



CHRIS MANOS

EXPERIENCE

March 2020 - Current

Chef /Owner ACM Superfoods LLC | Marina Del Rey, CA
Private & special events / Catering / Healthy meals/Food deliveries

March 2019 - March 2020

Chef De Cuisine Le Grand | City of Los Angeles, CA
Modern Mediterranean & seafood fine dining restaurant

- Ensure compliance with F&B policies, standards & procedures.
- Develop new seasonal menu items.
- Hire & train BOH staff & supervise daily BOH shift operations.
- Collaborates with Executive Chef to produce proper costing, labor scheduling, financial budgets.

January 2017 - March 2019

Chef De Cuisine The Huntley Hotel | Santa Monica, CA
Preferred Hotels & Resorts, LVX Collection

June 2016 - January 2017

Opening Lead Line Cook /Supervisor Gwen / Fine dining & Gourmet butcher shop | Hollywood, CA

January 2015 - June 2016

Lead Line Cook /Supervisor Wallys Beverly Hills | Beverly Hills, CA

May 2014 - December 2014

Opening Chef De Partie Phos Restaurant / Modern Greek Fine Dining | Mykonos, Greece

May 2013 - December 2013

Kitchen Supervisor Atrium Prestige Thalasso | Rhodes, Greece

September 2012 - April 2013

Demi Chef De Partie Spondi Fine Dining Restaurant | Athens, Greece
Michelin 2Star, - No.68 San Pellegrino's 50 Best.**

May 2012 - October 2012

Commis Chef The Romanos Costa Navarino | Pylos, Greece
A luxury collection resort, Starwood Hotels & Resorts

February 2012 - May 2012

Commis Chef Hytra Fine Dining Restaurant | Athens, Greece
Michelin 1* Star, Greek-Modern fine dining

June 2011 - September 2011

Commis Chef Vedema Resort | Santorini, Greece
Starwood Hotels & Resorts - Luxury Collection Resort

EDUCATION AND TRAINING

May 2012

Associate of Arts | Institute of Hotel & Tourism Studies Culinary Arts
Le Monde, Greece

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Marina Del Rey, CA 90292

SUMMARY

Greek Chef with 10 years of culinary with experience in Michelin star ** restaurants & five star hotels. Specializing in Mediterranean-French & Californian Cuisine. Capable of Managing high end Restaurants & Hotels while supervising and motivating staff to perform their best abilities across every service.

SKILLS

- LEADERSHIP
- SUPERVISE KITCHEN STUFF
- MENU CREATION
- COST & EXECUTION
- HIRE & TRAIN STUFF
- GREEK CUISINE
- MEDITERRANEAN CUISINE
- FRENCH CUISINE
- CALIFORNIAN CUISINE
- MIDDLE EASTERN CUISINE
- MEXICAN CUISINE
- NATIVE GREEK LANGUAGE
- FLUENT ENGLISH LANGUAGE
- INTERMEDIATE SPANISH LANGUAGE

WEBSITES, PORTFOLIOS, PROFILES

<https://www.linkedin.com/in/chris-manos-14974986>

https://www.instagram.com/xristos_manos/?utm_source=qr