

**FLORIDA INTERNATIONAL UNIVERSITY  
SCHOOL OF HOSPITALITY MANAGEMENT**

**MICHAEL J. MORAN  
Chef Instructor**

Michael J. Moran has been a chef instructor at the School of Hospitality Management since 1991. Prior to joining the faculty, Professor Moran led a distinguished career as a chef in the United States and abroad. Career highlights include, chef de cuisine at Chef Allen's Restaurant and Executive Chef at Bella Luna Restaurant, two top rated South Florida venues. Professor Moran also was the Executive Chef for King Hussein and Queen Noor of Jordan, and held positions at such prestigious establishments as Windows on the World and La Reserve in New York City.

He received his culinary degree from the Culinary Institute of America graduating with the prestigious Keating Award, voting him "student most likely to succeed" Professor Moran holds a Bachelors and Masters Degree in Hospitality Management and is a Certified Hospitality Educator. During his tenure at Florida International University, Professor Moran has received numerous awards for excellence in teaching from student and faculty alike. Currently Professor Moran teaches the intermediate and advanced food courses as well as International Cuisine. Chef Moran has been instrumental in the success of the South Beach Wine and Food festival coordinating numerous culinary events and achieving international acclaim with the greatest chefs in the world. He is a member of the Executive Board of Directors of the American Institute of Wine and Food as well as chairperson of the "Days of Taste program" for South Florida. A career in business education, which includes executive management seminars as well as international business development and analysis, make him a valuable asset to the faculty.

## *Michael James Moran*

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### **Education**

- 1999-2003** Florida International University School of Hospitality and Tourism  
Masters of Science, Hospitality Management
- 1985-1986** Florida International University School of Hospitality Management  
Bachelor of Science, Hospitality Management
- 1981-1983** The Culinary Institute of America, Hyde Park, New York  
Associates of Occupational Studies Degree in Culinary Arts

### **Professional Experience**

- 1991 – Present** **Chef-Instructor/Lecturer, Florida International University School of Hospitality and Tourism Management, North Miami, Florida**
- Responsible for course design, and implementation of instruction and overall quality of courses in Food Production Management Program. Developed International Cuisine course as well as Food Management for students in the dietetics and nutrition program both are mainly hands on, currently being taught. Organize guest speakers as well as a variety of community events and competitions including the American Institute of Wine and Food National Conference. Worked with the Caribbean Culinary Team from Puerto Rico for culinary competition. Coordinator for the Chaine Des Rotisseurs national best young chef finals spring 2003. Instruction includes Advanced Food Production Management serving World Class Cuisine in a public restaurant where students create menus. Actively involved with recruiting effort as well as student advising. Directly involved in efforts to raise significant funds annually as a member of the South Beach Wine and Food Festival Planning Committee havin. Served as Culinary Coordinator of the South Beach Wine and Food festival 2001,2002,2003,2004,2005. Served as chairperson of the Bubble Q event as well as food seminars for the South Beach Festival. Previously was culinary coordinator for the Florida extravaganza in 1995- 2000 at FIU. Activities included restaurant Grand Tasting as well as multiple dinners and events.

*Michael J. Moran*

**1990-1991 Chef-Instructor, New York Restaurant School**

Chef-Instructor responsible for ten preparations per week, including management and hands on culinary courses. I developed a reputation for quality and excellence in teaching. Awarded Gold Medal at New York food show for hot food presented cold gastronomic menu. I assisted the Program Director in revising curriculum and developing new material. Personally advised students and assisted in the placement process as well as developed new industry contacts.

**1989-1990 Executive Chef, Bella Luna Restaurant, South Miami, Florida**

Responsible for the Culinary Management including menu and daily specialty dishes for this four star Regional Italian concept. Produced fresh pasta daily, as well as cutting edge dishes and trained staff to execute consistent high quality product. Excellent employee retention as well as food cost and labor cost management. As Executive Chef implemented the opening of the restaurant, and with several innovative promotions which enhanced revenue for this successful high volume fresh concept. Created new revenue sources and built average sales to four million dollars annually.

