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# Steve Hogan

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## SKILLS

Accomplished Chef with 35 years of Experience in Restaurant, Hotel, Food Service and Research and Development

## EXPERIENCE

### **Happi Foodi, Boise, Idaho** *Corporate Chef in R&D*

Jan. 2018 - Present

- Product development from ideation to retail commercialization.
- Built product specifications and nutritionals utilizing Flavor Studio Software.
- Lead plant oversight for scale up and initial product runs.
- Conducted multiple product presentations to key buyers in the retail trade.
- Coordinated efforts with cross functional teams internally and externally.
- Created Global Innovation Center in Boise

### **Trident Seafood's Alaska/Destiny Charters, Bahamas** *Chef/Fishing Guide*

Jan 2009 - June 2018

- Lead fishing guide for Trident Seafood's Corporate Yacht, organized and lead daily sport fishing excursions for VIP clientele
- Credentialed Merchant Marine with Captains License
- Chef/Mate on Destiny Charters 48' Cattamaran, Provisioned vessel and created three meals daily for a variety of International clientele

### **Chester and Jakes Restaurants / Flown in Fresh Fish, Hailey, Idaho** *Chef/Owner*

June 2000 - October 2009

- Orchestrated all aspects of a busy, fast casual seafood eatery with catering and retail products
- Trained and mentored several key staff members
- Developed costing models for Retail, Wholesale sales
- Negotiated with fisherman and buyers along the west coast for procurement of wholesale seafood and our brokerage service.

### **The Valley Club, Sun Valley Idaho** *Executive Chef*

April 1996 - April 2000

- Oversaw all back of the house operations for a 600 member Golf and Tennis Club.
- Created costing models for food service and catering
- Hired, trained and advanced key kitchen personnel
- Worked closely with the front of house to coordinate wine list and seasonal menus

### **Bullion Street Bistro** *Chef/Owner*

April 1996 - May 1992

- Created a forty seat Bistro with a daily changing menu.
- Oversaw all aspects of a small restaurant, cooking, purchasing, inventory, hiring and training.
- Developed radio and television advertising, along with local cooking show segments

**Soupcò'n Restaurant** *Chef*

1990 to 1992

- Executed daily changing menus for the Chef/Owner

**Alta Lodge and Peruvian Lodge, Alta Utah** *Line Cook*

1985 - 1989

## EDUCATION

**Western Culinary Institute 1989-1990**

Portland, Oregon

Degree in Culinary Arts with Honors

**Zenith Maritime Academy 2015**

Coast Guard License for Operator of Uninspected Passenger Vessel