Meet FLORENTINO OLIVAS

EXECUTIVE CHEF - SAGE DINING SERVICES®



Recently promoted from Lead Cook/Sous Chef, Florentino Olivas is your new Executive Chef at Park Tudor School. He's an accomplished culinary professional with more than a decade of experience in managing high-volume food operations and leading kitchen teams.

Most recently working for a North American restaurant and hospitality company, Florentino managed concessions for the United States Tennis Association at Louis Armstrong Stadium in New York and led hot-side production teams at the Indy 500 and March Madness in Indianapolis. He also worked in food production for premium client suites at events like the Daytona 500, Coca-Cola 400, and Hollywood Casino 400.

Florentino served for four years with the United States Navy and received a Culinary Specialist certificate from the Navy Operational Support Center. He also has a certificate in restaurant operations from the American Military University and his commis de cuisine certificate from the San Diego Culinary Institute. He moved to Indiana a year ago and just got married; in his free time, he's on a mission to find the most interesting hamburgers in America.

Contact Florentino at FOLIVAS@SAGEDINING.COM Or 317.415.2700 with any questions, concerns, or feedback.



PARK TUDOR