitor Labor Time & Attendance, Audits, Invoice Coding into GL Accounts, Effective

Communication, Web-Based Procurement, Inventory & Receiving, Budget Administration, Guest & Event Quality

Assurance, Sous Vide Methods, Molecular Methods, Proficient Time Management, Team Training & Development, Maintain Food & Physical Safety, Support Nutrient Health & Wellness, Support Sustainable Farming, Support Environmental Responsibility, Hands-On, Results Driven, Strategic Vision & Planning into Day-to-Day Operations.

**PROFESSIONAL EXPERIENCE**

**WESTIN HOTEL CITY CENTER**

**Washington, DC**

**Executive Chef, NOV 2021-Present**

**Work Email:** **vincent.lamonte@westindccitycenter.com**

406 room business class hotel with 24 hour in room dining service; 20k sf of banquet space, meeting rooms, events & catering; **Infamy’s** full service restaurant & bar; **Starbucks’s** coffee bar.

**JEAN-GEORGES VONGERICHTEN, HERMITAGE HOTEL 5 Star,**

**Nashville, Tennessee**

**Executive Chef, Contract Task Force, Pre-Open Team, SEPT 2021-NOV 2021**

Open new operations of 122 room & suite 5 star hotel with 24 hour in-room dining service; 5k sf of banquet space, meeting rooms, events & catering; Chef Jean-Georges Vongerichten’s **Drusie & Darr** full-service restaurant, **The Pink Hermit** café & bar.

**SLOW COOKED VENTURES LTD,**

**Lagos, Victoria Island, Nigeria**

**Executive Chef, Contract Task Force, FEB 2020-SEPT 2021**

Restructuring existing operations of multi-unit brand restaurants while expanding into emerging markets throughout Africa & Middle East. I spearheaded all talent sourcing for all culinary positions, created & implemented new SOP’s.

**ARMANI/CASA**

**Miami Beach, Florida**

**Executive Chef/F&B Director, Contract Task Force, Pre-Open Team, JAN 2019-FEB 2020**

Open new operations of 52 story 400 room, 308 condo residential apartments & 32 suite property with **Oceanfront Terrace** full-service restaurant, **Coffee Bar**, **Poolside Grill**. I spearheaded all talent sourcing for all culinary positions, created & implemented new SOP’s.

**ASSILA HOTEL BY ROCCO FORTE/LUXURY COLLECTION 5 Star Deluxe,**

**Jeddah, Kingdom of Saudi Arabia**

**Chef de Cuisine, Pre-Open Team, SEPT 2016-JAN 2019**

Open new operations of 306 room, 165 residential tower apartments and 18 suite property with 24 hour in room dining service; 386m2 of banquet space, meeting rooms, events & catering; **Pampas** Argentine grill; **Twenty Four** features international cuisine; **Il Caffe** a full-service restaurant & coffee barista; **CoCo’BA** a pastry, bakery & chocolatier. I spearheaded all talent sourcing for all culinary positions, created & implemented new SOP’s.

**AMLAK HOSPITALITY/QATAR FOUNDATION,**

**Doha, Qatar**

**Senior Executive Chef, Pre-Open Team, NOV 2011-SEPT 2016**

Open new operations for **Al Shaqab Equestrian Academy Club**; the **Chef’s Garden** a full-service restaurant; **Sportel** a full-service hotel with lobby bar & restaurant, banqueting operations up to 600 including on & off property catering & events, 24 hour room service & amenities; **Mathaf Arab Modern Museum of Art** featuring the **Art Cafe Bistro** with coffee barista & health juice bar; **Qatar National Library** featuring grab & go retail with a coffee barista & health juice bar; **Sidra Medical Research Center** featuring the **Garden Deli Café** a buffet cafeteria; I spearheaded all talent sourcing for all culinary positions, created & implemented new SOP’s.

**CRESTLINE HOTELS AND RESORTS,**

**Los Angeles, California**

**Corporate Executive Chef, OCT 2007-NOV 2011**

Raised critical ESS and GSS survey scores from 14 out of 334 company managed hotels for overall satisfaction in food and beverage and quality of food by setting aggressive benchmarks and deadlines. Established Avendra procurement program, elevating purchasing bracket to highest level of 90% compliant. Conducted Q&A audits, focusing on delivering brand promise, ensuring compliance with brand standards and reviewing annual performance. Developed and implemented brand differentiators and companywide SOP and F&B brand standards in support of client brand promise. Collaborated with RVP, GM and hotel teams on action plan, timeline and processes to restructure & address F&B challenges. Oversaw auditing of regional properties while developing management tools for use by property executive chefs. Supported regional sales team efforts via engaged client interaction, resulting in gross increase of banquet and catering sales by 38% over previous quarter sales. Managed financial performance of F&B operations via market metrics, shops, P&L, manpower reports, abstracts, flash and capture reporting. Controlled spending in daily operations by implementing strategic revenue and expense monitoring systems. Developed and implemented a comprehensive detailed training program for regional wide utilization.

**RENAISSANCE HOTEL AND WATERFRONT CONFERENCE CENTER,**

**Portsmouth, VA**

**Executive Chef, AUG 2004-OCT 2007**

**SHERATON NATIONAL HOTEL,**

**Washington D.C.**

**Executive Sous Chef, APR 2002-AUG2004**

**JUMEIRAH BEACH RESORT 7 Star Deluxe, Emirates Towers Hotel,**

**Dubai, United Arab Emirates**

**Chef de Cuisine, APR 2000-MAR 2002**

**BOURBON STREET RESTAURANT,**

**Shanghai, PRC**

**Executive Chef, JUN 1998-APR 2000**

**RITZ CARLTON RESORT HOTEL, 5 Star Deluxe,**

**St. Thomas U.S. Virgin Islands**

**Sous Chef, SEPT 1995-JAN 1998**

**EMERIL’S, NOLA’S & DELMONICO’S,**

**New Orleans, LA,**

**Tournant commis and chef de partie, JAN 1990-SEPT 1995**

**EDUCATION & CERTIFICATION**

National Restaurant Association, Certification SERV Safe Manager

International HACCP Alliance, Certification HACCP

Les Amis Escoffier Society, Inc., Diploma of Membership

American Culinary Federation, Certi ed Executive Chef, C.E.C.

American Culinary Federation, Certi cation Supervision

American Culinary Federation, Certi cation Nutrition

Culinary Institute of America, Certi cate Pro Chef, Best of Asia Seminar

Southeastern Louisiana University, Hammond, LA, A.A., Communication

Grand Hotel Londres, San Remo, Italy, Tournant Commis

Le Cordon Bleu, Paris, France, Démonstration Workshops: Parisian Markets-Art of French Cuisine, Provence-Art of Sauces, Stocks & Jus

Ecole des Arts Culinaires et de L'Hôtellerie, Lyon, France, Culinary Arts

The Culinary Institute of America, Hyde Park, NY, Culinary Arts

Future Business Leaders of America, DECA, District Honor Award