**1989 Executive Chef, Who's In The Grove, Coconut Grove, Florida**

Opening Chef for 225-seat upscale dinner club from conception. Developed menu and trained staff in all phases of kitchen production. Upscale clientele drawn by the principals; Maria Concita Alonso and Stuart Copeland required constant creativity. Developed popular menu signature dishes and built clientele around innovative promotional ideas.

**1987-1989 Chef D` Cuisine, Chef Allen's Restaurant, Aventura, Florida**

Responsible for kitchen performance, quality and new item development for 180 seat four star concept. Using indigenous ingredients developed American Regional promotion, which was very successful. Responsible for daily menu changes as well as the creation of specials. Trained all the line cooks as well as the service staff on preparation, seasoning, and cooking techniques. Restaurant achieved many accolades and awards including best restaurant in the southeast.

**1986-1987 Chef-Saucier , Chef Tournant Intercontinental Hotel, Miami, Florida**

Worked under Chef Marshall Burke in various departments including Banquets, Pastry, Garde Mange as tournant. Responsible for development of the daily specials for a la carte gourmet restaurant. Promoted to saucier of gourmet four star Pavilion Grill a premier Miami Restaurant.

- 1985-1986      Chef D` Cuisine Toby's Bar and Grill, Kendall, Florida**  
Worked directly under Chef Michael Chiarello as chef d`cuisine, assisted in opening menu design as well as staffing and planning. Prepared staff training materials as well as presentation guidelines for four star New American restaurant. Worked all line positions as well as expedited and did daily inventory and ordering.
- 1983-1985      Executive Chef, King Hussein and Queen Noor of Jordan The Royal Palaces, Amman, Jordan, Middle East**  
As the Executive Chef was personally responsible for daily menu planning, state visits, and various functions at three palaces in Jordan. Supervised staff of fifty employees involved with various types of food preparation. Daily responsibilities included food procurement as well as budget targets for food and labor. Duties included catering for off premise events and Inflight meals. Planned and prepared state visits for very large groups including Queen Elizabeth, Francois Mitterand, and many other world leaders. Daily preparation included the first family and their guests as well as visiting protocol and support staff. Reported directly to Maitre' Domo and their majesties, and managed six other chefs.
- 1983            Chef Tournant, La Reserve Restaurant, New York, New York**  
As a line cook worked all stations in this classical French restaurant under Master Chef Bernard Herman. Involved in all aspects of preparation including pastry, garde mange, and butchering. Worked line stations for lunch and dinner and did station mise en place. Observed presentation of daily specials and then replicated the Chef's creations for pre-service tasting with service staff.
- 1982            Chef Tournant, Windows On The World Restaurant, New York, New York**  
Rotated through all stations in the restaurants as well as central services bake shop under Chef's Henri Bubee and Herman Reiner. This was arranged as an externship from the Culinary Institute and did include large banquets as well as time various outlet restaurants. I Worked line stations including: grill, saute, fry, steam, and pantry in Market Bar and dining rooms during busy lunch meal period. Worked dinner service at Windows Restaurant 107<sup>th</sup> floor restaurant often working directly under the Executive Chef.

- 1980-1981      Cook, Joseph's Restaurant, Inwood, New York**  
Worked directly under Chef G. Harris in continental 120 seat restaurant. Duties included station set up as well as dinner service at oven, grill, saute, and pantry. Responsible for the kitchen during lunch service, and worked line with one other cook. Responsible for preparation of weekly parties including weddings which involved prep and Ala carte service.
- 1977-1980      Cook/Manager, Special Events Food Service, Elmont, New York**  
Mobile food operation involving 20-30 stands set at Racetracks, Street Festivals and private parties in the New York Metropolitan area. Began as assistant to cook and was promoted to cook and then first cook. Involved in all aspects of food preparation, set-up and service onboard 50 foot custom Waymatic trailer fully equipped with grill, griddle, fryers and soda dispensing system. Managed several free standing units with up to seven workers responsible for cash as well as inventory control. This was one of the largest mobile food companies in the New York area at the time. Shifts involved transport, set-up, service, break-down, transport, resetting at various venues.
- 1977-1978      Cook, The Huntington Corporation, Cedarhurst, New York**  
Worked counter, handled cash, prepared pizza from scratch. This was an after school part-time position which involved preparing items to company specifications. Duties included cooking, serving, cleaning and guest contact.
- 1976-1977      Cook, Buger King Corporation, Hewlett, New York**  
As a cook I worked the chain broiler, sandwich table, fryer, and sanitation duties. I was promoted to shift leader after two months and employee of the month award after four months. Trained new cooks and answered directly to unit manager.

