

Career Timeline

Jon Hochstat

1986 (1st job after culinary school) - Opening Carambola Beach Resort in St Croix for RockResorts as Chef Tournant. Their beach was where the last scene of Trading Places was filmed.

1987-1988 Kitchen Manager Legal Seafood. Ran the kitchens of their Worcester, Chestnut Hill and Burlington Stores. Also had GM responsibility in Burlington.

1989-1991 Opening management team Ark Restaurants Washington DC. Opened America & Center Cafe in Union Station and Sequoia in Washington Harbor

1992 Member opening F&B mgmt team Disneyland Paris. Developed and implemented on-the-job training program for all table service restaurants in the park. Was only purebred American manager in F&B at the park. We opened 29 restaurants in 1 day and trained 5000 people in 4 weeks.

Late 1993-mid 1994 - Member re-opening management team Mount Nelson Hotel (Orient Express) Cape Town South Africa. Opened in 1899, always one of the top rated hotels in Africa and the world. Recruited to reopen all of the food & beverage outlets in the hotel.

1995- late 1998 Restaurant Manager Walt Disney World. Received 2 Disney Excellence Awards in my first 6 months there. Was part of leadership team for Global Food & Beverage Guest Satisfaction for all of WDW. Also member of team which rewrote the service standards for all table-service restaurants on property.

1998-2001 - General Manager Jake's in Guatemala City, Guatemala. Consistently rated amongst the top restaurants in Central America (still)
<http://www.winne.com/guatemala/to12.html>

2001-2004 Out of the restaurant business

2005-2006 Manager Junior's Cheesecake Grand Central Terminal NYC

2008-2011 Crif Dogs & PDT (see my site for info) 2011 on Costa Rica (see my site for info)