

# CHEF ELLARD RESIGNATO, M.S.

## BIOGRAPHY

Chef Ellard Resignato started his long education and passion in food and food preparation learning from his Father - a merchant seaman and cook on tugboats in New York City. Chef Ellard's first job was in New Jersey, as a dishwasher, at an Italian restaurant, eventually working his way up to pizza cook and igniting his desire to pursue a career as a chef.

Chef Ellard received professional Chef training (2012-2014) at Kalani-Honua Retreat and Educational Center on the Big Island of Hawai'i in the Chef/Shift Leader training program. He trained under Executive Chef Dana Butler, Chef Kenny Drotar, and Chef Mark Ceranski. He would go on to become a featured Chef and eventually Assistant Kitchen Manager at Kalani-Honua until 2018. Since 80% of Kalani's food was sourced locally, Chef Ellard established an excellent working knowledge of the Big Island's food supply.



Previously, Chef Ellard had the privilege to train (2002-2007) in Italian and Cajun cuisine under film maker, wine maker, and restaurateur Francis Ford Coppola in North Beach, San Francisco. He has studied permaculture design, sustainable farming and farm-to-table best practices with Chef Scott Laaback, Executive Director of the Hawai'i-based Center for Getting Things Started. Chef Ellard has trained on Hawaiian wild and invasive food plants with Chef, author (Wild Food Plants of Hawai'i), and wild food expert, Sunny Savage.

As a passionate lover of local and ethnic food, Chef Ellard has had formal classes and training on specific ethnic foods in over ten countries including Sri Lanka (Ecowave - Sri Lankan Food), Thailand (Silom Cooking School - Thai Specialties), India (Cafe 1987 - Indian Curry), Hawai'i (Kalani-Honua - Cooking In an Imu and Making Lau Lau), Italy (Casa Rigassio de Rondissone - Northern Italian Food), Japan (Nakajima Island - Seaweed Preparation & Osaka - Japanese Kyraben), Cambodia - (the Beachhouse - Provincial Cambodian).

He holds a Bachelor of Arts Degree in Business Management from Stockton University and a Master of Science Degree in Economics from Florida State University. Chef Ellard is a Professional Member of HI043 American Culinary Federation - Kona-Kohala Chefs Association.

Chef Ellard is currently a private Chef on the Big Island and continental U.S. for private events and clients using his extensive knowledge of international cuisine to design unique culinary experiences. He teaches regular public and private cooking classes on a range of cuisines at The Spoon Shop Kona, sharing his expertise and passion with aspiring home cooks. He is the co-founder and working Chef for the Kalapana Food Club on the Big Island, which brings a fine dining experience, using local ingredients, to residence of the lower Puna. For over 20 years, he has made it a tradition to cook Thanksgiving Dinner for people in need in both San Francisco and Hawai'i.

Since 2012, Chef Ellard has been the Executive Producer and Host of the Cooking and Travel Series, The Culinary Edge TV, which was selected for the 2019 Made in Hawai'i Film Festival and appears on Na Leo TV (Hawai'i Island), YouToo TV America (U.S.), and YouTube (Internationally).

When not working, Chef Ellard is an avid surfer, fisherman, traveler, and home brewer.

[www.theculinaryedgetv.com](http://www.theculinaryedgetv.com) / [theculinaryedgetv@gmail.com](mailto:theculinaryedgetv@gmail.com)