

**The Towers of Key Biscayne, Inc.**

The Auditorium

1121 Crandon Boulevard

Key Biscayne, FL. 33149

Special Board of Directors' Meeting June 8<sup>th</sup>, 2011

Meeting called to order at 7:05 PM

**I. Roll Call**

Members Present:

Mr. Anthony Ottavio	President
Ms. Allison Owen	Vice-President
Mr. Mario Lopez	Treasurer
Ms. Judy Rosenblum	Asst. Secretary
Mr. Ricardo Martinez	Director
Mr. Allan Khan	Director

On the Phone:

Dr. Elsa Dominguez	Secretary
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Also Present:

Mr. Joe Maura	General Manager
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**II. Determination of Quorum**

Having established the presence of 7 Board members the meeting preceded.

**III. Restaurant**

**A- Selection of Operator**

Mr. Ottavio mentioned that the initial step chosen by the Board to select a restaurant operator was to appoint a Restaurant Committee. The Committee - chaired by Gabrielle Ottavio- worked diligently to present its recommendations to the Board. Also mentioned that the first part of the meeting will address the selection of the operator and the second part about the conditions found once the Association took over the property when Bertolini left plus the report on things we have to do.

Chair Gabrielle Ottavio spoke about the steps followed by the Committee, their meetings, the advertisements, the interviews, etc. The Committee had an open meeting on Friday June 3rd to present its recommendation to the Board, it followed two full days of interviewing the three finalists. Board members were invited and participated as well.

Mrs. Ottavio announced the Committee selected and recommended Corey King as the operator.

Attached is the Committee's report presented to the Board as well as Corey's curriculum.

Mrs. Ottavio briefly talked about Corey's education and his over 24 years of work experience. He is moving from California with his wife and four children. His wife -marketing and financial experience - will work with him. He is very energetic, accessible, is willing to work with the Board and our community. They already passed both criminal and background check. Gabrielle emphasized that due to the fact that the selection process was finished several weeks ahead of schedule will facilitate the opening of the restaurant before the busy season.

It was followed by questions from the Board members and the audience.

**Mr. Ottavio moved to approve Cory King as the restaurant operator.**

All Board members unanimously agreed.

**B- Kitchen Condition**

Mr. Maura presented his report on the kitchen's condition and the deteriorating stage of the equipment. Mr. Maura estimated that the cost to make the kitchen workable and healthy will be \$ 65,000. It was mentioned that previous operator returned the kitchen in poor condition, not giving maintenance to our equipment. The Association reported those conditions to Bertolini several times in the past after periodic inspections and they were ignored.

**Mr. Ottavio made a motion to allocate \$65,000 from Reserve account to upgrade Restaurant equipment.**

All Board members unanimously agreed.

It was followed by a discussion from board members as well as members of the audience contemplating a deposit as part of the contract for the new operator in order to protect our investment.

Mr. Ottavio summarized the comments saying that we will arrive to a consensus to figure out what the skin will be. The new operator should have our support initially -as done in the past - .

We must encourage him to maintain our equipment.

#### **IV. Open Forum**

#### **V. Adjournment**

**Meeting Adjourned at 7:30 pm**

**Minutes typed by Jorge Alfonso**

**Minutes approved by Dr. Elsa Dominguez, Secretary**

## COREY

**Education:** Johnson and Wales University, Providence, RI  
A.A.S. Culinary Arts Degree/98

### **Work Experience:**

4/10 – Present **Cal Polytechnic University, San Luis Obispo, CA**

#### **Executive Chef**

- π Development of menus and recipes for University Presidential Events, 19 existing locations, and new concepts
- π Hosted several sustainable wine maker fundraiser dinners on and off campus
- π Accountable for ordering, scheduling, marketing, and weekly numbers for a \$24 million account
- π Introduction of Molecular Cuisine to a Campus Environment including the use of Liquid Nitrogen, Spherification, and Gelification
- π Creation of HACCP & Safety Training Manual's for Cal Poly Corporation
- π Donation of time and experience in the community assisting the development of local youth's looking to become Chefs

8/07 – 1/10 **Tulane University, New Orleans, LA**

#### **Sr Executive Chef**

- π Development of menus and recipes for Sodexo Campus Dining serving 4,500 meals daily and for Sodexo national cookbooks
- π Accountable for ordering, scheduling, marketing, and weekly numbers for a \$14 million account
- π Prepared menus and food for VIP parties such as President Clinton, President Obama, Vice President Gore, Senator Hillary Clinton, Harry Conick Jr., and The Ambassador of Brazil
- π Training and development of 220 employees
- π Developed Tulane into a Johnson & Wales Co-Op sight
- π Member of the S.E.E.D. committee on sustainability
- π Participated in Sodexo's Traveling Chef Program
- π Developed Le Gourmet into a nationally recognized sustainable restaurant on campus
- π Volunteered at local nonprofit restaurant "Café Reconcile" to assist at risk teens in gaining industry experience

