

EXECUTIVE CHEF /CHEF MANAGER

Experience

Executive Chef/Chef Manager , 01/2014 to 01/2019

Company Name " City , State

- Developed restaurant concept, menu, and recipes and oversaw daily restaurant operations for 100% gluten free corporate style café.
- Created daily specials and rotating prepared food selections based on seasonal availability and customer demand.
- Hired and managed all back of house staff and front of house staff.
- Ensured personnel safety, kitchen sanitation and proper food handling and storage.
- Purchased food and cultivated strong vendor relationships.
- Coordinated and organized all restaurant inventory.
- Planned and executed catered events.
- Considered seasonal product pricing and availability in development of promotional dishes and menu selections.
- Modified standard recipes to account for ingredient issues or customer requests, including allergen concerns.
- Assured customer satisfaction in front of house.
- Financial management including food cost & labor.

Chef/Banquet Chef, 01/2006 to 01/2014

Company Name " City , State

- Prepared various a la carte menu items and seasonal specialties for 150 + seat country club.
- Planned, organized, and oversaw food preparation of all banquet and catering events including weddings and golf tournaments for 75 - 275 people.
- Ensured and maintained five-star quality of food preparation from planning, purchasing, preparing, to plating.
- Interacted with Club members when preparing food at remote locations such as outside grilling, pasta nights, clam bakes, etc.
- Planned promotional menu additions based on seasonal pricing and product availability.
- Supply ordering and inventory.
- Hired, trained, scheduled and managed kitchen staff of 8-12.
- Monitored line processes to maintain consistency in quality, quantity and presentation.

Chef/Kitchen Manager , 01/2005 to 01/2006

Company Name " City , State

- Managed all aspects of kitchen in accordance with goals, objectives and culture set forth by company.
- Managed kitchen staff team and assigned various stages of food production.
- Monitored quality, presentation and quantities of plated food across line.
- Assessed inventory levels every week and placed orders to replenish goods before supplies depleted.
- Monitored kitchen area and staff to ensure overall safety and proper food handling techniques Twenty Water Street - Executive Sous Chef.

01/1995 to 01/2005

City , State

- Prepared and presented menu items and daily specials for 200 seat fine dining restaurant, 40 seat tavern, and seasonal waterfront deck, plus banquet and catering functions.
- Managed kitchen staff team of 10-15 and assigned various stages of food production.
- Responsible for daily food purchasing and receiving, menu planning, inventory control, and food costing.
- Oversaw hiring, training and development of kitchen employees.
- Produced or amended menus and item selections in conjunction with Executive Chef.

Work History

Executive Chef/Chef Manager , 01/2014 to 01/2019

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Education

Associate of Science : Culinary Arts Johnson & Wales University - City , State

Summary

Skilled, creative, dedicated Executive Chef/Chef Manager with extensive culinary experience and knowledge in varied dining concepts and a large range of cuisines. Focused and efficient with a strong knowledge in food safety and sanitation guidelines. Adept at food purchasing, inventory and controlling food cost. Talented kitchen leader and team motivator successful at maintaining staff focus, efficiency and productivity.

Certifications

Certified Food Safety Manager National Registry of Food Safety Professionals

Highlights

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| <ul style="list-style-type: none"> • Hands on knowledge of all phases of food preparation from casual to fine dining and catering • Food & Labor Cost Control • Banquet and catering menu planning, development, and service • Recipe development and standardization • Gluten Free food preparation • Certified Food Safety Manager • Food procurement, inventory and inventory control • Knowledge of P & L accountability • Kitchen equipment maintenance and repair • Customer service orientated • Employee hiring & training | <ul style="list-style-type: none"> • Computer proficiency • Concept • Cost Control • Costing • Customer satisfaction • Customer service • Equipment maintenance and repair • Financial management • Food Safety • Forth • Hiring • Inventory levels • Inventory • Inventory control • Personnel • Pricing • Processes • Procurement • Purchasing • Quality • Receiving • Restaurant operations • Safety |
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Skills

- Hands on knowledge of all phases of food preparation from casual to fine dining and catering
- Food & Labor Cost Control

- Banquet and catering menu planning, development, and service
- Recipe development and standardization
- Gluten Free food preparation
- Certified Food Safety Manager
- Food procurement, inventory and inventory control
- Knowledge of P & L accountability
- Kitchen equipment maintenance and repair
- Customer service orientated
- Employee hiring & training
- Computer proficiency,
- Concept, Cost Control, costing, customer satisfaction, Customer service, equipment maintenance and repair, Financial management, Food Safety, forth, hiring, inventory levels, inventory, inventory control, personnel, pricing, processes, procurement, purchasing, quality, receiving, restaurant operations, safety