

## EXECUTIVE CHEF

### Summary

Executive chef and certified chef for more than 8 years. Expertly trained in classic French cuisine at Le Cordon Bleu, and specializes in Caribbean, Mediterranean, Indian, Central American cuisine. Currently looking to obtain a position in the Hospitality field that provides opportunities for continued growth and development, and to utilize my current knowledge and skills to continuously improve operational quality and efficiency.

### Highlights

- ServSafe certified
- High volume production capability
- Focus on portion and cost control
- Inventory management familiarity
- Sous vide technique
- Strategic organizational skills
- Attention to detail
- Dependable

### Accomplishments

Received Core 4 award

Received CFE award

Number one account for monthly retention meetings

FMPP

CC

### Experience

02/2014 to Current

Executive Chef Company Name 1/4 City , State

- Acting manager of staff of 50+ employees
- Continuously improving the menus for seasonal, sustainable, and local products available
- Purchasing/ managing inventory for daily menus, produce, special catering and monthly promotions
- Training staff, and overseeing kitchen, utility and food service workers
- Maintain a budget of 2.5M, food cost of 32%, plate cost of \$2.32
- Responsible for special functions from 10-2000 plus
- Responsible for BOH/FOH supervisors, sous chef, unit manager, admin
- Responsible for supplying food to 940 students, 2000 meals, 24 hours a day
- Implemented and supported company initiatives and programs
- Effectively manage and assist kitchen staff in producing food for banquets, catered events and member dining areas
- Followed proper food handling methods and maintained correct temperature of all food products
- Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports
- Regularly developed new recipes in accordance with consumer tastes, nutritional needs, and budgetary considerations

04/2013 to 11/2013

R&D Executive Chef Company Name 1/4 City , State

- Responsible for creating and testing recipes
- Shooting new plate designs for the retail and marketing team to disperse to accounts, websites, billboards and training tools
- Creating programs to test at new accounts world wide involving food trends ( gluten free,vegan, local, sustainable, grass fed etc.)
- Designing new menus to cater to the CEO, CFO, Presidents, etc. as well as new manager hires in the office during weekly training
- Communicating directly with dietitians to match health standards of the company while being innovative and healthy simultaneously
- Traveling to accounts out of state to help with food cost and budgeting, and training
- Ensured a smooth kitchen operation by overseeing daily product inventory, purchasing and receiving
- Identified opportunities to increase revenue, decrease kitchen expenses and maximize departmental productivity without compromising guest satisfaction
- Attend meetings to acquire new vendors to be approved for the company

09/2011 to 04/2013

Head Chef Company Name 1/4 City , State

- Acting manager of staff of 100 employees
- Continuously improving the standards of CHOA
- Control purchasing of produce, special catering, monthly promotions and managing inventory
- Maintain a budget of 5.5M and food cost of 36%
- Responsible for special functions from 10-2000 plus
- Responsible for Caf  /Retail sales up to 1,500-1,800 covers per day Responsible for supplying food to 256 patient beds every meal

period

- Expertly estimated staffing needs and adjusted hourly schedules in accordance with demand patterns, budget and local labor laws
- Implemented and supported company initiatives and programs

09/2010 to 09/2011

Sous Chef Company Name i¼ City , State

- Acting manager of staff of 70 employees
- Controlled purchasing of food, beverage, equipment, tableware, and expendables
- Maintain a budget of 1.5M
- Responsible for special functions from 10-200 plus
- Responsible for 3 venues of 900 covers per day
- Actively participated in staff meetings and operated as an effective management team leader
- Regularly developed new recipes in accordance with consumer tastes, nutritional needs, and budgetary considerations.

Education

Associate of Occupational Science Degree : Culinary Le Cordon Bleu College of Culinary Arts Atlanta i¼ City , State , United States

Nutrition courses

Coursework in Pastry Arts

Classes in Restaurant and Facility Operations

Skills

Controlling budget, designing menus, organizational inventory skills, management, marketing, conducting meetings, public speaking, trainer, Microsoft (Office, Excel, Publisher, Powerpoint), purchasing, retail sales