

# Whitney Werner, CEC

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2551 Barry Avenue  
Los Angeles, Ca 90064  
(310) 575-9863

## PROFESSIONAL RESUME

- 6/97 to Present      WHITNEY'S, THE BEACH CLUB, Santa Monica, California  
**Executive Chef**, Chief officer for all food and beverage operations, three restaurants branded signature restaurant Whitney's at the Beach, two bars, 200-400 daily covers and banquet capacity up to 1500 persons.
- 6/95 to 5/97      LOS ANGELES CULINARY INSTITUTE, Burbank, California  
**Chef Instructor** for garde manger, basic skills & American regional classes.
- 8/91 to 5/95      WHITNEY'S, Santa Monica, California  
**Executive Chef/Sole Proprietor**, Designed and opened 40-seat restaurant, created recession-proof menu, received various restaurant awards and popular reviews, realized \$800,000 in annual sales
- 2/90 to 7/91      CAFÉ MONTANA, Santa Monica, California  
**Executive Chef**, Supervised all operations, initiated eclectic cuisine expanding business from 200 to 400 covers daily, California/eclectic cuisine
- 2/84 to 1/90      "DIAGHELEV" RESTAURANT, LE BEL AGE HOTEL, Hollywood, California  
**Chef de Cuisine**  
LE MARMITON, Santa Monica, California  
**Chef Garde Manger**  
"THE POLO LOUNGE" THE BEVERLY HILLS HOTEL, Beverly Hills, California  
**Chef de Cuisine**  
KAUAI HILTON AND BEACH VILLAS, Kauai Hawaii  
**Chef de Cuisine**  
AMBASSADOR HOTEL, Taipei, Taiwan  
**Western Kitchen Chef Consultant**  
IRVINE HILTON AND TOWERS, Irvine, California  
**Chef de Cuisine**  
RITZ CARLTON HOTEL, Laguna Niguel, California  
**Pastry and Hot Kitchen Sous Chef**

## AWARDS:

Chef of the Year 2001, Chef de Cuisine Association of California  
Whitney's at the Beach, The Beach Club, Santa Monica, California  
President's Award, Chef de Cuisine Association of California  
Silver Merit Award 1992, California Restaurant Writers Association  
Whitney's, Montana Ave, Santa Monica, California  
Zagat Guide Acclaimed 1991-1995, "Whitney's on Montana"  
4 Star Award 1989, Le Bel Age Hotel, LA's Top 100 Restaurants

**CERTIFICATION:** Certified Executive Chef, American Culinary Federation

**AFFILIATIONS:** President, Les Amis d' Escoffier Society  
Vice-President, Chef de Cuisine Association of California / ACF Local Chapter

**EDUCATION:** Culinary Institute of America, Hyde Park, New York  
A.O.S. Hospitality/Food Service Management, 1984  
Culinary Apprenticeship, Tavern on the Green, New York, New York