

HEAD CHEF

Summary

Chef Energetic culinary professional with a blend of creativity, passion for food and exceptional cooking skills. Works well as a dynamic leader in high-pressure settings. Expert in managing kitchen staff and preparing foods at reduced cost without compromising quality and taste. Beautiful presentation of food Institutional and batch cooking Strong attention to safe food handling procedures Extensive catering background.

Highlights

- Strong butchery skills
- Contemporary sauce work
- High volume production capability
- Focus on portion and cost control
- Well-tuned palette
- Inventory management familiarity
- ServSafe certified

Experience

04/2016 to Current

Head Chef Company Name 1/4 City , State Identify opportunities to increase revenue, decrease kitchen expenses and maximize departmental productivity without compromising guest satisfaction. Regularly develop new recipes in accordance with consumer tastes, nutritional needs, and budgetary considerations. Consistently produce exceptional menu items that regularly garnered diners' praise. Ensure smooth kitchen operation by overseeing daily product inventory, purchasing and receiving. Follow proper food handling methods and maintained correct temperature of all food products.

05/2006 to 01/2016

Executive Chef/Director Company Name 1/4 City , State

- Working chef in charge of food costing and liquor.
- In charge of all food and beverage ordering and inventory controls.
- planning for 110 person restaurant plus on-site pavilion hosting banquets and weddings for up to 275 guests - plated, or 325 guests - buffet.
- Also provide service for gazebo snack bar and directly in charge of training all kitchen staff and front of the house staff on site.
- Frequently coordinate multiple parties in various locations of the premises at overlapping times.
- Working closely with ownership on lowering cost and increasing profit.
- Training for front of the house waitstaff and bar on up selling.
- Responsible for 35 weddings and 60 other on site food related events a year.
- Developed menus, pricing and special food offerings to increase revenue and customer satisfaction.
- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.
- Actively involved in cost control, sanitation, menu development, training, recruitment, private dining and catering.
- Regularly interacted with guests to obtain feedback on product quality and service levels.
- Achieved and exceeded performance, budget and team goals.

03/2004 to 10/2005

Sous Chef Company Name 1/4 City , State

- Working chef in charge of labor and food cost projections, menu design, training, promotional ideas, recipe design, ordering, quality control and portion control for 120 person restaurant.
- Verified proper portion sizes and consistently attained high food quality standards.
- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.
- Positively engaged with customers, offering menu information, providing suggestions and showing genuine appreciation for their business.

02/2003 to 12/2003

Kitchen Manager Company Name 1/4 City , State

- In charge of labor and sales projections, food costing, administration, inventory and ordering.
- Active line cook and prep cook when necessary.
- Helped manage quality control and actively participates in corporate wide meetings to enhance the productivity of the restaurant.
- Enhanced and maintained the central standardized recipe and ingredient repository, including nutritional and cost information.
- Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service areas.
- Ensured all staff understood expectations and parameters of kitchen goals and daily kitchen work.

02/2002 to 02/2003

Executive Chef Company Name 1/4 City , State

- In charge of labor and sales projections, food costing, administration, scheduling, inventory and ordering.
- Took on line responsibilities (working chef) when necessary and managed quality control.
- Included planning and execution of special events and banquets up to 500 people in-house.
- Ensured all staff understood expectations and parameters of kitchen goals and daily kitchen work.
- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.

Education

March, 2002

Associate of Arts : Culinary Florida Culinary Institute 1/4 City , State Culinary Arts with honors.

Culinary Arts Certificate

Skills

Arts, budget, cost control, costing, customer satisfaction, special events, inventory, meetings, pricing, profit, quality, quality control, quality control, recruitment, safety, selling, sales, scheduling