

Philip Kastel

Los Angeles . CA
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Experience

Grill Concepts, Inc.

2006 - 2017

Executive Vice President, Culinary

Created, implemented and oversaw all menu and culinary aspects for all 32 restaurants (4 separate concepts) within the company, including legacy brands *The Grill on the Alley* (fine dining), *Daily Grill* (casual) as well as creating both the *Public School* brand; the chef-driven gastropub concept, along with Point Seafood that became the company's growth vehicles. Also created the QSR brand within the company (*In Short Order*).

Headed the training and opening teams across 12 states, with locations generating a total of \$130M in sales. Created training programs for over 2400 employees and management. Increased company EBITA from a negative \$2.5M to positive \$5M, reducing prime cost 8 basis points.

Developed the gluten-free program, sustainable seafood initiative and sushi program, as well as all nutritional analysis across the brands. Developed training programs for both FOH and BOH along with full catering, private dining and beverage programs.

Worked alongside the Marketing department to develop and implement promotional and seasonal offerings across all brands. Collaborated with the SVP and facilities teams on kitchen design and layout for all new locations to achieve optimal functionality.

Developed new purveyor relationships to increase profitability while never sacrificing quality.

Served as the public face and persona for the company, appearing in multiple magazine profiles, news publications, and talk show/media outlets. Co-created the "Raising the Bar" celebrity charity event in Los Angeles in partnership with The Michael J. Fox Foundation in conjunction with the restaurants.

Hillstone Restaurant Group

1995 - 2006

Executive Corporate Chef

Responsible for menu development and kitchen operations for several locations and new openings, including Gulfstream, Bandera, Palm Beach Grill, R&D Kitchen and Houston's. Assisted in creating the first kitchen-training manual for the Gulfstream brand.

Assisted with the development of a successful intern program between the company and The Culinary Institute of America.

Education

Scottsdale Culinary Institute

1993 - 1994

AOS Degree in Culinary Arts & Sciences and Restaurant Management

Skills / Awards

Public School awarded the 2017 Hot Concept Award by Nation's Restaurant News, which recognizes a restaurant concept for their innovation, rapid emergence in the marketplace and consumer appeal.

Certified and trained on the Woodstone Woodfired ovens and grills

Trained and certified by the Gluten Intolerance Group for menu and kitchens.

Media Training and multiple magazine features and on-air appearances for local, regional and national talk shows and culinary segments to promote and showcase the various brands.

Press kit available upon request.

