

EXECUTIVE CHEF

Executive Profile

More than twenty years of progressively responsible experience as a dynamic, resourceful and skilled Executive Chef with a proven success record in both fine dining and catering. Associate of Occupational Studies in Culinary Arts from The Culinary Institute of America. Supervised a staff of 40 to prepare as many as 5,000 meals per day. Highly organized; initiated and coordinated all pastry production for four restaurants and a catering company. Very professional; experienced in developing new food concepts and applications

Skill Highlights

- Multi-operation hospitality management
- High degree of drive and determination
- Proven leadership skills
- Special dietary needs expert
- Adaptable
- Staff development talent

Core Accomplishments

Directed the operation and organization of kitchens and all food-related activities, including the presentation and serving of food. Created and explored new cuisines. Milwaukee Journal Sentinel Carol DePolla's Top 30 Restaurants of 2011.

Professional Experience

Executive Chef 11/2014 to Current Company Name City , State

- Effectively plan and develop menus for the club considering factors such as product availability, food and service cost, marketing conditions and business volume.
- Ensure the correct preparation and presentation of a consistent level for all food items prepared through production and demonstration.
- Full accountability and responsibility for all Café/Kitchen operational functions. Additional roles in Ordering, Receiving, Inventory and Loss Prevention.
- Developed Scratch Pastry Program to produce and distribute from Bristlecones's kitchen to sister clubs.

Premium Club Chef 01/2014 to 11/2014 Company Name City , State

- Directly responsible for food and labor costs, menu development, recipe creation and standardization of recipe production to ensure consistency.
- Promote positive public relations with guests.
- Oversaw three fine dining kitchen operations and all aspects of food production to ensure high quality food standards are met on a daily basis.
- Change menus daily for two outlets and pastry menu for each home stand.
- Responsible for all non-game day catered events and some game day events.
- Extensive travel to other DNC venues to aid in support in playoffs and championship games for baseball and football.

Executive Pastry Chef 03/2013 to 01/2014 Company Name City , State

- Ensure brand quality, consistency and adherence to standards.
- Developed scratch menu and implement new items for game stands.
- Ensure that all pastries are consistently prepared and served according to the restaurants', outlets', and banquet facility portioning, and serving standards.
- Extensive travel to other DNC venues to aid in support in playoffs and championship games for baseball and football.

Executive Pastry Chef 06/2012 to 03/2013 Company Name City , State

- Ordered and controlled inventory.
- Developed scratch menu and implement daily specials.
- Introduced new and modified existing recipes.
- Responsible for all pastry and savory baked goods food costing.

Executive Chef 10/2009 to 09/2011 Company Name City , State

- In this organic vegetarian restaurant I have created seasonal menus with a heavy emphasis on vegan, gluten-free and living food items.
- Responsible for all pastry production for in-house and retail sale.
- Develop own methods and recipes to create tasty vegetarian/vegan cuisine.
- Supervised and evaluated staff, implemented budgets, forecasted trends and negotiated prices with vendors.
- Developed and held monthly cooking classes for the public.

Executive Chef 09/2001 to 09/2003 Company Name City , State

- Created all menus, oversaw all savory and sweet food production and kitchen staff, ordered and controlled food inventory.
- Trained all kitchen staff and adhered to company budgets.
- Developed and held cooking, baking and candy making classes for the public.

Executive Chef 06/1998 to 08/2001 Company Name City , State

- Ordered and controlled inventory.
- Developed weekly menus and implemented daily specials.
- Introduced new and modified existing recipes.
- Worked on all baked goods for retail sale, which included wedding cakes, candies, savory pastries and other baked goods.

Executive Pastry Chef 04/1991 to 05/1995 Company Name City , State

- Initially set up and coordinated all pastry department operations for the company managing four restaurants and a catering company on Pier 39.
- Supervised and evaluated staff, implemented budgets, forecasted trends and negotiated prices with vendors.
- Interacted with health inspectors and other regulators.
- Ordered and maintained inventory.
- Oversaw the distribution of product from central location.

Education

Associate of Occupational Studies : Culinary Arts 1991 The Culinary Institute of America City , State Culinary Arts

Skills

Budgets, Cooking, Costing, Inventory, Managing, Public

Relations, Quality, Retail