

EXECUTIVE CHEF

Summary

Accomplished Chef with seasoned culinary and management experience in fine dining, high volume catering, and executive campus-wide restaurant oversight. Background in providing exceptional territorial leadership while directing restaurants, cafés, and catering operations simultaneously. Significant architect role in profit growth through comprehensive improvements in quality, productivity, efficiency, and customer service by not only upgraded training and inspiring a management team, but by also making the personal initiative to bring the same management inspiration to every member of kitchen and serving staff. Sincere passion and high quality in all results of work produced. Demonstrated expertise in:

Purchasing & Inventory Management

Food/Beverage & Labor Cost Controls

Innovative Menu Development & Planning

Budget Administration and Direct Proper Fiduciary Responsibility

Quality Assurance Control

Special Events Management

Customer Service & Guest Relations

New Facilities Start-Up Development/Planning/Execution

Accomplishments

Created new Café menu and managed it's launch menu with new Café operations by a retrained staff resulting in an increase in sales by 60% that consistently grows more than 8 months later to present time.

Restructured training processes for new hires and updated training of current employees for a more effective, energetic, and pleasant customer service team that improved customer attendance by 18%.

Experience

Executive Chef

February 2014 Company Name

Coordinated and oversaw all kitchen and Café activities at different locations on campus to ensure successful service to over 180 residents a day. Direct access and responsibility for entire dining services \$() budget. Developed menus and kitchen planning while hiring and training a staff averaging at () employees during slower and peak seasons. Catered multiple large events simultaneously while keeping regular dinner shifts organized and efficient. Specifically took initiative to increase safety and sanitary procedures. Held monthly meetings with residents to present updates and demonstrations on dining services procedures and event/menu planning while communicating ideas/suggestions from residents. Offered specific training programs to help employees maintain and improve job skills. Monitored training costs and created budget reports for management.

Delivered Results:

Developed a cohesive team between front and back of house and reduced amount of turnover.

Lowered food & produce costs by (%) while increasing quality through while implementing a new line of products through extensive experience and prior relationships with specific choice vendors.

Improved standard operating procedures for the kitchens of all food service operations and implemented new safety, sanitary, and organizational standards in all storage areas that increased inspection scores.

Successfully implemented Hydration program for all residents.

Chef De Cuisine / Riderwood Village

November 2005 to April 2013 City, State

- Responsible for managing budgets, preparing schedules for back of the house and culinary staff, and creating new and exciting menus while complying with recipe procedures. Managed inventory, and part stock orders. Steadily led team to maintain storing organization and sanitation standards. Developed and enriched exceptional employees by teaching classes to improve their current position and prepare for promotion. Purchased food and beverage, tableware, small ware and kitchen equipment. Successfully attained a growing profit after direct development and oversight of opening a new coffee shop and hot carry out. Participated on the designing stage of floor plans, and full ownership of menu planning. Chosen to cook for and represent company at annual Maryland Crabfest at Sandy Point Park on the Chesapeake in 2014()

Delivered Results:

Brought company plaque prizes for 1st place in Vegetable Crab Soup, and 2nd place for Cream of Crab Soup two years in a row.

Increased overall restaurant revenue through openings of hot carry out and coffee shop enough to update equipment and employee uniforms while still yielding a significant end profit after improvements.

Received notice as healthiest restaurant on campus out of three other large restaurants.

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Head Chef

August 2001 to November 2005 Company Name 1/4 City, State

- Responsible for all culinary operations Preparing schedules Purchasing of food & beverage & small wares Responsible for managing food budgets Maintain a high standard for the quality of food Created menus in participation with management Follow and maintain sanitation standards Maintaining high motivation in the staff members in collaboration with management.

Direct Results:

Increased efficiency of serving already high volume customer presence and was able to increase customer presence even more through better restaurant recognition in food quality.

Head Chef

February 1985 to July 2001 Company Name i¼ City

- Directed the daily operation of the restaurant by insuring high quality of every product Preparing daily specials Preparing high volume lunches and weekend dinners Catering special events for local offices.
- Weekly and monthly inventory Participated in local food competitions Created menus and recipe's Responsible for hiring culinary staff.

Education

2012

Frontline Culinary Certificate

AACCC

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2 semesters

2012-2013

Frontline Leadership Certificate - : 2010

ServSafe Instructor & Proctor ServSafe Certified

Skills

fiduciary, event/floor planning, Leadership, sales, teaching

Â Skills

Communication

Critical thinking

Organizational

Coaching

Interpersonal

Listening and Understanding

Logistical

Detail Oriented

Computer

Public Speaking