

GREGG ZERINGUE

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Accomplished Food and Beverage professional with extensive experience in culinary management is seeking a senior role in the luxury hotel and resort market. I have a proven track record of success in team leadership, culinary education, program development, quality assurance, and mentoring. Known for a strong work ethic, strategic and creative problem-solving abilities, and exceptional performance in high-pressure environments. Demonstrates the ability to manage multiple priorities effectively while maintaining a sharp focus on guest satisfaction and client relationships.

EXPERIENCE

JULY 2023 – PRESENT

DIRECTOR OF FOOD AND BEVERAGE, HORSESHOE CASINO, LAKE CHARLES, LOUISIANA, USA

- Leads the strategic planning and successfully reopened the Horseshoe Casino Lake Charles adding its flagship restaurant, Gordon Ramsay Steak to the properties dining selections.
- Responsible for the full staffing, capex, menu planning, training, and selection of all OS&E for Gordon Ramsay Steak
- Responsible for F&B marketing, entertainment, and outlet scheduling.
- Achieves F&B operational goals in cost of goods, payroll, and profit margins.
- Implemented comprehensive training programs for all staff members to include customer service and product knowledge as well as enrolled all employees in Serv Safe training.
- Work closely with our vendors in both food and beverage to maintain positive relationships to negotiate favorable contracts and pricing agreements to maximize profitability.
- Ensure compliance with health and safety regulations maintaining high scores in sanitation.

AUGUST 2021 – JUNE 2023

EXECUTIVE CHEF, BEACHES TURKS & CAICOS, RESORT VILLAGES & SPA

ADDITIONALLY, JUNE 2013 – FEBRUARY 2017

EXECUTIVE CHEF, BEACHES TURKS & CAICOS, RESORT VILLAGES & SPA

- Responsible for all aspects of the Culinary Division of the largest all-inclusive resort in the Caribbean, 768 rooms, generating \$100 million in food and beverage revenue
- 21 restaurants spread over four distinct villages, dining options included Caribbean, Jamaican, French, Asian, Italian, Southwestern, Floridian, Indian, Mediterranean, and Irish cuisines
- Communicates with and supervises the Culinary Division's 345 employees
- Implemented the Culinary Concierge Program for guests with dietary restrictions
- Succession plan put in place for Islanders to work towards and achieve promotions
- Completed training programs for staff development on culinary techniques, hosted intern program for high school juniors and seniors to learn about culinary and the resort
- Liaison for support departments in the resort, Human Resources, Engineering, Purchasing, Environmental Health Services (HACCP)
- 2022 Chef of the Year for the Turks and Caicos Hotel and Tourism Board

FEBRUARY 2017 – AUGUST 2021

EXECUTIVE CHEF, L'AUBERGE CASINO RESORT, LAKE CHARLES, LOUISIANA

- Accountable for \$70 million in food and beverage sales annually
- Ten food outlets, comprising of fine dining, buffet, fast casual, QSR, all day dining, employee dining room, banquets, and room service. Cuisines ranged from Southern Cajun and Creole to Continental, Asian, Modern Grill and Barbecue.
- 1000 room casino resort with spa and golf club comprising of 2400 employees.
- Responsible for the capex, renovation and restructuring of two restaurants
- Developed health, safety, and HACCP audit initiative
- Involved with Penn Gaming's Mentor Program to develop future leaders

NOVEMBER 2011 – JUNE 2013

EXECUTIVE CHEF, WESTIN NEW ORLEANS

- Administer all aspects of the food & beverage division for a 438-room, full-service, four star/four diamond hotel with over 40,000 square feet of banquet space; generating over \$14 million annually in food & beverage revenue
- Culinary team of 65 total kitchen and stewarding staff
- Participated in two successful task force operations as Executive Chef, first at the five-star Oak Room at the Seelbach Hilton and second at the South Seas Island Resort at Captiva Island

JANUARY 2007 – NOVEMBER 2011

EXECUTIVE CHEF OWNER, GMZ HOSPITALITY

- Started GMZ Hospitality to pursue a career as a restaurant owner/caterer.

APRIL 2005 – JANUARY 2007

DIRECTOR OF FOOD AND BEVERAGE, GRAND HYATT ATLANTA

JANUARY 1998 – APRIL 2005

EXECUTIVE CHEF, GRAND HYATT ATLANTA

PREVIOUS EXPERIENCE WITH HYATT HOTELS IN NEW ORLEANS, WASHINGTON DC AND ORLANDO

EDUCATION

ASSOCIATE'S DEGREE CULINARY ARTS, DELGADO COLLEGE

CONTINUING EDUCATION, CULINARY INSTITUTE OF AMERICA AT GREYSTONE

INSTRUCTED BY MICHELIN STARRED CHEF JEAN LOUIS PALLADIN

ACTIVITIES

I have always been involved with the local community by serving in a culinary role, volunteering for charity events or coaching youth sports. Currently I serve on the advisory board of our local culinary arts school. I have also been invited to the Chef's Garden in Ohio to teach. I have traveled there several times and always learn new trends and techniques while visiting. My personal achievements of winning the 2022 Turks and Caicos Hotel and Tourism Board Chef of the Year award and Best of Show at the New Orleans Food and Wine Festival are personal highlights of my career. I grew up in Louisiana where outdoor activities are vast and plentiful; I enjoy working with fresh seafood and local ingredients.