## **Professional Consulting**

- 1988**            **Chef Consultant ,Monty Trainer’s Restaurants**  
**1989**            **Coconut Grove ,Florida**  
Designed, costed, and implemented new menu for three high volume seafood operations simultaneously.
- 1990**            **Operations Manager, Fortunatos Italian Restaurant, South Miami, Florida**  
Developed menu and staffed restaurant for opening. Developed training tools and trained front and back of the house staffs. Restaurant received three stars on its first review.
- 1993**            **Chef Consultant, Bruzzi Italian Restaurant,Aventura,Florida**  
Changed menu, hired Chef and implemented control measures to increase the profit margins of this 350 seat upscale concept.
- 1998**            **Chef Consultant, Citrus Restaurant, Seoul,Korea**  
As consulting Chef , Developed Mediterranean concept and menu. Traveled to Korea to implement the menu items as well as train the Chef and his staff.
- 2001**            **Chef Consultant, Four Runners Restaurant group, Coral Gables, Florida**  
Implementation of controls and increased profitability for multi unit international restaurant consortium
- 1995-2005**      **Cuinary Coordinator South Beach Wine and Food Festival**  
Planning and organizing multiple events including food seminars with Food and Wine Magazine as well as Food Network Chef Talent.

## **Achievements**

- Keating Award: Voted students most likely to succeed by fellow students at the Culinary Institute of America.
- Excellence in Teaching Award, State of Florida University System.
- Teaching incentive Award for productivity.
- Curriculum committee responsible for new course development and current course revision guidelines.
- Vision committee to set course for the new millennium at the School of Hospitality Management.

*Michael J. Moran*

- Perfect attendance, Culinary Institute of America.
- Certified Hospitality Educator: American Hotel Motel Association.
- Demonstrations with Chef Patrick Martin from the Cordon Bleu.
- Demonstrations with Chef Guliani Bugialli.
- Demonstrations with Chef Graham Kerr.
- Demonstrations with Chef Paul Prudhomme.
- Judge for Kahlau Bakeoff in professional category.
- American Institute of Wine and Food, Executive Board of Directors.
- City of Hollywood citizen's advisory committee.
- Florida International University Academy for the Art of Teaching, Board Member.
- Chef and the Child Program Chair and coordinator. American Institute of Wine and Food along with National Conference volunteer coordinator.
- Wine Extravaganza at FIU volunteer coordinator and logistics consultant.
- Wine and Food pairing course with Chip Cassidy at FIU.
- Assist with recruiting and Dean's lecture series as a student liaison.
- Currently working on Text proposal for education and Industry.
- Korean Executive Management seminars in partnership with Seoul National University and Chung Aug University at FIU.
- Developed new courses currently being offered at FIU as electives, which have helped enrollment.
- Mentor to various groups including local school districts.
- Volunteer for various charity events to benefit the community including Planned Parenthood, Second Harvest, Share Our Strength, Cystic Fybrois and the Coral Gables Farmers Market.
- Working Partnership with leading Owners/Chefs in the community in order to advance the quality of courses offered at FIU.
- SOS Organizing Committee 2005
- FIU Culinary Team Founding Advisor
- 101 Zinfandels Event Culinary Coordinator
- Distinguished Speaker Star Chefs South Florida