

## EXECUTIVE SOUS CHEF

### Summary

Dynamic, resourceful and skilled Executive Head Chef with 25 years of success in fine dining, casual dining and catering.

### Skills

- Staff development and training
- Inventory control
- ServSafe certified Operations management
- Follows proper SOP's of all organizations
- Focused and disciplined
- Cross-functional team management
- High volume production capability
- Well-tuned palate
- Supervision and training
- Focus on portion and cost control
- Bilingual (English/Spanish)
- Featured in The Carroll County Times

### Core Accomplishments

- Successfully managed two kitchen staffs of 40 employees during high volume dinner services for more than 250 diners each night.

### Experience

Executive Sous Chef Dec 2016 to Current

Company Name 1/4 City, State

- Taste all prepared dishes, and observed color, texture and garnishes.
- Adhere to staffing needs and adjusted hourly schedules in accordance with demand patterns, budget and local labor laws.
- Implemented and support companies SOPs.
- Effectively managed and assisted kitchen staff in producing food for banquets, catered events and member dining areas.
- Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.
- Followed proper food handling methods and maintained correct temperature of all food production.
- Ensured smooth kitchen operation by overseeing daily product inventory, purchasing and receiving.
- Followed proper food handling methods and maintained correct temperature of all food products
- Enforced appropriate work-flow and quality controls for food quality and temperature.
- Provided nutritious, safe, visually appealing, innovative and properly prepared and flavored food.

Executive Chef Jan 2012 to Dec 2016

Company Name 1/4 City, State

- Reduced food costs by 2% by expertly estimating purchasing needs and buying through approved suppliers.
- Systematically tasted and smelled all prepared dishes, and observed color, texture and garnishes.
- Expertly estimated staffing needs and adjusted hourly schedules in accordance with demand patterns, budget and local labor laws.
- Implemented and supported company initiatives and programs.
- Effectively managed and assisted kitchen staff in producing food for banquets, catered events and member dining areas.
- Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.
- Ensured smooth kitchen operation by overseeing daily product inventory, purchasing and receiving.
- Followed proper food handling methods and maintained correct temperature of all food products.
- Consistently produced exceptional menu items that regularly garnered diners' praise.
- Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports.
- Regularly developed new recipes in accordance with consumer tastes, nutritional needs, and budgetary considerations.
- Enforced appropriate work-flow and quality controls for food quality and temperature.
- Developed strategies to enhance catering and retail food service revenue and productivity goals.
- Provided nutritious, safe, visually appealing, innovative and properly prepared and flavored food.
- Consistently tasted, smelled and observed all dishes to ensure they were visually appealing and prepared correctly.
- Correctly and safely operated all kitchen equipment in accordance with set guidelines.
- Actively participated in staff meetings and operated as an effective management team leader.
- Identified opportunities to increase revenue, decrease kitchen expenses and maximize departmental productivity without compromising guest satisfaction.
- Built and fostered a team environment Expert in final plate preparation with authentic presentation.

Executive Chef Apr 2005

Company Name 1/4 City, State

- Reduced food costs by 2% percent by expertly estimating purchasing needs and buying through approved suppliers.
- Expertly estimated staffing needs and adjusted hourly schedules in accordance with demand patterns, budget and local labor laws.

- Implemented and supported company initiatives and programs.
- Effectively managed and assisted kitchen staff in producing food for banquets, catered events and member dining areas.
- Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.
- Followed proper food handling methods and maintained correct temperature of all food production.
- Ensured smooth kitchen operation by overseeing daily product inventory, purchasing and receiving.
- Followed proper food handling methods and maintained correct temperature of all food products.
- Consistently produced exceptional menu items that regularly garnered diners' praise.
- Prepared healthy, enjoyable breakfasts and dinners for diners.
- Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports.
- Regularly developed new recipes in accordance with consumer tastes, nutritional needs, and budgetary considerations.
- Developed strategies to enhance catering and retail food service revenue and productivity goals.
- Enforced appropriate work-flow and quality controls for food quality and temperature.
- Provided nutritious, safe, visually appealing, innovative and properly prepared and flavored food.

#### Education and Training

Bachelor of Arts , CULINARY ARTS 2001 CULINARY ARTS

BIC City , State , United States Classes in Restaurant and Facility Operations

Coursework in Pastry Arts Courses in: Food Preparation, Kitchen Management, Patisserie and Confectionery, International Cuisine Nutrition courses

#### Skills

Arts, budget, color, cost control, Staff training, English, estimating, Focus, functional, Inventory management, inventory, Inventory control, team leader, meetings, negotiator, Operations management, problem solving, producing, program development, purchasing, quality, receiving, retail, safety, Spanish, Staff development, staffing, Supervision, team management, work-flow