

CHEF OWNER

Executive Profile

A combination of specialized training and professional experience results in excellent qualifications as an EXECUTIVE CHEF, SOUS CHEF AND CHEF. Highly skilled in a variety of cuisines, including: Italian, Peruvian, Mexican and Fusion. Possess outstanding interpersonal, communication and training skills. Excel in creating quality cuisine within budgetary cost controls. Flexible, with the ability to achieve in both first-class fine dining and high volume operations. Develop and motivate a highly productive team. Received professional training from five Certified Master

Skill Highlights

- Small business development
- Leadership/communication skills
- Product development
- Business operations organization
- Budgeting expertise
- Negotiations expert
- Employee relations
- Self-motivated
- Customer-oriented
- Fluent in [spanishCommunicates effectively
- Event planning
- Listening skills
- Exceptional multi-tasker
- Hospitality expertise

Core Accomplishments

Reduced number of guest complaints by <80> percent.

Successfully managed a kitchen staff of 40+ employees during high volume dinner services for more than 500 diners each night. Expanded [menu items] line to includeIncreased sales by 50% by rolling out a revamped social media marketing initiative., which nearly doubled sales in one year.

Professional Experience

01/2010 - 09/2012

Company Name 1/4 City , State Chef Owner

- Management of all financial and personnel records.
- Recruit, interview and train staff while ensuring health and safety standards.
- Development of marketing strategy responsible for doubling the sales in one year.
- Received over 300 outstanding reviews on Yelp.com.

01/2007 - 01/2009

Company Name 1/4 City , State DIRECTOR OF CULINARY ARTS

- Train and manage kitchen personnel, supervise/coordinate all related culinary activities; estimate consumption and requisition or purchase food; select and develop recipes; standardize production recipes to ensure consistent quality; establish presentation technique and quality standards; plan and price menus; ensure proper equipment operation/maintenance; and ensure proper safety and sanitation in kitchen; oversee special catering events; and offer culinary instruction and/or demonstrate culinary techniques; responsibility for hiring, discipline, performance reviews and initiating pay increases.

12/2003 - 12/2006

Company Name 1/4 City , State Execute Sous Chef

- Oversaw all aspects relating to culinary operations including kitchen supply and inventory, maintaining government regulations, and monitoring customer satisfaction.
- Menu development as well as food preparation.
- Food and Nutrition Department.
- Oversaw all procedures and development with Executive Chef menus and recipes, including Special VIP Events.
- Oversees 3,000 meals at day, full service cafeteria and all catering events.

11/2001 - 12/2003

Company Name 1/4 City , State Food Service Director

- Conducted daily pre-shift and weekly departmental meetings to ensure organizational efficiency.Scheduled and directed staff in daily work assignments to maximize productivity.Efficiently resolved problems or concerns to the satisfaction of all involved parties.Continually monitored facility and took appropriate action to ensure food quality and service standards were consistently met.

Education

1994

Los Angeles Culinary Instituted 1/4 City , State , u.s.a Associate of Arts : Culinary Arts

Courses in Hospitality and Restaurant Management

Additional Information

- Open to Negotiation