

**Alan L. Romano, CEC, CCE, ACE, AAC**  
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*Education*

**Assistant Professor Title GTCC 2012**  
**American Culinary Federation Educational Institute**  
**(ACE) Approved Culinary Examiner 2008**  
**(CCE) Certified Culinary Educator-2000**  
**(CEC) Certified Executive Chef – 1995**  
**Culinary Institute of America - AOS in Culinary Arts - 1984**  
**Westchester Community College - AAS in Hotel -Restaurant Management –**  
**1982**

*Professional Experience*

**Culinary Instructor**  
**Guilford Technical Community College** **Jan. 92-Present**  
**Jamestown, North Carolina**

- **Started Full-Time in Dec 02**
- **Adjunct Instructor from Jan 92-Dec 02**
- **Numerous appearances as guest lecturer in various courses**
- **Taught at least one semester in Basic Culinary, Classical Cuisine, Garde-Manger I & II, Sanitation & Safety, International and American Regional Cuisine, Menu Design, Purchasing, Intro to Hospitality and Baking I.**

**Owner-Ice Sculptor** **Apr. 99-Present**  
**Fire & Ice**  
**Winston Salem, North Carolina**

- **Custom Ice Sculptures**
- **Provide Crystal Clear Clinebell Block Ice**
- **Professional Chef Services**

**Director of Dining Services/Corporate Executive Chef** **Apr.99-Dec. 02**  
**Homestead Hills and The Homestead / Aaron Enterprises**  
**Winston-Salem, North Carolina**

- **Upscale retirement community**
- **Responsible for entire Food and Beverage Operation**
- **Feeding approximately 250+ Independent, Assisted and Special Care Residents 3 meals per day 7 days a week.**
- **Advised 12 other food service facilities**

**Culinary Instructor** **Jan. 01- May 01**  
**Wilkes Community College**  
**Wilkesboro, North Carolina**

**Executive Chef** **Aug. 91-April 99**

**Bermuda Run Country Club  
Bermuda Run, North Carolina**

- **Responsible for hiring, training and supervision of Culinary and operational kitchen staff.**
- **Accountable for two on premise catering sites.**
- **Coordinate all staff scheduling, weekly menu planning and all purchasing.**
- **Responsible for implementation of contracted food and beverage functions.**
- **Acting Clubhouse Manager 1/97 to 12/97**
- **Official Club Representative in Crosby Tournament Board of Directors**
- **Decreased labor cost by \$6000-\$7000 and food cost 8-10% per month during first year as Executive Chef.**
- **Improvement of Food Quality measured through logged customer feedback and focus groups.**
- **Intricate part of kitchen renovation including equipment and construction. [1992]**
- **Designed new kitchen for Bermuda Run West. [1998]**

**Executive Chef**

**ARA Health Care Services**

**Danville Regional Medical Center**

**Feb. 90-Aug. 91**

**Danville, Virginia**

- **Responsible for overseeing all food production including patient services, cafeteria, catering and special functions.**
- **Maintained inventory controls**
- **Responsible for the coordination of major food and beverage events with ARA.**
- **Supervised over 120+ employees.**

**Corporate Executive Chef**

**Jan. 86 – Jan. 90**

**ARA Business Dining Services**

**Citicorp North America**

**Harrison, New York**

- **Responsible for all food production**
- **Designed menus to serve 400 persons per meal.**
- **Maintained Executive Dining Room.**
- **Catered special events and corporate functions.**
- **Participated in all major events with ARA in the Tri-State area.**

**Executive Sous Chef**

**March 84-Jan. 86**

**ARA Leisure Services**

**Bear Mountain Inn**

**Bear Mountain, New York**

- **Responsible for both banquet and a la carte outlets with heavy concentration on Garde-Manger and Baking.**

