Lucas Macleod

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Profile

I'm Lucas MacLeod, the creative force behind MacLeod Events, and I'm not just a chef but a culinary storyteller. My journey started in my grandmother's kitchen, cultivating a deep love for showcasing local products and cuisines. Armed with degrees in Hospitality and Tourism Management and Business Administration, I refined my skills at the Culinary Institute of America, blending technique with a genuine appreciation for diverse flavors.

My culinary adventure spans traditional French, Southern, barbecue, Latin American, and Japanese influences. Growing up in Florida exposed me to a melting pot of flavors, shaping my unique approach to cooking. From the richness of French cuisine to the boldness of Latin American and the precision of Japanese washoku, I weave these diverse elements into every dish.

Having worked across esteemed venues from Croatia to California, I've dedicated myself to infusing my creations with the essence of local culture. Beyond the kitchen, my love for travel allows me to immerse myself in different cultures by savoring local delights at the spots where the locals dine.

Exploring these cuisines in depth has shown me the myriad techniques that can be applied to cooking. From traditional French finesse to the smoky allure of barbecue, each method adds a layer of creativity to my culinary repertoire. My ambition is to continue crafting unique dining experiences that celebrate the richness of global flavors, creating unforgettable moments for every palate. Whether it's a Southern-inspired feast, a Latin American celebration, or a taste of Japanese finesse.

Experience

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| 11/2023 - Current  Cloud Nine Alpin Bistro  Aspen, CO | Sous Chef  Google Reviewes- 4.5 out of 5 stars  Westworld- Best Après-Ski Spots in Colorado  5280- Best Après-Ski in Colorado   * Assisted Chef with daily restaurant operations, assuming full responsibilities in their absence * Ensured safe handling of food products, adhering to health codes and laws * Coordinated product arrival and storage, completed daily production lists * Contributed to innovative daily specials and actively participated on the service line * Managed communication with management, handled daily inventory, and assisted with financial tasks * Oversaw kitchen operations from opening to closing. * Coordinated ordering, receiving, storage, and distribution of food items. * Developed daily specials utilizing seasonal ingredients. |

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| 08/2021 - Current  Macleod Events LLC  Various locations | Personal Chef   * Working independently or in conjunction with other chefs to provide high-end private catering experiences * Oversaw testing and execution of designs for menus and dishes of different regions foods * Ensuring that prep is completed promptly and service is timely so that the event runs smoothly * Conduct product acquisition for events through working with local farmers and other outside service providers. * Developed creative menus for clients based on their dietary needs and preferences. * Focused on customer satisfaction, creating delicious cuisine to impress diners. |

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| 12/2022 - 06/2023  AvinoDos Wine  Napa, CA | Cellar Assistant and Wine Educator   * Followed winemaking SOP's, ensuring consistent and high-quality wine production * Conducted wine-related tasks, including equipment cleaning, pumping, running tests on wines, and barrel activities * Provided exceptional customer service in the tasting room as a Wine Educator, and developed food and wine parings for various events * Hosted engaging tasting experiences and conducted informative winery tours, promoted and sold AvinoDos wines, club memberships, and merchandise. |

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| 04/2022 - 07/2022  Prohibition  Charleston, SC | Line Cook  Tripadvisor 4.5 out of 5 stars   * Worked through all stations and would fill in as needed in, garde manger, fry, sauté, and grill * Prepared food for service, cooked menu items in cooperation with the rest of the kitchen staff to ensure that food comes out simultaneously, in high quality and in a timely fashion * Effectively, responded to, or followed executive or sous chef's instructions * Assisted in creating specials and promoting various specialties items. |

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| 04/2021 - 02/2022  Charleston Grill  Charleston, SC | Chef De Partie  Yelp- 4.6 out of 5 stars  Wine Spectator's 2021 Restaurant Awards   * Responsible for Garde Manger and pastry, ensuring that all Mise en Place was ready for service and presentation * Maintained inventory, ensuring that all stocks were kept under optimum condition and quantity * Collaborated with head chef Michelle Weave to create and implement new specials and weekly menu changes while taking into account seasonal availability of ingredients and customer volume * Learned high volume fine dining with limited staff. * Monitored food preparation techniques to ensure that high-quality products were served consistently. |

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| 05/2020 - 01/2021  Halls Chophouse  Charleston, SC | Garde Manger  Tripadvisor- 5 Stars  Charleston City Paper- Best Downtown Restaurant  Charleston Living Reader's Choice- Best of the Best 2020 Awards  Low Country Cuisine Magazine- Golden Spoon Winners In The Tri-county Area   * Led a team of two employees as the station's team leader, orchestrating correct Mise en Place and ensuring impeccable service standards * Oversaw precise preparation of raw seafood, salads, tartare, ceviche, and appetizers, while also exhibiting adeptness in crafting brunch items like pancakes, waffles, and pastries * Enhanced operational efficiency by reconfiguring pantry layouts, fostering a more streamlined and effective workflow * Collaborated closely with Head Chef Adams to participate in the selection and training of new pantry team members, contributing to the maintenance of high-quality standards within the culinary team. |

Education and Training

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| 2023  Napa, CA | CIA Accelerated Culinary Arts Program  Culinary Institute Of America |

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| 2022  Charleston, SC | Bachelor of Science, Hospitality and Tourism Management, Minor in Business Administration, Member of The National Society of Leadership and Success  College of Charleston |

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| 2018  Sarasota, FL | Honor Roll, National Honor Society Member  Out of Door Academy |

Leadership And Extracurriculars

**Kappa Sigma, Charleston, SC**

**Social Chair, 2018 - 2020**

Member of the Kappa-Chi chapter of Kappa Sigma at the College of Charleston, Facilitate budget creation for the club's financial year to ensure organization of funds, Responsible for internal auditing and regulating transactions to have well organized and executed fundraising events

Certifications

* Servsafe Manager Certified
* STCW Certified
* Ships Cook Assessment
* CPR / AED / First-Aid Certificate
* Proficient in Microsoft Office and Excel
* Cvent Certified
* Advanced Open Water Diver Certified
* Boating License
* Snowmobile Certified
* Ordained Minister

Skills

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| * Menu Development * Kitchen Management * Vendor Relationship Management * Customer Service Oriented * Banquets and Catering * Employee Scheduling * Workflow Optimization * Positive and Professional | * Ordering and Requisitions * Wine Pairing * Detail Oriented * Kitchen Operations * Recipe Development * Complex Problem-Solving * New Hire Training |

Hobbies and Interests

* Botany
* Camping
* Chess
* Fishing
* Surfing
* Photography
* Hiking
* Snowboarding

Activities and Interests

* Botany
* Camping
* Chess
* Fishing
* Surfing
* Photography
* Hiking
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References

References available upon request.