

GREGORY V. BONDI

PROFESSIONAL PROFILE

Gregory trained as a ceramic artist in college and formed his first business in 1997. In quaint St. Peters Village in eastern PA, he ran a pottery and yoga studio for 9 years where he taught weekly classes and produced his artwork. Along the way he has been cooking since a child. Coming from a large extended Italian family, being around food and cooking is strictly hereditary. After taking a break from the physical arts, Gregory returned to the art world with a desire to explore the intersection between art and food. The idea of Workshop Bloom was born. Nature. Art. Beauty. Gregory aspires for a simple beauty in food, and ultimately, to inspire a greater stewardship for our amazing Planet.

RELEVANT WORK EXPERIENCE

- Pino Alto Restaurant** Aptos, CA
Chef, Line Cook, Pastry Station, Pantry Station, Bread, Dining Room Manager, Server
+ Focus on all aspects of fine dining in the back and front of the house
- Pino Alto Catering** Aptos, CA
Appetizers, Batch Cooking, Bread Baking, Event Managing, Service, Bartending
+ Varied experience in cooking and planning for weddings and large parties
- Home Restaurant** Soquel, CA
Intern with Chef Brad Briske
+ Butchering of prime cuts and whole animals, meat and fish marinades.
Stocks and homemade pastas
- Persephone Restaurant** Aptos, CA
Intern with Chef Cory Groudge-Ayer
+ Fine dining focus & seasonal prep. Responsible for Pantry Station: cold soups, appetizers, salads, and desserts. Refined/artistic plating
- The Lambertville Inn** Lambertville, NJ
Food Server
+ Fine dining experience with an emphasis on quality service
- About Thyme Cafe** Montpelier, VT
Bread Baker
+ Responsible for all in-house bread baking for sandwiches and soups.
Experience with sourdough, wholegrain, seeded, and some specialty breads

OTHER WORK EXPERIENCE

- Imagine Supported Living Services** Aptos, CA
Program Manager (2006-current)
+ Program creation and maintenance. Staff management and supervision
- Campbell Communities California** Soquel, CA
Human Resource Coordinator (2015-current)
+ Forms, templates, hiring, time tracking, and organizational systems.
Adjunct art staff for accreditation program

SOLO EVENT EXPERIENCE

- 2017 Head Chef/Camphill Communities
+ F2T Fundraiser 100+guests. Menu development. Family style service. Supervised prep cooks and assistant chefs
- 2013 Head Chef/Camphill Communities
+ Catered association meeting 60+people. Menu development. Plated
- 2010 Head Chef/Imagine SLS (Nonprofit)
+ 10th Anniversary fundraiser 100+people. Gourmet pizza menu
- 2007 Head Chef/WAMM (Nonprofit)
+ Fundraiser 75+guests. Menu development. Buffet. Supervised prep cooks

CERTIFICATIONS

- + 2019 Entry Level Catering & Certification of Culinary Proficiency
- + 2018 Entry Level Cook Certification
- + 2018 ServSafe Manager Certification (Current)
- + 2007 CMTA, Metabolic Typing Advisor Certification (Nutrition)
- + 2000 CYT, Kripalu Yoga Teacher Certification

SKILLS

- + Innovative Ideas • Creative Thinker • Artistic Presentation • Efficient
- + Seasonal Menu Design • Event Organization • Staff Supervision
- + Composed Plating • Basic Knife Skills • Basic Meat Cutting & Portioning
- + Herbal Preparations • Plant Foraging • Nutrition

ACADEMIC BACKGROUND

2019	Associates in Culinary Arts & Hospitality	Cabrillo College, CA
2018	Associates in Liberal Arts	Cabrillo College, CA
1999	Study Abroad	Emerson College, United Kingdom
1992	Ceramics/Sculpture Education	Alfred College of Ceramics, NY

AWARDS

2018	1 st place peoples choice	Dare to Pair Wine & Food Event
2018	1 st place judges choice	Dare to Pair Wine & Food Event

REFERENCES

Jeremy MacVeigh	Culinary Program Instructor / Head Chef	(916) 698 1354
Eric Carter	Culinary Program Instructor / Head Chef	(408) 781 4694