

Resume Of: Michael Atkinson

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QUALIFICATIONS

Over thirty years dedicated to the restaurant business, from student and worker to innovator and educator. Have successfully held Executive Chef, Working Chef and Banquet Chef Positions. I have Country Club, Resort, Fine Dining Restaurant and Catering experience. In addition I was a successful Chef/Owner of my own upscale Restaurant/Catering business "Michael's Fine Dining".

EDUCATION

Portland Community College-Hotel/Restaurant Management, Portland OR.

University Of North Carolina -General Studies, Wilmington NC.

Central Piedmont Community College-Hotel/Restaurant Management, Charlotte NC.

Blue Ridge Community Flat Rock NC. College-Computer Science Courses, Digital Photography, Web Technology Diploma.

EMPLOYMENT

2015 - **Currently employed as the Banquet Chef at Etowah Valley Golf Resort ,and operating my own catering company.**

2004-2013 Hendersonville's **Inn on Church Street** and Vue Wine Bar and Kitchen

(I was here through three sets of owners, there was a gap while property was closed and during that time I was the Executive Chef for Broadmoor Golf and Catering center for one year)

I created the restaurant at Inn on Church while I was still the Executive Chef at the Woodfield Inn (same owners).

This property has (breakfast for house guest, lunch , dinner and porch dining).We also did special events and off premise catering.

2001-2004 Executive Chef of the **Woodfield Inn**, Flat Rock NC. The inn had a fine dining ala carte restaurant (breakfast for house guests, Sunday brunch, and dinner) as well as banquet, private party and multiple wedding facilities. We averaged fifty weddings with rehearsal and reception per year, sometimes producing three events in a given day. We also had an off premise catering division that specialized in the "big events" for this area, as well as for Greenville, Spartanburg SC and Asheville NC. I was responsible for all aspects of the food operations. I did everything from menu writing, meeting with wedding planners; purchasing, hiring, training, overseeing production, events and meal periods in addition to having full budget responsibility. During this same time I started the restaurant at our sister property Inn on Church Street.

2000 was quite the transition year for me. After leaving the Highland Lake Inn I spent April -June hiking the Appalachian Trail (Georgia-Maine) I queried fellow thru hikers, collected trail recipes, took pictures and did research for a possible hand book on gourmet camping menus, recipes and techniques. The focus of my study was to find and identify local wild edibles along the trail (ramps, mushrooms, ferns, nuts, berries, and trout, as well as local fresh produce from the farms that I encountered), incorporating them into my menus. Along the way ,on May24 I made a stop in Hot Springs NC to get married.

1997 - 2000 **Executive Chef of the Highland Lake Inn & Conference Center.** This resort is a high volume seasonal destination; featuring a pristine lake, full production organic gardens and greenhouses and its own fish farming tanks(for supplying the dining rooms).The inn has a fine dining two hundred seat restaurant with multiple dining rooms. (Serving breakfast, lunch and dinner) as well as banquets and private parties. The inn also has a free standing wedding facility with its own separate banquet kitchen. Extensive Sunday brunch, theme events, corporate events, cooking classes with garden tours, summer camp contract meals, elaborate weddings and off premise catering, I left in 2000 when the Inn changed ownership.

1992 -1996 Chef /**Owner Michael's Fine Dining:** In 1992 I bought a small cafe in the Ski resort town of Banner Elk North Carolina, it was called Brennan's.I soon leased the space next door doubling the size of the restaurant 'also putting in a outdoor dining patio and renaming the restaurant "Michael's Fine Dining". In the summer we were very busy serving innovative white linen lunch and dinner to the country club crowd as well as to the tourist and locals.

Additional Experience

Working Chef / Belmont Beach Club Harwichport, Cape Cod, MA, **Chef** /Ocean Reef Club in Key Largo Florida, **Executive Chef** /Sandestin's Tops'I Resort Destin Florida **Working Chef** /Figure Eight Island Yacht Club Wilmington NC **Catering Chef** /NC Film Studio's Wilmington NC **Banquet Chef** / Marriot Hotels Portland OR and Greensboro NC

Additional Professional Achievements

As the Inn On Church Executive Chef I was an Award Winning Chef 08,First Place Finish, Select Registry's Inn-Credible Breakfast Cook-Off (National Culinary Competition)Best Dish in NC Competition: 08 ,Third Place Finish Fine Dining Category. 09 ,Second Place Finish Casual Dining Category. Entered the Best Dish in NC Contest Because: Competing Sharpens my Skills and I Enjoy Winning ,this Particular Competition Highlights the Style of Food that I Cook and I Enjoy Lending a Hand in Supporting NC Farmers and Products.

While Executive Chef of the Woodfield Inn as well as with Highland Lake Inn I won numerous awards and competitions while competing in charity events.

In (94) in celebration of James Beards ninety-first birthday, I participated in cooking a five course meal at The James Beard House in Manhattan, New York.

During my ownership of Michael's Fine Dining the restaurant was mentioned by Bon Appétit magazine in their Ski addition as "a must place to dine "while in the NC mountains.

While owning Michaels Fine Dining I was also the food and wine columnist for the Omnibus Magazine, a local WNC publication.

While **Executive Chef** at Sandestin's Tops'I Resort, I created the Emerald Coast Seafood Challenge to benefit the Cancer Society, and won four trophies during the competition.

In Wilmington ,NC I **won** first place three years in a row at the Azalea Coast Seafood Chowder Cook-Off.

During my time catering for the NC Film Studios in Wilmington NC, I cooked for Domm Delouise,Dan Aykroyd, Gene Hackman, and crew during the filming of Loose Cannons. I also prepared food for the wedding scene in Betsy's Wedding an Alan Alda production.

References:

Joe and Stephanie Carlton / Current owners of Inn on Church

Michael and Rhonda Horton / Past owners of the Woodfield Inn and the Inn on Church

Steve and Brenda Merrifield / Past owners of Inn on Church .

Wayne and Ronda Nelson / Former owners of the Woodfield Inn

Kerry Lindsey / founder, and former owner of Highland Lake Inn / current owner of the Cove at Highland Lake

Lark Lindsey / founder and original Executive Chef of the Highland Lake Inn , Former Partner of Lark's Restaurant (Now Flight)

Laurie Bakkie /Former owner of Cafe Laurie, culinary educator and cookbook author(she is also one of my past Sous Chefs) Owner of the Sage Gourmet shop on main street Hendersonville.

Additional References and Contact Information for References Supplied at the appropriate time by Request.