

JONATHAN SCHWARTZ AKA VINNY VERELLI - RESTAURANT RESUME

In the early 70's you didn't learn culinary skills in a school, you got on the job training and styles taught were as different as the chefs you worked for. When you were hired it was often because you showed up at the right time. You were only a "place holder" until you proved yourself. Often that meant simply showing up on time.

1970, Top of the Hub Boston Massachusetts – 52 Floor of Prudential, line man and steamer

1970 B&R Deli, Roxbury Mass – Cranking out lunches M-F, Salad and grill station

1971 Primrose Inn Gainesville Florida – A Meat and Two, Cook and prep

1972 Pizza Inn, Gainesville Florida – Pizza maker

1972 Long John Silvers, Gainesville Florida – Fry cook

1972-74 Salini's Pizza and Deli, Gainesville, FL – Manager

1974-75 Primrose Inn, Gainesville, FL – Cook and prep

1974 12 East, Gainesville, FL – Waiter

1975 The Balsams Hotel, Dixville Notch, New Hampshire - Waiter

1975-76 Various day waiter jobs through a NYC agency – Show up in white shirt and black pants

1975 Churchill's Midtown NYC- Salad and prep

1976 Soho Charcuterie NYC – Counterman in Charcuterie

1976-77 Café Pepe's on Indian Rocks Beach, FL – Spanish cuisine, Waiter

1976-77 La Cave on Indian Rocks Beach, FL – French cuisine, Waiter

1976-77 Baumgartner's across the street from the world-famous Kapok Tree Inn - Captain

1977 Talk of the Town Clearwater Florida – waiter and bartender

1977 The Essex in Sussex hotel, Springdale New Jersey - breakfast cook.

1977-79 The Elephant and Castle, Greenwich Village

1977 Some Wok place on Sheridan Street. I think it was there for about 2 weeks.

1976-1984 Soho charcuterie – Brunch Chef, Lunch Cook, Charcuterie Chef

In 1979 I started touring and working on cruise ships. By 1980 the only restaurant job I maintained was the Soho Charcuterie until 1984.

1985-1986 did some part-time catering work in Atlanta

2010-Present, Cooking With Vinny – YouTube Channel with cooking and review videos.

cooking with vinny.com