

## EXECUTIVE CHEF

### Summary

Talented executive chef with 22 years of experience running a quality kitchen. Train and manage kitchen personnel and coordinate all related culinary activities, including estimating food consumption and purchasing food, selecting and developing recipes, standardizing recipes for consistent quality, establishing presentation and quality standards, and ensuring proper safety and sanitation in the kitchen. Recognized as an effective leader with strong strategic planning, communication, and staff management skills.

### Highlights

Extensive butchery knowledge and skills

High volume production capability

Bilingual (English/Spanish)

Focused and disciplined

Focus on portion and cost control

ServSafe certified

### Accomplishments

Cooked at the James Beard House

Participated at The Food and Wine Classic in Aspen, Colorado

Cooked for the Les Amis d'Escoffier Society

Featured in numerous local papers

Completed Beef 101 at Texas A&M

Successfully managed a kitchen staff of 40+ employees during high volume dinner services for more than 500 diners each night.

### Experience

Company Name City, State Executive Chef 07/2014 to Current

- Manage the daily operations of a restaurant with a staff of 35 that generates \$5 million per year in revenue.
- Supervise training new hires and retraining existing staff on food presentation techniques.
- Oversee staff schedules and quality control.
- Regulate inventory controls, food cost (32%) labor cost (8%) and kitchen sanitation.
- Ensure excellence in guest satisfaction through effective training of staff.

Company Name City, State Executive Chef 12/2013 to 05/2014

- Opened a new operation with a staff of 50.
- Maintained a labor cost of 8.5% and food cost of 33%.
- Implemented a training schedule for all new kitchen staff.
- Met with sales representatives in order to negotiate prices and order supplies.
- Managed smallwares ordering for opening a 9,000 square foot restaurant.
- Butchered all steaks in a steakhouse that serves prime, grass-fed and Angus steaks.
- Implemented a training schedule so that broiler chefs are knowledgeable about different cuts and grades of meat.

Company Name City, State Executive Chef 08/2012 to 12/2013

- Changed all dining room and banquet menus.
- Assisted in overseeing multiple operations of the Breckenridge-Wynkoop Company.
- Maintained a food cost of 27%.
- Scheduled a staff of 50 people on a weekly basis while managing a labor cost of 8%.
- Increased banquet sales from \$750,000 to \$1.5 million within 1 year.
- Improved the overall standard of the Breckenridge-Wynkoop brand.
- Created a training schedule for banquet staff to be able to handle increase in business.

Company Name City, State Executive Chef 11/2011 to 08/2012

- Developed all menus: Lunch, Brunch, Happy Hour and Dinner.
- Trained and retrained kitchen staff on all menu items new and pre existing.
- Ordered and inventoried for entire operation: bar, front of the house and kitchen.
- Scheduled staff hours and assigned all duties.
- Prepared and cooked foods of all types, either on a regular basis or for special guests or functions.

Company Name City, State Executive Sous Chef 10/2006 to 11/2011

- Determined how food should be presented and created decorative food displays.
- Met with sales representatives in order to negotiate prices and order supplies for a high-end steakhouse that averaged \$12 million per year in revenue.
- Managed a staff of 60.
- Maintained a food cost of 33% and labor at 9%.
- Demonstrated new cooking techniques and equipment to staff.
- Collaborated with other personnel to plan and develop recipes and menus, taking into account such factors as seasonal availability of ingredients and the likely number of customers.
- Met with customers to discuss menus for special occasions such as weddings, parties and banquets.
- Monitored sanitation practices to ensure that employees follow standards and regulations.
- Ordered or requisitioned food and other supplies needed to ensure efficient operation.
- Estimated amounts and costs of required supplies, such as food and ingredients.
- Inspected supplies, equipment and work areas to ensure conformance to established standards.
- Recruited and hired staff, including cooks and other kitchen workers.
- Instructed cooks and other workers in the preparation, cooking, garnishing and presentation of food.
- Supervised and coordinated activities of cooks and workers engaged in food preparation.

#### Education

Associate of Arts : Culinary Arts Sullivan University , City , State , United States

#### Classes in Restaurant and Facility Operations

Courses in: Food Preparation, Kitchen Management, Patisserie and Confectionery, International Cuisine

Indiana University , City , State , United States

#### Skills

Microsoft Excel

Five years of experience with R.S.I.

Proficient in MenuLink and ShiftNote