

Chef Scotty Wagner

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Overview

Chef Scotty has more than twenty years as an executive chef executing high-end catering events and private dinners from remote luxury islands to celebrity estates. Renowned for his artistic talents, contagious laugh, huge heart, commitment to the environment and exquisite epicurean style formidable in all styles of cuisine, Scotty is seeking a position that utilizes his business owner skillset to pursue freedom and personal happiness by joining an amazing team in delivering the ultimate guest experience.

Attributes

Bilingual- Spanish, Supreme Work Ethic, Natural Leader/Teacher, Team Oriented/Follower, Success Driven, Exceptionally Adaptive, Guidance Counselor Communicative, High Integrity, Artistically Gifted, Compassionate/Insightful, Excellent Problem Solver, Infectious Laugh/Sense of Humor, Genuine Heart

Yachting/Island/Private Chef Experience

- **M/Y MUCHOS MAS (145')** Freelance Head Chef, January/February 2023
 - Fast adaptation to new galley
 - Exceeded owner expectations with integrated dietary restrictions
 - Remotely sourced specialty food items upon last minute requests
 - Participated in all drills and rotation of night watch
- **M/Y ST. DAVID (197')** Interim Head Chef, December 2022-January 2023
 - This yacht went through four different chefs in three months before I came on board
 - Inventoried and organized walk-in freezer and dry pantry, setup offsite/remote provisioning
 - Executed daily menus as chosen by guest's same day including 100-person New Years Eve event
 - Two exclusive back-to-back charters with a four-hour turnaround time
 - Executed three days of children cooking classes for two hours each
- **OVER YONDER CAY** Executive Chef, Bahamas, 2014-2018
 - Participated in transitioning the island kitchen and service from household to commercial
 - Resided on 72-acre private island in a shared yacht style cabin for months at a time
 - Initially started as Executive Chef but filled in F&B Manager role when necessary
 - Supervised two kitchens executing cuisine for charters of up to 35 guests
 - Island rented to elite clientele for approximately one million dollars inclusive
- **PRIVATE CHEF/ESTATE MANAGER** Dr. Ed Bosarge, 2018-2021
 - Lived on site/traveled with owner and assisted PA with daily business operations
 - Oversaw and assisted chefs at S/Y Marie and S/Y Tenacious owned by the principle
 - Accommodated extensively evolving dietary restrictions and principles daily medications
 - Managed housekeeping at five luxury estates and head estate manager of Houston households
 - Appointed to Vice President of Sola Sweetener by the principle "fix" the company in six months

- **PRIVATE CHEF/ESTATE MANAGER** Katherine Gehl 2017-2018, Chicago, IL
 - Moved principle out of three 10,000 sq ft homes within 3 months
 - Managed estates and chef duties with only one principle and a 3-year-old and 13-year-old child
 - Oversaw build-out of Chicago penthouse flat with three separate staff quarters
- **OWNER** ChileCo Catering/Synerchi Consulting, Southern California 2004-2023
 - Celebrity Chef to Matthew McConaughey, Kobe Bryant, Justin Timberlake amongst others
 - Exclusive caterer at 15 venues throughout Southern California
 - Acting Executive Chef planning all logistics for routinely six events per week
 - Trained Job Corps disadvantaged LA youth in integral culinary program
 - F&B Consultant for GOOD2B gluten-free bakery, Wangs Asian Kitchen, Pantai Inn
 - ChileCo Catering awarded Top Caterer, San Diego Magazine 2009 & 2010
- **OWNER** Indulchi Catering/Chef Scotty Consulting, 2018-October 2023
 - Designed and implemented Covid era pop-up with Vom Fass/Delectable
 - Executive Chef/Consultant for Baker House, Lake Geneva high-end boutique restaurant
 - F&B Consultant for Stoughton Country Club, 675 members with multiple onsite venues
 - Executive Chef/Consultant for Coachman's Golf Resort & Restaurant

Education

- California Culinary Academy AOS Culinary Arts Degree, 1999-2001
 - Graduated with high honors/awarded internship at Bellagio Hotel, Las Vegas
- University of Wisconsin La Crosse, Wisconsin, 1994-1998
 - Major: International Marketing & Business, Minors in Spanish/French
- Bluewater Fort Lauderdale, Florida, 2022 STCW / PDS / ENG1
 - STCW BST (A-VI/1) – Basic Training Certificate (PST, FPF, EFA, PSSR)
 - STCW Designated Security Duties (A-VI/6-2)

Accolades/Accomplishments

- Co-Created & Served on Board of Slowfood Urban San Diego, 2009
- Featured in *Culinary Careers*, by Smilow & McBride, published by Clarkson Potter, May 2010.
- Named "Top 50 People to Watch" San Diego Style Magazine, 2010

References

Sam Roberts, Dr. Ed Bosarge/Captech Executive Assistant
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