

Andrew Del Giorno

Executive Chef - Manager

Innovative culinary leader with over 20 years of progressive experience across higher education, hospitality, retail foodservice, corporate dining, and culinary operations. Proven success in developing scalable menu concepts, branded food programs, operational standards, and training initiatives that drive guest engagement and business performance. Experienced in translating culinary trends and consumer preferences into innovative dining solutions while leading high-performing teams, improving operational efficiency, and supporting multi-unit foodservice environments. Passionate about student-focused dining experiences, culinary innovation, and building programs that deliver both exceptional guest satisfaction and sustainable business results.

Experience

2025 - Present – College Station, TX

Executive Sous Chef *Chartwells Higher Ed*

- Lead culinary innovation initiatives supporting catering, retail dining, and student-focused food programs while developing scalable menus, recipes, and branded concepts.
- Develop, implement, and train teams on SOPs, VTAs, HACCP programs, and operational excellence standards to improve consistency, food safety, and execution.
- Collaborate with vendors and approved procurement partners to source new products, expand catalog offerings, and support strategic purchasing initiatives through Foodbuy.
- Drive employee engagement, team development, and performance through hands-on coaching, training programs, and continuous improvement initiatives.
- Utilize MyFinance, Webtrition, CaterTrax, and Foodbuy to support menu development, recipe costing, purchasing, financial management, and operational planning.
- Partner with culinary, operations, and leadership teams to launch new food concepts, enhance guest experiences, and improve operational performance.

2023 - 2025 – San Antonio, TX

Executive Chef *The Dominion*

- Directed all culinary operations for a multi-million-dollar foodservice department generating over \$3 million annually.
- Led and developed a team of 20+ culinary professionals while fostering a culture of accountability, engagement, and operational excellence.
- Developed and standardized recipes, menus, and operating procedures to improve consistency and guest experience.
- Reduced labor expenses by 14% year-over-year through strategic scheduling and operational efficiencies.
- Reduced food cost by 23% year-over-year through menu engineering, purchasing controls, and waste reduction initiatives.
- Collaborated with leadership teams to develop seasonal menus, dining experiences, and special event programming.

Education

2003 – 2004

Culinary Arts – Pastry Arts

French Culinary Institute - Validictorian

2002 - 2003

School of Visual Arts

Studio Art – Visual and Fine Arts

Skills

- Retail Foodservice Innovation
- Menu & Concept Development
- Brand Development & Execution
- Culinary Training & Development
- Operational Excellence
- Multi-Unit Foodservice Operations
- Product Development
- Food Cost & Labor Management
- SOP & Process Development
- HACCP & Food Safety Programs
- Cross-Functional Collaboration
- Strategic Planning
- Trend Analysis & Consumer Insights
- Catering & Special Events
- Team Leadership

Contact

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2022 – 2023 – San Antonio, TX

Executive Sous Chef *Central Market*

- Managed high-volume retail food production supporting multiple service platforms and customer segments.
- Maintained rigorous food safety and quality standards while ensuring operational consistency across departments.
- Collaborated with merchandising, production, and culinary teams to execute retail-focused food programs.
- Led employee training and development initiatives focused on food quality, safety, and operational performance.
- Supported product development and menu execution aligned with customer trends and market demand.

2021 – 2022 - San Antonio, TX

Executive Chef Owner *The Manifest*

- Founded and operated a successful culinary concept focused on pop-up dining experiences, catering, and food production services.
- Developed unique menu concepts and branded culinary offerings tailored to diverse client needs.
- Managed all aspects of business operations including concept development, marketing, budgeting, and production.
- Built partnerships with local venues and organizations to expand market presence and increase revenue opportunities.

2016 – 2021 – New York City, NY – Oklahoma City, OK

Executive Chef *Kirkpatrick Oil and Gas Co.*

- Directed culinary operations across multiple corporate dining environments serving executive leadership, guests, and special events.
- Developed innovative menus balancing culinary excellence, guest preferences, and operational efficiency.
- Led procurement strategies and supplier relationships to ensure product quality and cost control.
- Implemented training programs and culinary standards that improved consistency across service locations.
- Managed dietary accommodations and allergen programs while maintaining exceptional guest satisfaction.

2014 – 2016 – New York City, NY

Executive Sous Chef *Lowes Regency Hotel*

- Oversaw daily culinary operations supporting multiple outlets and high-volume service periods exceeding 500 covers.
- Led a team of 50+ culinary professionals and five chefs while maintaining high standards of food quality and execution.
- Partnered with Human Resources and union leadership to support employee engagement, performance management, and workforce development.
- Coordinated large-scale events and VIP dining experiences while maintaining operational excellence.

Experience

2012 - 2014 – New York City, NY

Corporate Sous Chef 201 Park at W Hotel Union Square

- Supported corporate culinary initiatives focused on menu development, brand standards, and operational consistency.
- Collaborated with executive leadership to develop new menu offerings and improve dining experiences.
- Managed inventory, purchasing, and production systems to support efficient operations.
- Assisted in implementing culinary training and quality assurance programs across departments.

2010 – 2012 – Las Vegas, NV

Assistant Director Food & Beverage Palms Casino Resort

- Directed daily operations across multiple food and beverage outlets, ensuring consistent execution of brand standards, guest satisfaction, and financial performance.
- Partnered with culinary, operations, marketing, and leadership teams to develop promotions, dining experiences, and revenue-driving initiatives.
- Analyzed operational and financial performance metrics to identify opportunities for cost control, revenue growth, and improved guest engagement.
- Led recruitment, training, coaching, and performance development for food and beverage teams, fostering a culture of accountability and service excellence.
- Collaborated with cross-functional departments to successfully execute large-scale events, special promotions, and guest experience initiatives.
- Supported menu strategy, outlet development, and operational planning to enhance dining experiences and align with business objectives.

2006 – 2010 – Nashville, TN

Executive Pastry Chef Cascades Restaurant at Gaylord Opryland Resort

- Led pastry and bakery operations for one of the nation's largest resort and convention destinations, supporting restaurants, banquets, catering, and special events.
- Developed innovative dessert concepts, seasonal menus, and signature offerings that enhanced guest experiences across multiple dining platforms.
- Managed production planning, labor deployment, and operational execution for high-volume service environments.
- Recruited, trained, and mentored culinary professionals while fostering a culture of creativity, accountability, and continuous improvement.
- Partnered with culinary leadership, event teams, and operational stakeholders to deliver exceptional guest experiences for large-scale conventions, banquets, and resort programming.
- Collaborated with vendors and suppliers to source high-quality ingredients, evaluate new products, and support menu innovation initiatives.
- Maintained financial accountability through labor management, purchasing oversight, inventory controls, and waste reduction strategies.