

James T. Canter

2022 Shadow Cliff St.
San Antonio, TX 78232
Cell: 813.504.2344
worldcheff@gmail.com

PERSONAL OBJECTIVE: To provide extraordinary cuisine & service to my clientele while administering an educational aspect to their dining experience. To become a leader, innovator, & pillar in the community at large while nurturing and cultivating others in the spirit of the culinary arts.

EXPERIENCE:

2014 - Present Owner/operator Guerrilla Gourmet Food Truck - Specializing in sustainable and locally sourced cuisine, culinary consulting & food service management

- **Launched a off-shoot brand of Guerrilla Gourmet - TAVERNA TEX-MED (2019)**

2012-2014 Victoria Country Club, Executive Chef

2009-2012 Alhambra restaurant, lounge, hookah bar, “Step it up McAllen” local TV series, McAllen Cable Network, RGV metro video magazine, McAllen, Texas

Executive chef/consultant/Executive director for RGV farmers market alliance, a non-profit
Media personality/social activist/director of public relations & social media

Managed and operated all facets of Business, including promotional endeavors, charity events ,
off & on premise catering, daily operations, farmers market management.

Created and operated the city of McAllen, & Weslaco’s, Texas first organic local farmers markets
2008-2009 Cooks & Co., Remote Control Monkey Productions, Chefs on the loose, Sangria’s,
L’Eden Tampa, FL -CULINARY CONSULTANT

2007-2008 St. Petersburg Museum of Fine Arts Café St. Petersburg, FL

- Executive Chef/Culinary Consultant

2006-2007 Pane Rustica Tampa, FL, Rustic bistro-cuisine, Restaurant Chef

2002 – 2005 SEASONAL CHEF CONSULTANT/ TASK FORCE MANAGER

Various Locations, USA

- *Cafe Michelle; Talkeetna, AK: Chef de Cuisine*
- *Mulligan's; Lake Tahoe, CA: Executive Chef*
- *Denali Park Resorts; Denali, AK: Corporate Executive Sous Chef*
- *Salvador Mollis; Portland, OR: Chef Caterer*
- *Bighorn River Resort; Yellowtail, MT: Executive Chef*
- *Fish, Sausalito, Ca: Chef tournade, market purchaser*

1999 – 2002 Pena Pachamama San Francisco, CA

- Nuevo Latino Cuisine
- Executive Chef/Owner

1997 – 1999 Bruno's (AND) Foreign Cinema San Francisco, CA

- Bruno's: French/ Italian Cuisine; Foreign Cinema: French
- Restaurant Chef (Bruno's)
- Sous Chef (Foreign Cinema)

1995 – 1997 Kuletos (AND) Canyon Grill San Francisco, CA

- Kuletos: Northern Italian Cuisine; Canyon Grill: Contemporary California Cuisine
- A la Carte service (Kuletos)

- Banquet production (Kuletos)
- Sous Chef (Canyon Grill)

1994 – 2009 *Palma Ceia Golf & Country Club Tampa, FL*

- Contemporary American Cuisine
- Roundsman/ Chef de Partie

1993 – 1994 *Fringale San Francisco, CA*

- French/ Basque Cuisine
- Garde Manger
- Nationally acclaimed restaurant (U.S.A.)

1990 – 1993 *Omni Hotels International Tampa, FL*

- Contemporary American Cuisine
- Culinary Apprenticeship Program
- Trained in Classic Kitchen Brigade System
- Received numerous awards for cuisine and service

EDUCATION:

- 1990 – 1991 Pinellas Technical Education Center Pinellas Park, FL

- 1991 – 1993 ACF sanctioned culinary apprenticeship, Omni Hotels International, Tampa, FL

ACHIEVEMENTS & AWARDS:

- Messlords/Navy Entertainment - Global culinary entertainment for US military
- UNESCO culinary ambassador to China representing San Antonio, TX
- 2nd place Guy's Grocery Games chef/contestant
- Tito's Vodka Bloody Mary Invitational - 1st/2nd place
- Service awards & positive editorial critiques: *Best Places Northern California*, "One of the bay areas most talented chefs and major proponent of local and sustainable cuisine",
- "Most sophisticated lunches in the bay area", "culinary superstar" *St. Petersburg Times*
- Former owner of two catering companies: ***Pomegranate & Haute Cuisine Catering, Co***
Owner of Pena Pachamama, Managing partner, Alhambra.
- Two time "Best taste of McAllen", McAllen international food festival, 2010-2012
- Two time 1st place "Cocina de los Americas, Corona international paella competition", San Antonio, Texas, Culinary Institutes of America, 2010 & 2012
- 1st place "peoples choice" award/paella ranch cook off, Austin, Texas
- four time "Top 100 best restaurants" Texas,/ Texas Monthly magazine
- 2nd place RGV Iron chef competition/ McAllen, Texas

- 1st nationally accredited farmers market in McAllen, Texas
- “Top 20 community leaders”, McAllen, Texas/ City Magazine
- Numerous other media accolades and positive editorial critiques/ The Monitor/Valley Town Crier/Uber magazine/Healthy Valley Magazine/ Clase Magazine/Ole Décor/Valley Business Report/ City Magazine, etc...
- Chef/host cooking show “Step it up McAllen” and “Guerrilla Gourmet” “mockumentary” cooking show.
- Channel 4 Action news Sunrise frequent guest chef.
- Board of directors member of RGV Farmers Market Alliance, a non profit (501c3)
- Advisory committee board member for South Texas College, culinary arts program
-

REFERENCES;

Breene Cantwell, Gm, Victoria CC, 361-573-3712

Juan Carlos Zapata, Proprietor, Alhambra McAllen, 956-994-9754

Robert Sturm, CEMC, Executive Global Master Chef, Omni hotel, 949-584-5969

Richard Bottini, CEC, Executive chef, Six tables, 813-504-2344

Thomas Powell, Cec, Executive chef, Palma Ceia Golf & Country club, 813-253-3061

Robert Helstrom, Executive chef, Kuleto's, 415-397-7720

Gerard Jamgothcian, CEC, CEPC, Executive chef/proprietor, L' Eden, 727-324-9059

Gerald Herigoyen, Executive chef, Fringale, 415-543-0573

Dwayne, Proprietor, Bruno's, 415-643-5200

Laurent Kategley, Executive Chef, Foreign Cinema, 415-648-7600

Quentin & Eddie Navia, Proprietors, Pena Pachamama, 415-646-0018

Francine & Nick Forrester, Proprietors, Big Horn River Resort, 406-666-9199

Michelle Faurot, Proprietor, Cafe Michelle, 907-733-5300

John Smith, William Wallace, Executive chef, Denali Park Resorts, 907-276-7234

**Greg & Michelle Baker, Chef/proprietors, The Refinery, Cooks & Co., Chef's on the loose,
813-237-2000**

This is a majority of my reverences if you see it necessary I can provide more at a later time.