### *Other Culinary Activities and Accomplishments*

- Over a dozen medals in ACF Culinary Competitions
- Recipient of “the 2012 ACF SERC Cutting Edge Award (For giving back, innovation and service to the industry)
- The American Academy of Chefs recognized his “outstanding service and dedication” to the Academy, 2012
- Voted “Small business of the Year” 2005, 2010 and 2013 by the American Culinary Federation North Carolina Chapter.
- Nominated Educator of the Year American Culinary Federation Southeast Region 2009
- Inducted to “American Academy of Chefs” (The ACF’s honor society) in July 2002. One of the highest honors a chef can get in their career.
- Voted “Chef of the Year” by the American Culinary Federation Triad Chapter 2001 and 2004.
- Co-Chair of the ACF Triad Chef and Child Foundation 1991-present:
- Franklin Beal Community Service Award 1999, 2000; American Culinary Federation
- Major sponsor for Shamrock Run and “Cause for Pause”( the Humane Society) 2003-06
- Very active with the Chef and Child, Samaritans Ministry, March of Dimes, Habitat for Humanity, The United Way, Victory Junction Gang Camp raising thousands of dollars. Also doing charity motorcycle rides, ice carving and cooking demonstrations for charities.
- ACF Presidents Medals 1998-2000, 2002; American Culinary Federation
- Crosby Golf Classic, Bermuda Run Country Club, 1992- 98; In charge of entire food service from ordering to service for golfers, celebrities, press and volunteers. Prepared special meals for Oprah Winfrey, Jack Nicholson, Bob Hope, Yogi Berra, Charley Pride, Katherine Crosby to name a few and many others. Served on the Board of Directors for the 1997 Tournament. Worked special off-premise parties with celebrity Chef John Folse.
- The Ultimate Event, (ARA) Catered, 1990: Frank Sinatra and Liza Minelli concert in Charlotte, North Carolina.
- Greater Hartford Open Golf Tournament (ARA), 1986-1989: Worked as a Chef preparing meals for golfers and volunteers.
- Olympic Torch Relay Run (ARA), 1984 Summer Games; Selected to be one of the chefs on the torch run with temporary facilities based in an 18 wheeler gourmet kitchen going though the country serving the Olympic Torch Runners.

### *Culinary Affiliations*

- ACF Government Relations Committee 2013-Present
- AAC NC State Representative 2011-Present

- **ACF Seal of Approval Committee 2008-2012**
- **Guilford Technical College Culinary Advisory Board 1994-Present and past Chairman**
- **The Art Institute of Charlotte, Culinary Advisory Board 2001-2005**
- **ACF Triad Chefs Association Member, 1991-Present, past Sergeant at Arms, Membership Chairperson and present Treasurer and Chef and Child Co-Chair.**
- **Westchester/Southern Connecticut Chefs Association; 1987-1990,**
- **Crosby Celebrity Golf Tournament, Board of Directors; 1997**
- **ACFEI Accreditation**
- **ACFEI Skill Standards Committee; 1997**
- **National Ice Carving Association; Member 1999-Present**

*Media and Publications:*

- **Hundreds of hours logged on live and taped appearances and regular guest chef on FOX 8, NEWS2 and WXII 12's TV for Ice Sculpting and various cooking segments 2003 to present.**
- **"The Ice Man" A half hour documentary on ice carving for Cable 8 TV (Summer 2005).**
- **Provided ice sculptures for the National Lampoon movie "Pucked" starring rocker Jon Bon Jovi . Also did the food design, technical advising and had a small part in the movie (Released Feb. 2006).**
- **Food Styling for TV and magazines**
- **Guest Chef on Country music radio 104.1 WTQR #1 morning show 2006-2008**
- **Featured in " The Ice Man Commeth", a short film documentary on ice sculpture by the students from North Carolina School of the Arts. (Jan 2002)**

*Featured articles at least once in:*

- **Greensboro News & Record (which was picked up by the associated press and went national in about 100 different newspapers across the country.**
- **High Point Enterprise**
- **Chef's Educator Magazine**
- **ACF Triad Newsletters**
- **Restaurateur of North Carolina**
- **Lexington Dispatch**
- **Winston-Salem Journal**
- **Danville Register and Bee**
- **Davie County Enterprise**
- **National Culinary Review**

**References furnished on request**