

EXECUTIVE CHEF/ FOOD SERVICE DIRECTOR

Executive Profile

As a Chef, I have been exploring my passion for food and developing clean, healthy cooking techniques for over 30 years. This is done by executing successful operations strategies, decreasing staff turnover and developing winning menus according to consumer preferences. Proven front and back of house operations experience with an excellent track record in budgeting, decreasing costs while expanding business operations. Recognized as a highly effective leader with strong strategic planning, communication and staff management skills. This has been proven as a food service director and an executive chef.

Skill Highlights

- Leadership with great communication skills
- Budgeting and analysis expertise
- Expense control expert
- Food and labor cost expert
- Diverse industry/market Knowledge
- Vendor negotiations
- Excellent customer/employee communications
- Profit generation

Core Accomplishments

- Purchased & initiated a struggling catering company into a very successful catering company and 100 seat restaurant. Increased sales and marketing by 22% from previous year.
- Mediated vendor relations to decrease food cost by 7% in 2007 annually.
- Launched ongoing well-received program mentored by the Health Department and ServSafe. To include sanitation, food safety and hygiene.
- Delegated gourmet dinners for 4 up to parties of 600 with 100% customer satisfaction..
- Effectively managed restaurant kitchen, food service director leadership and catering in large volume.

Professional Experience

Executive Chef/ Food Service Director 02/2008 ÷ ¼ Current Company Name City , State

- Provides all phases of the hiring disciplinary actions and termination of employees.
- Trains staff in the functions of the food service duties.
- Supervising staff engaged in the preparation and serving of fresh wholesome foods to residents three times daily and special functions/events.
- Maintaining the cleanliness of food service areas and equipment.
- Inspecting of the entire kitchen and three dining rooms.
- Successfully honing in on all budgetary & financial records for the food service area.
- Performed work schedules and evaluating the work performance of staff.
- Supervise and maintaining menus and recipes with recommendations of the Dietitian as appropriate.
- Excellent negotiating and purchasing all Food Service products, including equipment.
- Maintaining updated records in accordance with federal and state regulations.
- ServSafe Certification in accordance with the state of Florida Food Management guidelines.
- Attained average food cost of 26.8%.

President/Owner/Executive Chef 12/2005 ÷ ¼ 04/2008 Company Name City , State

- Effectively ran and oversaw the daily cafe operations and coordinated and planned events for large catering parties.
- Responsible for all hiring, disciplinary actions and termination of all employees.
- Take charge attitude in the kitchen on a daily basis as well as a hands-on manager style at all times.
- Trained all staff in the functions of the food service duties.
- Supervised staff engaged in the preparation and serving of fresh wholesome foods to clients for catering jobs and in the caf  .
- Cleanliness and safety of food service areas and equipment.
- Maintains all budgetary & financial records for the food service area.
- Prepares work schedules and evaluates work performance of staff.
- Creates menus and recipes for daily caf   menu and 10- 600 guests catering events.
- Negotiates and purchases all food service products, including equipment.
- Maintains ServSafe Certification in accordance with the state and federal laws.

Food Services Director/Executive Chef 02/2001 ÷ ¼ 01/2006 Company Name City , State

- Provides all phases of the hiring disciplinary actions and termination of employees.
- Trains staff in the functions of the food service duties.
- Supervising staff engaged in the preparation and serving of fresh wholesome foods to residents three times daily and special functions/events.
- Maintaining the cleanliness of food service areas and equipment.
- Inspecting of the entire kitchen and three dining rooms.
- Successfully honing in on all budgetary & financial records for the food service area.

- Performed work schedules and evaluating the work performance of staff.
- Supervise and maintaining menus and recipes with recommendations of the Dietitian as appropriate.
- Excellent negotiating and purchasing all Food Service products, including equipment.
- Maintaining updated records in accordance with federal and state regulations.
- ServSafe Certification in accordance with the state of Florida Food Management guidelines.
- Attained average food cost of 26.8% at this time. Labor cost varies from kitchen to kitchen and kept labor cost under the company average of 28% to 26.8%.

Head Chef 10/1979 to 01/2001 Company Name City , State

Successfully climbed the ladder from cook, to assistant chef to head chef.

Education

1998 Associate of Arts : The Academy - Occupational Studies Culinary Arts City , State , USA

1996 General Education Diploma (GED) : The Life Skills Center City , State , USA

LICENSES :

NRA ProMgt Certifications in the following areas: Sanitation, Professional Baking, Nutrition, Professional Service, Professional Cooking, Supervisory Development, Hospitality Management and Cost Control. CEU for Sanitation and Hygiene May 2014 CPR Certification. ServSafe Certification in accordance with the state of Florida Food Management guidelines :

Professional Affiliations

Member of the American Culinary Federation.

References available upon request.