

EXECUTIVE CHEF-PARTNER

Summary

Proven abilities in fine dining restaurants, catering, corporate dining and provisioning. Well versed in cost control, P & L analysis, menu production, design, sanitation, purchasing and receiving, as well as, all duties concerning a restaurant's day to day operation.

Highlights

- ServSafe Certified Food Manager
- ServSafe Liquor Certified
- 13CT Caterer Liquor Licensee
- Florida State Gaming Commission Licensee

Experience

Executive Chef-Partner

July 2014 to Current Company Name i/4 City , State

- Daily supervision of BOH team members.
- Weekly supervision of FOH operations-customer service, point of sales, management, staffing, and financials for 1.5M annual sales revenue.
- Reduced food costs by 9% by expertly estimating purchasing needs and buying through approved suppliers.
- Implemented portioning systems throughout all areas of the kitchen.
- Retrained staff in proper recipe and sanitation (H.A.C.C.P) adherence.
- Expertly estimated staffing needs and adjusted hourly schedules in accordance with demand patterns, budget and local labor laws.

Catering Manager/Executive Chef

March 2014 to July 2014 Company Name i/4 City , State

- Plan and execute all off site catering and events for catering department
- Obtain new clients and track sales.
- Event planning of all sizes at all stages.
- Menu planning and execution from prep to production.

Executive Chef

August 2013 to March 2014 Company Name i/4 City , State

- R & D of foods, plan menus and production for new concept company with intent to expand national.
- Gourmet office lunches, packaged meals, vegan solutions
- Commissary kitchen development, staffing and cost projections
- Catering logistics for large office functions.

Executive Buffet Chef

December 2011 to August 2013 Company Name i/4 City , State

- Supervisor of 65 team members of cooks, 30 stewards and 3 sous chefs.
- Successful record of meeting and exceeding target budget food cost and P&L quarterly goals for annual sales of \$15 million.
- Created daily menus to feed an average of 1700 people.
- Oversaw banquets and off premise events and provided support for concert venues and casino's employee commissary.
- Responsible for ordering, scheduling, and hiring of all staff members, stock and par control.

President/Executive Chef

March 2004 to December 2011 Company Name i/4 City , State

- Owner & chef of gourmet catering company servicing corporate, weddings, and event planning.
- Personal touch catering for small, intimate parties to large scale venues.
- Exclusive needs clients and Miami productions craft services.
- Upscale catering-yacht provisioning business.
- Duties included operational supervisor, client management, catering menu development, financials, Yachting clientele liaison, and party planning, for events up to 2000 guests.
- Status: Sold Business.
- Highlights: Fort Lauderdale International Boat Show Caterer, Boys and Girls Club of Broward County Yacht Hop, and Rybovitch Mega Yacht Marina Caterer and Provisioner.

Sous-Chef/Banquet Chef

October 1997 to December 1998 Company Name i/4 City , State

- Opening management for Chef David Burke in the first of 6 new steakhouse openings for The New York Restaurant Group.
- Trained new personnel in S & W's technique of restaurant operation (as well as Chef Burke's recipes).
- Skilled in butchering of meats as well as maintaining the largest dry aging operation in Miami.
- Responsible for handling all banquets from prep to production for parties up to 200 guests.

Sous Chef

January 1997 to November 2003 Company Name i¼ City , State

- Hired as opening kitchen manager for an upscale venture for Chef Mark Militello.
- Achieved a 5 diamond award within 4 months of operation, and received numerous awards including a James Beard Foundation invitation to cook at the Beard House.
- Responsibilities included personnel management, ordering and receiving of all foods and equipment, daily menu special, and training of new personnel.

Sous-Chef

February 1993 to November 1996 Company Name i¼ City , State

- Worked with Chef David Burke in one of the most famous restaurants in N.Y.C during the mid-1990's.
- Promoted to Sous-Chef and traveled with him to help with other restaurant openings out of state.
- Chef Burke was a mentor to me and helped me to develop my palate and style of cooking, which still reflects my work today.
- Assisted with recipe development for his first book "Cooking with David Burke".

Education

Associate of Science : Culinary Arts , 1991 The Culinary Institute Of America i¼ City , State

Business administration , 1987 Kingsborough Community College Abraham Lincoln High School i¼ City Business administration

Skills

- Well versed in POS usage, Microsoft, Aloha and Cateredge.Â
- Excellent communication skills, and the ability to work well either alone or as part of a team.
- Multi-tasking abilities and great decision making skills.
- Very detail oriented in providing exceptional food and ensuring that all guests expectations are met and exceeded.Â

Additional Information

- A complete listing of all references, awards, and accolades will be furnished upon request. Thank you for your consideration.