

SENIOR EXECUTIVE CHEF

Executive Profile

To seek employment as a Executive Chef where I can offer my skills and experience

Skill Highlights

Self-motivated Training and developing of Staff. Core Accomplishments Staff Development: Launched well-received program of professional development courses for all staff. Mentored and coached employees resulting in a 12% increase in productivity.

Core Accomplishments

Staff Development:

- Launched well-received program of professional development courses for all staff.
- Mentored and coached employees resulting in a 12% increase in productivity.

Professional Experience

Senior Executive Chef

May 2015 to Current Company Name - City , State

Reduced food costs by 12% percent by expertly estimating purchasing needs and buying through approved suppliers.

Provided courteous and informative customer service in an open kitchen format.

Consistently produced exceptional menu items that regularly garnered diners' praise.

Prepared healthy, enjoyable breakfasts and dinners for diners.

Prepared a variety of local and seasonal specialties which contributed to a 10 % boost in sales during the summer months.

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.

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 products.

Ensured smooth kitchen operation by overseeing daily product inventory, purchasing and receiving.

Built and fostered a team environment

Executive Chef Retail

May 2013 to May 2015 Company Name - City , State

Manage and Oversee Culinary Team to Include.

Patient Food and Nourishments for 11867. Bed Acute Care Facility

6 Separate Retail Revenues Grossing Over 8 Million in Annual Revenue

Works with 1199 Union

Delegates and Leads a Team of 6 Salary Associates and 82 FTE'S and Managed Volume of 22.7 million

Reduced food costs by 9% 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.

Effectively managed and assisted kitchen staff in producing food for banquets, catered events and member dining areas.

Followed proper food handling methods and maintained correct temperature of all food products.

Established and maintained open, collaborative relationships with the kitchen team.

Consistently produced exceptional menu items that regularly garnered diners' praise.

Prepared healthy, enjoyable breakfasts and dinners for diners.

Executive Chef

January 2009 to May 2014 Company Name - City , State

Population at 180-2,000 Population at 175-1,600 Responsible for Cafeteria at Both Units Also Catering for private functions conferences team of 28 hourly associates.

Reduced food costs by 7% 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.

Followed proper food handling methods and maintained correct temperature of all food products.

Restaurant Chef/Retail Chef

June 2006 to January 2009 Company Name - City , State

Managed kitchen operations for high grossing, fast-paced fair concession kitchen. Developed variety of menu items catering to customers with food allergies and diet restrictions such as gluten-free and vegan items. Responsible for all kitchen operations such as banquet events, buffet lines, room service orders and hotel restaurant. Oversaw 72 cooks and 4 Sous Chefs as part of overall back of the house operations. Executed various kitchen stations and assisted with, meat, fish, saute or pantry Instructed cooks and other workers in the preparation, cooking, garnishing, and presentation of food

Complied with scheduled kitchen sanitation and ensured all standards and practices were met Directed the operation and organization of kitchens and all food-related activities, including the presentation and serving of food

Staff Restaurant and Retail Chef

June 1994 to June 2006 Company Name - City , State

Reduced food costs by 12% 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.

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.
Established and maintained open, collaborative relationships with the kitchen team.
Consistently produced exceptional menu items that regularly garnered diners' praise.
Quickly and courteously resolved all guest problems and complaints. Quickly and courteously resolved all guest problems and complaints. Quickly and courteously resolved all guest problems and complaints.
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.
Consistently tasted, smelled and observed all dishes to ensure they were visually appealing and prepared correctly.
Displayed a positive and friendly attitude towards customers and fellow team members.

?

Education

GED John Jay - City , State , New York National Guard 1984

Languages

Bilingual Spanish/English

Skills

Acute Care, Conferences, Leadership, Profit and Loss, Retail Sales, Self-motivated, Staff Development and Motivation, Team Leadership and Team Building.