



## Chef PHILIPPE PAROLA

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www.CantBeatEmEatEm.com

Find Chef Philippe on

YouTube

## BACKGROUND

Chef Philippe Parola has over 40 years experience of active service in the culinary profession. He has successfully developed business resources through creative cuisine skills, management techniques, and marketing campaigns. Chef also has a long list of award winning achievements and professional accomplishments at both the national and international levels.

## CURRENT FOCUS



### CAN'T BEAT 'EM, EAT 'EM!™

Chef Philippe has published a book that features invasive species which includes recipes. His *Can't Beat 'Em, Eat 'Em* campaign is a crusade to help stabilize natural environments while developing a human consumption market for invasive species. Chef aims to save our ecosystems **ONE BITE AT A TIME!** Learn about the book at [www.cantbeatemeatem.us](http://www.cantbeatemeatem.us).



### FOOD OPERATIONS CONSULTING & ANALYSIS

Chef Philippe offers professional food operations consulting and analysis. He and his team of qualified professionals perform a full scope analysis of startup and existing restaurants to find opportunities to maximize profit, create sustainability, and ensure consistent quality food and service. Learn more at [www.ChefPhilippe.com](http://www.ChefPhilippe.com).

## ACCOMPLISHMENTS

- ⊙ Chef Philippe previously owned and operated French fine dining and casual dining restaurants for 26 years.
- ⊙ Consultant for *A La Carte Food Processing*: recipe development for food products such as soups, entrees, and sauces since 1984.
- ⊙ Successfully developed *Chef Philippe Demi-Glaze* sauces for the wholesale market- *Chef Philippe's Demi-Glaze* is #1 in Quality, Taste, and Price!
- ⊙ Consultant for the U.S. Agricultural Trade Office: development of recipes and international marketing strategies from 1988 - 2003.
- ⊙ Consultant for Louisiana Wildlife and Fisheries: game and fish recipe development and marketing since 1983 including black-tip shark, alligator meat, nutria meat, and the invasive carp.

## MEDIA, AWARDS, AND COMMENDATIONS

- ⊙ **PRINT MEDIA:** International sEafood Leader Magazine, New York Times, Los Angeles Times, Gaishuko (Japanese magazine), China Post, Taiwan News, Paris Express, Gourmet World Magazine, Cooking Light Magazine, The New Yorker, Scientific American, The Atlantic, Smithsonian, and others.
- ⊙ **TELEVISION:** Featured on CNN, ABC, NBC, CBS, National Geographic, PBS, France 2 News, Fuji, Animal Planet (Jeremy Wade's Mighty Rivers series), ESPN, Food Network (Extreme Cuisine with Jeff Corwin), BBC, Bayou Wild, and more.
- ⊙ Silver Plate National Award, Chaine des Rotisseur, 1988
- ⊙ Best French Continental Restaurant, Louisiana Life Magazine, 1988 - 1990
- ⊙ Presidential Medallion, U.S. Presidents Alumni Dinner inauguration, 1993
- ⊙ Title of Commandeur del la Commanderie des Cordon Bleu de France, 1997
- ⊙ U.S. Representative at FOODEX in Japan, France, and Germany 1988 - 1994
- ⊙ Baton Rouge American Culinary Federation Chapter, Founding Member, 1983
- ⊙ Les Toques Blanches International, 1984
- ⊙ Japan Chef Association, Honorary Member, 1999
- ⊙ Quebec Chef Association, Honorary Member, 1997

## EDUCATION

Culinary Arts & Management Degree, 1985, Institute of Culinary Arts, Avermes France

## CERTIFICATION

Certified Executive Chef  
Brevet Professional in  
Hotellerie Food and Beverage

## LICENSE

Chef Parola Culinary Institute  
Licensed in 1994 by the  
LA Department of Education

## LANGUAGES

English | French | Italian