

# Greg Tefs

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## Professional Summary

Chef, educator, and consultant with 20+ years of international culinary experience and a proven record of advising restaurants, schools, and private clients on menu innovation, operational efficiency, and global cuisine integration. Adept at developing profitable restaurant concepts, training staff, and elevating guest experiences.

## Core Competencies

- Culinary Business Consulting & Strategy
- International & Cross-Cultural Cuisine
- Menu Development & Concept Innovation
- Restaurant Operations & Cost Control
- Staff Training & Culinary Education
- Event & Private Dining Consulting
- Food Safety & Sanitation (Illinois Certified Instructor)
- Guest Experience Optimization

## Professional Experience

- Culinary Consultant, Private Chef & Educator, 2015–Present
- Adjunct Chef Instructor & Operations Consultant, Robert Morris University, 2014–2015
- Adjunct Chef Instructor & Curriculum Consultant, Kendall College, 2013–2014
- Chef Instructor, Le Cordon Bleu College of Culinary Arts, 2002–2013
- Cooking Connection Manager, H.E.B Grocery Company, Austin, TX, 1999–2002
- Private Chef & Consultant, Aspen, CO, 1998–1999
- Executive Chef, The Beaumont Inn, Aspen, CO, 1996–1999

## Education

- A.A.S., Culinary Arts, Art Institute of Colorado, Denver, CO, 1997 (Alpha Beta Kappa Honor Society)
- B.A., Interdisciplinary Studies (Business & Psychology), University of South Carolina, Columbia, SC, 1985

## Selected Expertise

- Menu Strategy: Developed international-inspired menus balancing authenticity, creativity, and profitability.
- Restaurant Operations: Advised on BOH systems, staff training, and cost control for improved margins.
- Concept Innovation: Helped clients integrate global culinary trends such as fermentation, functional foods, and fusion cuisine.