

## EXECUTIVE CHEF

### Summary

Motivated Executive Chef with 22 years of culinary expertise. Â Recognized for assessing operational needs and developing solutions to save costs, improve revenues, and drive customer satisfaction. Resourceful and well-organized with excellent leadership and team building record. Â Last 4 years were spent actively participating and designing kitchens and restaurants in a 167 million dollars hotel expansion, while still managing and maintaining a fiscally responsible operation. Â The Waterfront Beach resort is recognized by guests and peers as a premier culinary location in Orange County.

### Experience

Executive Chef, 12/2003 to Current

Company Name â€“ City , State

- Managed kitchen and stewarding staff team of 67 and assigned various stages of food production and event management.
- designed, managed and created menus for 3 restaurants (offshore 9, Boardwalk and newly opened Henry's), 2 pool pantries and 1 market (Riptide and Surf Hero).
- Managed, designed menus and cooked for over 51,000 square feet of meeting space.
- Maintained labor at under 11% to promote long-term business profitability.
- Purchased ingredients and managed inventory from a variety of vendors which allowed for a hotel wide food costs of 26%.
- Worked closely on a daily basis with sales and catering to create dynamic cost effective food selections for small banquets and large events for up to 1000 people.
- Experimented new dish creations by incorporating customer recommendations and feedback.
- Created recipes, incorporating various techniques, to build flavor and unique visual appeal.
- Adjusted seasonal plans to source local ingredients and aligned special dishes to complement area events.
- Worked with vendors to locate optimal recipe ingredients at cost-effective rates.
- Utilized local, fresh food products to support local economies and showcase community support.
- Produced or amended menus and item selections in conjunction with food and beverage team
- Performed financial analysis and recommended effective methods to cut costs.
- Initiated software based inventory control system to manage inventory and analyze food cost.
- Coordinated and executed menu planning, recipe development and daily restaurant operations.
- Monitored quality, presentation and proper quantities of plated food across line.
- Created new menu items, managed food expenses and supervised quality to ensure adherence to standards.
- Oversaw hiring and development of kitchen employees as well as trained numerous kitchen personnel from ground up to take on challenging stations such as Sous-Chef and Chef de Cuisine.
- Continually aware of dramatic changes to kitchens, including Health Department Standards and customer requests for healthier food options.
- Monitored kitchen area and staff to ensure overall safety and proper food handling techniques.

Restaurant Chef/ Executive Sous-Chef, 08/2008 to 08/2013

Company Name â€“ City , State

- Modified standard recipes to account for ingredient issues or customer requests, including allergen concerns.
- Created exceptional menu items executed with precision to regularly garner diner praise.
- Supervised staff of 30, providing direction in preparing specialty items, including banquets, restaurant and employee dining room. Â
- Developed innovative California driven Â menus with over 30 offerings.
- Followed proper food handling methods and maintained correct temperature of food products resulting in consistently high scores on health inspections.
- Kept stations stocked and ready for use to maximize productivity.
- Estimated staffing needs and adjusted hourly schedules to match demand patterns, budget and local labor laws.
- Set up and performed initial prep work for food items such as soups, sauces and salads.
- Established and maintained open, collaborative relationships with kitchen team to maximize efficiency.
- Prepared more than 500 dishes per day in fast-paced all scratch kitchen environment while maintaining high customer satisfaction rate.
- Maintained consistent quality and high accuracy when preparing identical dishes every day.
- Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports.
- Identified opportunities to increase revenue, decrease kitchen expenses and maximize departmental productivity without compromising guest satisfaction.
- Enforced proper sanitation practices to prevent spoiling or contamination of foods.
- Verified kitchen staff followed all recipes and portion serving guidelines correctly.
- Maximized efficiency of kitchen operation by overseeing daily product inventory, purchasing and receiving.
- Placed orders for food supplies weekly with understanding of kitchen's budget.
- Ensured that the kitchen was always clean, orderly and well-maintained in an effort to avoid mishaps.
- Trained and supervised all culinary personnel for \$3.5 million annual revenue-grossing restaurant.
- Used an array of different cooking techniques in dish creation and educated the kitchen staff in these methods.

Lead Cook / Chef de Cuisine , 12/2003 to 08/2008

Company Name â€“ City , State

- Managed budget, labor and direct operating expenses for restaurant, banquet and a market operation.
- Tracked kitchen's inventory and ordered new food and supplies when needed.
- Considered seasonal product pricing and availability in development of promotional dishes and menu selections.
- Inspected freezer and refrigerator prior to each shift to check temperatures levels, ensuring proper functionality.
- Adjusted seasonal plans to source local ingredients and aligned special dishes to complement area events.
- Interacted professionally and effectively with wait staff regarding special orders for customers, including those with food allergies and gluten intolerance.
- Monitored quality, presentation and proper quantities of plated food across line.
- Developed recipes and menus to meet consumer demand and align with culinary trends.
- Prepared *mise en place* every day to promote efficient preparation of signature dishes.

Line Prep Cook , 12/1999 to 12/2003

Company Name " City , State

- Kept stations stocked and ready for use to maximize productivity.
- Arranged sauces and supplementary garnishes to place in allocated stations.
- Sanitized food preparation areas, grills and equipment to avoid cross-contamination from raw items.
- Maintained consistent quality and high accuracy when preparing identical dishes every day.
- Prepared more than 300 dishes per day in fast-paced Classic French cooking Â environment while maintaining high customer satisfaction rate.
- Used measuring items, knives and other kitchen tools to properly prepare food resources.
- Rotated stock items and ingredients to maintain efficiency and freshness.
- Executed proper techniques when preparing menu item ingredients.
- Cooked food following specific measurements and recipes.
- Improved overall kitchen efficiency through consistency , leading to numerous promotions.

#### Skills

- |                               |                                     |
|-------------------------------|-------------------------------------|
| • Customer service oriented   | • Food inspection                   |
| • Banquets and catering       | • Time management                   |
| • Resource Management         | • Strong communication skills       |
| • Food preparation techniques | • Inventory monitoring              |
| • Food and beverage pairing   | • High-volume dining                |
| • Budgeting and cost control  | • Outstanding cleanliness           |
| • Dish preparation            | • Organizational skills             |
| • Detail-oriented             | • Trained in food safety guidelines |
| • Purchasing                  | • Problem solving                   |
| • Inventory control           | • Flexible schedule                 |
| • Portion and cost control    |                                     |

#### Education and Training

Bachelor of Arts : Culinary arts , 1996

ITHQ, Institut d'hotellerie du Quebec - City , State

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- |                                     |
|-------------------------------------|
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