

FOOD/WINE/RESTAURANT CURRICULUM VITAE

MATTHEW GAVIN FRANK

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EDUCATION

Spring 2004 Intensive five-week C.M.C. training in Blackboard Program (computer-based teaching program)

2003- M.F.A., Arizona State University
2006 Creative Writing, Poetry

1994- B.A., University of Illinois- Urbana, Champaign
1998 Creative Writing, Poetry, Rhetoric

EMPLOYMENT

Food, Wine, and Restaurant Experience

August 29-September 1, 2008 Assistant to Chef Charlie Trotter
Slow Food Nation 2008
Green Kitchen Cooking Demonstration,
Staff of Chez Panisse, Chef Alice Waters
San Francisco, CA.
<http://slowfoodnation.org>

Summer 2006 – Summer 2007 Server, Trainer, and Assistant Sommelier
Osteria di Tramonto
The Westin Chicago North Shore
Wheeling, IL.
(847) 777-6500
The restaurant is headed by celebrity Chefs Rick
Tramonto and Gale Gand (also the owners of
Chicago's Tru Restaurant), and involves the
expertise of Executive Sommelier Belinda Chang.

Spring 2006 – Present

Freelance Food Writer (selected list)

Gastronomica

University of California Press

Plate Magazine

www.plateonline.com

Summer 2003 – Fall 2004

Head Waiter

Antonio's

1017 Paseo del Pueblo Norte

Taos, New Mexico 87571

(505) 758-9889

My duties included upscale Mexican food, wine and cocktail service encompassing menu items such as *huitlacoche crepe with corn- poblano cream; chile relleno en Nogada (a roasted poblano stuffed with braised pork loin, apple, raisin, pear, onion, garlic, and tomato in a walnut-brandy cream with pomegranate seeds; elk carne asada with black tiger shrimp in adobo ancho chile-cinnamon sauce; langouistines in chipotle cream; etc.* The wine list featured selections from Chile, Argentina, Spain, Mexico, and Baja California.

Fall 2002 – Summer 2003

Server

Martha's Steaks and Seafood

3591 S. Roosevelt Blvd.

Key West, FL. 33040

(305) 296-3466

My duties included food, wine, cigar, and cocktail service in an upscale, clubby steakhouse atmosphere.

Fall 2002 – Summer 2003

Sous Chef

Blue Heaven Restaurant

729 Thomas St.

Key West, FL. 33040

(305) 296-8666

Winter 2001 – Summer 2002

Server

Alice's at La-Te-Da

1125 Duval St. Key West, FL. 33040

(305) 296-6706

Chef Alice Weingarten was voted one of the top ten chefs in Florida by South Florida Gourmet magazine; she was invited to cook at the James Beard House on multiple occasions; Alice's was

chosen as one of the top ten restaurants in Florida by Southern Living magazine.

Winter 2001 – Summer 2002

Salesperson and Consultant
Grand Vin Wine Bar
1107 Duval St.
Key West, FL. 33040
(305) 296-1020

Fall 2000 – Winter 2000

Apprentice
The Wine Harvest of Italy's Piedmont region
Vintners Luciano Sandrone of Barolo, the
Alessandria Brothers of Monforte d'Alba, and
Mascarello of La Morra
I harvested the wine grapes and worked in the
cantinas of the above-mentioned winemakers.

Fall 2000 – Winter 2000

Apprentice
Ristorante I Cannubi
Barolo, Italy
Chef Ercole Musso
I apprenticed for the famed Piemontese chef as a
server, sous chef, and prep chef.

Fall 2000 – Winter 2000

Apprentice
Alba White Truffle Fair
Alba, Italy
I engaged in numerous truffle hunts, tastings, and
preparations, and disseminated the resulting
information to English-speaking tourists.

Fall 2000 – Winter 2000

Apprentice
Salone del Gusto
Torino, Italy
I attended this intensive week-long exhibition
centered on the pairing of international foods and
wines, in both open market and academic workshop
formats.

April 2000 – September 2000

Server
The Twisted Fish Company Restaurant
One Marine Hwy. Juneau, Alaska 99801
(907) 586-5018
My duties included: Food (primarily upscale
seafood) and wine service in a fine dining
atmosphere, light management duties (i.e. computer

voids, employee discounts, cash register access). I was additionally responsible for recruiting local clientele in a mainly touristic environment.

Fall 1998 – Spring 2000

Owner, Manager, Caterer, Executive Chef
Chicago Boys Catering Company
Juneau, Alaska

Boutique Progressive Cuisine Catering Company
I worked numerous private dinner parties, New Year' parties, etc. The recipes included: *seared Hokkaido Sea Scallop with Sesame-Lychee Nut Sorbet, Lavender Oil, Parmigiano-Reggiano, and Sel Gris; Deconstructed Venison Osso Buco with Cremini-Venison Jus, Carrot Risotto, Braised Rainbow Chard, Saffron Ice Cream, and Bone Marrow Latte; Revisionist Caprese Salad: Basil Ice Cream, Mozzarella Syrup, and Candied Tomato Cracker; etc.*

Summer 1998 – Winter 1999

Manager, Chef, and Server
The Channel Bowl Cafe
806 W. Willoughby Ave. Juneau, Alaska 99801
(907) 586-6098

My duties included: serving, chef, daily opening, daily closing, food and drink order placement, restaurant supply ordering, stocking, shopping, hiring, payroll, banking, and menu preparation. I was in charge of the restaurant during operating hours.