1/07 - 8/07 **Texas A&M University, College Station, TX**

#### **Executive Catering Chef**

- π Development of menu and recipes for Catering, Retail, and Resident Dining with sales of \$8 million
- π Accountable for ordering, scheduling, marketing, and weekly numbers
- π Prepared food for VIP parties such as President Bush, President Bush Jr., The President of Panama, and the Texas A&M Board of Regents

10/05 - 1/07 **Compass Group/Eurest Dining, Milford, MA  
San Antonio, TX**

- π Development of menu and recipes for 500 Thermo Electron employees
- π Accountable for ordering, scheduling, marketing, and weekly numbers
- π Part of Opening and Closing management team
- π Worked several Eurest accounts including CVS, Boston Globe, USAA, World Savings Bank, and North Safety

5/05 - 10/05 **Culinar International, Myrtle Beach, SC  
Embassy Suites, Kingston Plantation**

- π Accountable for all back of the house functions held in over 100,000sq ft of banquet space
- π Creation of new breakfast, Azaleas, Omaha Steak, and banquet menus
- π Corporate BOH Johnson & Wales on campus recruiter

## COREY

10/03 - 5/05 **Tomberg's Catering, Wellington, FL**

### **Executive Chef / Partner**

- π Developed menu and recipes for corporate and private clientele
- π Integral part in creation of company specs, guidelines, and standards
- π Controlled all day to day functions and ordering

3/03 - 10/03 **Ocean Properties, Delray Beach, FL**

### **Executive Sous Chef**

**Key West, FL**

- π Creation and Implementing of new and improved cooperate standards
- π Development of new ala carte menu items for the Marriott and Hilton Hotels
- π Maintain the highest company standards under the Marriott and Hilton brands

1/02 - 3/03 **Classic Catering People, Baltimore, MD**

### **Sous Chef**

- π Creation of new menu ideas for new and existing clientele including Baltimore Ravens, Washington Capitals, Northrop Grumman, Baltimore Aquarium, and The Preakness
- π Supervision of functions, ranging from 25-20,000 guests
- π Company representative on various local cooking shows and Food Networks The Best of "Catering Companies"

10/00 - 1/02 **Radisson Ponce de Leon Golf Resort, St. Augustine, FL**

### **Executive Chef**

- π Assumed scheduling, hiring, inventory, menu planning, and P&L projections
- π Management of employees during operation of all restaurant and high profile banquet functions

1/99 - 10/00 **Chevy's Fresh Mex, Warwick, RI**

### **Assistant GM/KM**

**Lawrenceville, NJ**

- π Assumed scheduling, inventory, and hiring for all back of the house
- π Developed fish specials for the entire north east region
- π Evaluated P&L statements to produce weekly numbers

3/97 - 9/98 **New York Yacht Club, Newport, RI**

### **Head Chef**

- π Created a bistro style menu on a weekly basis
- π Responsible for purchasing utilizing a competitive bidding process
- π Assisted with banquets, weddings, and receptions including the opening ceremony of the "America's Cup Race"

### **Certifications and Skills:**

- π Recipient of Tulane Student Affairs Professional Award
- π Recipient of the Aggressive Hospitality Award at Johnson & Wales
- π Received President's Commission on White House Fellowship Award
- π Johnson & Wales University student employee at Radisson Hotel 7/96-3/98
- π Serve Safe certified #2090428, Serve Safe Alcohol certified #4867372
- π Developed partnership with local YMCA & University Athletics while coaching youth sports that allowed teams and parents to attend NCAA sporting events
- π Specialist United States Army Reserves 7/94-7/02
- π Ability to create unique Ice Sculptors and Fruit carvings
- π Helped develop and run the "Ask The Chef Program" for Le Gourmet Chef

## RESTAURANT SELECTION COMMITTEE REPORT

On June 3, 2011 the Restaurant Selection Committee met in open session and voted to recommend Mr. Corey King as the next restaurant operator at the Towers.

That recommendation was taken forward to a Special meeting of the Board of Directors of The Towers condominium on June 8, 2011.

GABRIELLE OTTAVIO

Chair- Restaurant Selection Committee