

PREMIUM CLUB CHEF

Executive Profile

Creative, desire for perfection, dedication to the profession and the art while at the same time effectively balance profitability. Twenty three years professional experience as a dynamic, resourceful and skilled Chef with a proven success record in many dynamic venues and assignments.

Skill Highlights

- Food cost control specialist
- Special dietary needs expert
- Proven leadership skills
- Skillful kitchen staff trainer
- International culinary skills
- Strong customer relationship builder

Core Accomplishments

Consistently stayed under monthly controllable expense budget. Adjusted monthly menus to maximize use of seasonal local ingredients and delicacies. Drove food costs down by 23% by effectively improving inventory procedures and reducing spoilage levels. Created and explored new cuisines. Oversaw kitchen employee operations to ensure production levels and service standards were maintained.

Professional Experience

Premium Club Chef 01/2014 to Current 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.
- Oversee a fine dining venue that seats 300 offering an ala carte menu and a daily Chef's Table, an all-inclusive area with guest seating of 240 and a daily Chef's Table, a fast casual venue that seats 140, as well as the pastry department which supplies scratch made pastries for club level and all suites.
- Change menus daily for each outlet and pastry menu for each home stand.
- Responsible for all non-game day catered events and in-park game day events.
- Travel to other venues assisting in high profile events and play-off games.
- Oversaw 40 cooks and 2 Sous Chefs as part of overall back of the house operations.

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

- Ensure brand quality, consistency and adherence to standards.
- Designed kitchen and set up pastry department operations.
- Developed menu and implement new items for home stands.
- Ensure that all pastries are consistently prepared and served according to the restaurants', outlets', and banquet facility portioning, and serving standards.
- Hired and trained staff of 9 to correct facility procedures, safety codes, proper recipes and baking techniques.
- Monitored food distribution, ensured meals were delivered to the correct recipients and that guidelines for special diets were followed.

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

- Ordered and controlled inventory.
- Developed menu and implement daily specials.
- Introduced new and modified existing recipes.
- Responsible for all pastry and savory baked goods food costing.
- Consistently adhered to quality expectations and standards.
- Planned and prepared food for parties, holiday meals, luncheons, special functions, and other social events.

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.
- Developed own methods and recipes to create tasty vegetarian/vegan cuisine.
- Developed variety of menu items catering to customers with food allergies and diet restrictions.
- Supervised and evaluated staff, implemented budgets, forecasted trends and negotiated prices with vendors.
- 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.
- Oversaw 30 cooks and 2 Sous Chefs as part of overall back of the house operations.
- Hired and 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.
- Consistently adhered to quality expectations and standards.
- Hired and trained staff of 19 food preparation employees.

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, inventory, sophisticated seasonal menus, public relations, quality,

motivated leader