

EXECUTIVE CHEF

Executive Profile

An executive chef offering outstanding presentation, communication and cross-cultural team management skills. High-energy, results-oriented leader with an entrepreneurial attitude.

Skill Highlights

- Brand Development
- Butchery
- Cost Control
- Farmer Relationships
- Mentor and Development of Culinary Talent
- Recipe Research and Development
- Ingredient Procurement

Core Accomplishments

- Launched Over 5 hotel/resort openings or re-development concepts
- 2015 Food Network "Beat Bobby Flay" Winner
- 2013- Developed Hotels first Vegetable Urban Garden System
- 2013- Developed Hotels first Apiary for honey bees
- 2013 Member on Marriott Food & Beverage Council, Southwest
- 2012 Leader of the Year, Renaissance Phoenix Downtown Hotel
- 2006 Winner of the Marriott International "Rising Star Chef" Award
- 2006 Winner of Arizona "Young Chef de Rottisuer" competition
- 2006 2nd Place at the West Coast "Young Chef de Rottisuer" competition
- 2005, 2006 & 2010 Marriott Stock award for "Special Achievement"
- 2005 Nominated "Rising Star Chef" for Marriott International
- Guest Chef Of Holland America 2004-2015

Professional Experience

Executive Chef Aug 2014 to Apr 2015

Company Name - City , State

- Responsible for new opening hotel, assisted in development of all F&B concepts in this Boutique Hotel.
- Hire and train all culinary associates Create all recipes and plate costing. Build Culinary PR for the new property Operate PnL statements to align with projected budget Work hands on with all culinary team for training and consistency of food quality.

Executive Chef Oct 2013 to Aug 2014

Company Name - City , State

- Responsible for new opening, development and implementing F&B Concepts for this luxury Boutique Hotel Hottest Hotel to open in KC Hire and train all F&B associates Deliver World Class Luxury experience of food & beverage Build Culinary PR for the new property Modern Mediterranean Cuisine with seasonal inspiration using Midwest artisan farmers High-end and volume, banquet and catering events forecasted 8 million F&B in the first year.

Executive Chef Jan 2012 to Oct 2013

Company Name - City , State

- (Marriott Intl.) Responsible for opening, development and implementing all Brand initiatives for this full service 527 room hotel B&F Strategy, Breakfast Program, R Life Events Conversion Union hotel to Renaissance Brand Green zone ES results with Converted Property Current #1 in Renaissance Brand Event Service Developed and Opened Renaissance's premiere Elite Lounge #1 in Brand for Lounge Improved Food Cost by 1 point to Budget Member of Southwest Food Beverage Council for the Americas.

Executive Sous Chef Jan 2010 to Jan 2012

Company Name - City , State

- AAA Five- Diamond Resort
- Responsible for all culinary outlets in the Resort to include BLT Steak (Celebrity Chef Laurent Tourondel), Rita's Kitchen, Sprouts, Hoppin Jacks, R-Bar, Golf Grill and Banquet Kitchen Combined F&B revenue of \$22 mill annual Manage a total of 9 Managers/Supervisors and 100 associates Improved employee engagement score from 61% to 83% average or green zone for culinary Maintain Guest Satisfaction Score in all F&B areas to be number 1-2 in Brand.
- Improved ESS score to #1 Hotel in the Brand for 2010 Assigned property Coach for "BLT" Training roll out, Arizona market Responsible

for all Quality Assurance Standards.

Senior Sous Chef Nov 2002 to Jan 2010

Company Name - City , State

- Responsible for the development and implementation of all standard operating procedures for the food and beverage, in opening the hotel Combined F&B revenue of \$58 million annual Responsible in creating seasonal menus Developed Chef Garden to procure our own organic seasonal fruits & vegetables.
- Developed Chefs tasting table and interactive cooking Demo wine room for site visits, wine dinners and specialty events.
- Created and Executed Hands on Cooking Class for guest and catering events.

Sous Chef Mar 2002 to Oct 2002

Company Name - City , State

- Hands on training of all culinary team in fine dining, Contemporary American Cuisine Responsible for daily ordering with local farmers and purveyors Creating new menu ideas and working as Chef Tournant Work in multiple outlets Executing brunch, prix fixe menus, wine dinner and private parties for 25-100 people.

PM Sous Chef Mar 2001 to Mar 2002

Company Name - City , State

- AAA Mobile, Five Diamond Resort and Spa
- Terrace, Windows on the Green & Mary Elaine's
- Responsible for scheduling, creating daily features, new menu selections.
- Purchasing and inventory of a wide variety of beef, game, seafood.
- Working with local purveyors and farmers.

Apprenticeship Nov 2000 to Feb 2001

Company Name - City , State

- Four Star French restaurant celebrity Chef Daniel Boulud.
- Worked directly with executive Chef Alex Lee.
- Executed daily specials and sauces using the freshest ingredients and Nuevo French techniques.
- Worked stations as needed, prep, cook, and plate throughout dinner service.

Lead Line Cook Feb 1998 to Feb 1999

Company Name - City , State

- Work all stations. sautÃ©, fish and grill stations throughout dinner service Responsible for daily specials Menu costing for all Seasonal Changes. Butchery and Ordering

Education

Associate of Arts , Culinary Arts Feb 2001 California Culinary Academy - City , State

High School Diploma , Culinary Arts Feb 1999 Metro Tech - City , State , Maricopa

Mentorship , Tourism 1999 Phoenix Convention & Visitors bureau - City , State , maricopa

one year mentorship in tourism

Skills

Budgeting, Gastronomic Technique, Development Coaching, Costing, Inventory, Associate Engagement, Networking, Purchasing, Quality Assurance, Scheduling, Excel, Word, Adobe