



Chef PHILIPPE PAROLA

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www.ChefPhilippe.com

www.CantBeatEmEatEm.us

Find Chef Philippe Parola on

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and
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



MODERN RESTAURANT CONCEPTS

Chef Philippe has shifted his focus, in this post-pandemic society where labor is difficult to obtain, to developing new, modern restaurant concepts with an innovative smart menu that minimizes labor and kitchen space while maximizing profits in a larger dining space through an extended bar which will create a social environment for customers.



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.

ASSESSMENT

COMPETITION
OPERATIONS
FINANCES
WORKFLOW

MENUS

RECIPES
DEVELOPMENT
DESIGN
INNOVATIVE

LESSONS

PRIVATE
COOKING
LESSONS
IN YOUR HOME

STARTUP

MARKET ANALYSIS
BUSINESS PLAN
BRANDING
ATMOSPHERE
STAFFING

TRAINING

FRONT OF HOUSE
BACK OF HOUSE
OFFICE STAFF
MANAGEMENT

MARKETING

WEBSITE
SOCIAL MEDIA
ADVERTISING
LOYALTY PROGRAM
EMAIL CAMPAIGN

EDUCATION

Culinary Arts & Management
Degree, 1975, 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



CHEF PHILIPPE'S CRUSADE: CAN'T BEAT 'EM, EAT 'EM!™

Chef Philippe has published his *Can't Beat 'Em, Eat 'Em* book that features forty invasive species which includes recipes and details of how each invasive species negatively affects the environment. 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.

MEDIA COVERAGE

- ◎ **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.