



JOSEPH J. HUNT II

CULINARY MANAGEMENT AND CONSULTING SERVICES

PROFESSIONAL PROFILE

I'm a private chef who has dedicated over two decades to serving engaging, educational culinary experiences to students and families. I'm passionate about building partnerships that bring fresh and new ideas to the table!

ACCOMPLISHMENTS:

- Selected to represent U.S. in 2012 Foire Expo alongside Maître Restaurateur Chef Sylvain ANTONI of Le Pont Saint-Etienne in Limoges, France
- Finalist for the American Heart Association "Celebrity Chef Challenge", benefiting the annual Heart Ball
- Highlighted on news segments for spearheading heart-healthy community initiatives

COMPETENCIES

- Demonstrated strategic business and leadership acumen
- Excellent communication skills
- Well-versed in a wide variety of cultural culinary practices and backgrounds

COMPLIANCE

- Insured & Bonded through the United States Liability Insurance Group (USLI)
- Registered business vendor with the City of Charlotte
- ServSafe® Certified

CONTACT DETAILS:

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Non-profit: www.eotocaf.org

CAREER HISTORY

920 Services (920services.com)

Chef de Cuisine | September 1996 - Present

- Executive Chef curating customized menu selections and offering full-service catering and bartending services for more than 1,000 events
- Private cuisinier for domestic and international dignitaries, including the first elected female head of state in Africa, Ellen Johnson Sirleaf, former President of Liberia
- Premier caterer for 15+ years of annual Cycle to the Sea ride, benefiting the Adaptive Sports and Adventures Program (ASAP) at Atrium Health Carolinas Rehabilitation

Each One Teach One Culinary Arts Foundation (EOTOCAF.org)

Co-Founder & Chief Executive Officer | 2015 - Present

- A registered 501(c)(3) non-profit organization
- Develops and implements all cooking demonstrations and lesson plans
- Communicates with parents and faculty to evaluate performance and development of students
- Served as advisor for several culinary programs, including New Bern High School, Charlotte-Mecklenburg Schools and Baltimore City Public Schools

