

CURRICULUM VITAE

George Levendis
Kauai Community College
3-1901 Kaumualii Hwy., Lihue, HI 96766
808-245-8365
George30@Hawaii.edu

Education

- 2018 Hawaiian Language Course, Level 1, Kauai Community College
- 2011 Permaculture Design Certification Course, Center For Bioregional Living
- 2009 CRT3025 Culinary Safety & Sanitation, 33 Continuing Education Hours
- 2009 CRT9032 Food Service Management, 33 Continuing Education Hours
- 2009 Nutrition Certification Course, 33 Continuing Education Hours
- 2002-2004 Culinary Associates Program, New York Institute Of Technology
- 2000-2002 Culinary Program, Boces-Wilson Technology Institute
- 2002 Kings Park High School Graduate/Diploma

Professional Experience

KAUAI COMMUNITY COLLEGE
CULINARY ARTS PROGRAM INSTRUCTOR
2024 – PRESENT

EATCHEFGEORGE LLC
C.E.O. & OPERATOR
KAUAI, HAWAII
CHEF, CATERER, HOSPITALITY PROFESSIONAL & EVENT PLANNING SERVICES,
F & B CONSULTING, TASK FORCE
2013 – PRESENT

D.B.A. : ZORBAS
WAILUA, KAUAI.
RESTAURANT OWNER, OPERATOR, EXECUTIVE CHEF, GENERAL MANAGER
2022 – 2024

D.B.A. : GREEK GYRO STAND
WAIPOLI, KAUAI.
FOOD STAND OWNER, OPERATOR, CATERER
2020 – 2023,

D.B.A. : CHEF GEORGE OF DA JUNGLE
KILAUEA, KAPAA & WAILUA. KAUAI, HI
FOOD TRUCK OWNER, OPERATOR, CATERER
2013 – 2017

KAUAI PASTA
LIHUE, KAUAI
RESTAURANT MANAGER, HEAD WAIT-STAFF, BARTENDER
2020 – 2022

LAVA LAVA BEACH CLUB
KAUAI SHORES HOTEL, WAILUA, KAUAI
EXECUTIVE CHEF
2019 – 2020

HILTON WAILUA BAY RESORT
WAILUA, KAUAI
FOOD & BEVERAGE MANAGER, CASUAL CHEF
210 HOTEL RESORT, ROOM SERVICE, THE GARDEN GRILL RESTAURANT, MAMAHUNES
TIKI BAR & GRILL, OHANA BANQUET HALL, GRAB & GO PAVILION PANTRY,
CONSERVATORY CONFERENCE ROOMS.
2016 – 2019

EASTSIDE CAFÉ
KAPAA, KAUAI
RESTAURANT MANAGER, HEAD WAIT-STAFF, BARTENDER
2012 – 2014

JOSSSELIN'S TAPAS BAR & GRILL
POIPU, KAUAI
FLOOR MANAGER & HEAD WAITSTAFF
2011 – 2014

BELLA VITA CITY GRILL
ST. JAMES, LONG ISLAND, NEW YORK
CHEF DE CUISINE
2009 – 2011

IVARONE'S PRIME VIEW
PORT WASHINGTON, LONG ISLAND, NEW YORK
EXECUTIVE CHEF
2007 – 2009

BLUE HONU
HUNTINGTON VILLAGE, LONG ISLAND, NEW YORK
EXECUTIVE CHEF, CHEF DE CUISINE, SOUS CHEF
2003 – 2007

ISLANDIA MARRIOT HOTEL
ISLANDIA, LONG ISLAND, NEW YORK
BANQUET CHEF, LINE COOK
2001 – 2003

DIETIES CAFÉ
COMMACK, LONG ISLAND, NEW YORK
HOST, EXPO, SERVER, BUSBOY, DISH-WASHER, LINE COOK

1998 – 2001

KINGS PARK BAKERY & DELI
KINGS PARK, LONG ISLAND, NEW YORK
DELI WORKER & STOCK-BOY
1995 – 1998

Courses to Teach

CULN 100 MATH FOR THE CULINARY ARTS
CULN 111 INTRODUCTION TO THE CULINARY INDUSTRY
CULN 112 SANITATION AND SAFETY
CULN 115 MENU MERCHANDISING
CULN 116 INTRODUCTION TO CULINARY SUSTAINABILITY
CULN 160 DINING ROOM OPERATIONS
CULN 271 PURCHASING & COST CONTROL

Service

SCHOLARSHIP COMMITTEE
2024 – PRESENT

COMMENCEMENT COMMITTEE
2024 - PRESENT

Professional Activities

- 2024 ServSafe Food Protection Manager Certification Examination Certificate
- 2024 General Ethics Certificate Course from the Hawai'i State Ethics Commission
- 2023 Kauai, Taste Of Hawaii Participant, Zorbas Mediterranean Cuisine
- 2019 & 2023 Hawaii Food Handlers Certificate Course
- 2018 Tips/Alcohol Handlers Certificate Course
- 2018 Manager Certification Course
- 2018 & 2022 Hawaii Liquor Commissioner Course & Exam-Blue Card(on-premise consumption)