

## Chef Jason Schwartz

Jason Schwartz is your “classic” Floridian; having been born and bred in New York, and then migrating to Sunny South Florida. His early years were spent in Long Island, with his father Eric, (born and raised in the City of New York), and his mother, Susanne, a French immigrant). While his mother was born and raised in France she came to the states as a teenager bringing her love for food and wine with her. Unfortunately, she was taken from Jason at age 8 in an auto accident. Having never learned the French side of his heritage; great food and great wine, he did find his passion for cooking through necessity. With only a father who knew nothing of cooking besides a char grill out back, Jason was forced into cooking and feasting out of survival! At age 9 Jason took over cooking the family meals for his father and older brother due to his insatiable need for a palatable meal!

At age 15 Jason found employment as a dish washer at a mom & pop breakfast establishment. ***“I was a ceramics technician!”*** he claims. Pride in his job and an unmatched determination for detail and perfection in every dish, pot or fork he cleaned made him proud to claim this title. Within 6 months Jason was promoted to line cook and has continued growing since. While working at a bar & grill in Wellington Jason learned the potential and value of empowerment. One day he got creative, put together a different presentation of one of the establishments dishes and the owner was so impressed he called all the staff together and proclaimed ***“Jason Schwartz made this beautiful dish, and this will be the standard from this day forward...”*** ***“This changed my outlook on life”*** stated Chef Schwartz. ***“I wanted to be the pace setter, the leader...”***

Jason enrolled into The Florida Culinary Institute in 1996. His instructors immediately saw his potential and helped him secure a position cutting lettuce in the Garde Manger department of **The Sailfish Club of Palm Beach**. 1 year later he was promoted to Chef Garde Manger creating melon carvings, ice sculptures, choid froid displays and talo pieces.

After 3 years at The Sailfish Club in Palm Beach, Jason took the role as Sous Chef for **Chef Larry Glazer** to open **The Sundry House** in Delray Beach, Fl. He then followed Chef Glazer back to New York City to his restaurant **55 Carmine**. During his stint in NYC he helped open **Teatro Grille** under **Chef Jean Bailly** and held the title of Chef Garde Manger for **Chef Rick Moonen** at the prestigious New York Times 3 Star rated **Oceana** restaurant.

Jason then moved to Houston Texas to hone his skills under **Chefs Timothy Keating**, and **Ken Gladyz** with **The Four Seasons Hotel** for 3 years. Then after he returned home to Palm Beach, Florida and earned the title of Executive Chef of **The Palm Beach Gardens Marriott**. Through this role he traveled around the country for several different Marriotts including, **Chicago, Schaumberg, Boca Renaissance, Ft Lauderdale, and Richmond Marriotts**.

Jason was the first chef to earn the AAA Four Diamond award as Executive Chef of both **The Jupiter Beach Resort & Spa** where he lead his team for 3 years and in his recent new role as Executive Chef of **The New Orleans Marriott, Metairie at Lake way**

He has taken part in “The Great Chef’s Collaborative” of 2007, several live cooking spots on TV, syndicated news stations, cooking demonstrations and seminars as well as “The Metropolitan Cooking & Entertaining Show” in Palm Beach where he was chosen as 1 of 11 local chefs to represent Palm Beach along side **Bobby Flay**, **Paula Dean**, and **the Neelys**.

***“We are of the most trusted profession, second only to doctors. We give nutrient, sustenance, energy, and the psychological fulfillment to power you through the day. We can not recreate the wheel, merely rotate it. It has all been done many times over, it is our passion and drive to steer the wheel into a direction that will inspire, and intrigue peoples ever changing senses, of touch, taste, sight, and smell.”***