

EXECUTIVE CHEF

Executive Profile

Seeking an opportunity to showcase my Talent, Education and Abilities as a Chef where my vast experience and demanding work ethic will be effectively utilized. Strong and diverse experience in the HOSPITALITY INDUSTRY, including:

Multi-unit Experience. RESTAURANT, CATERING, AND HOTEL EXPERIENCE ONSITE AND OFFSITE CATERING FRENCH, ITALIAN, ASIAN, AMERICAN, and SPANISH CUISINES MENU/SPECIALS DEVELOPMENT KITCHEN MANAGEMENT EVENT COORDINATING DINING ROOM DESIGN AND FLOW POS SYSTEM KNOWLEDGE MARKETING AND ADVERTISING CUSTOMER RELATIONS COSTING INVENTORY CONTROL and ORDERING SAFETY AND SANITATION EMPLOYEE MANUALS TRAINING AND SCHEDULING TROUBLESHOOTING and PROBLEM-SOLVING SERVE SAFE CERTIFIED

Skill Highlights

* Skilled and experienced managing food production for high-volume restaurants, Luxury Hotel, and large-event catering for 500+ people while coordinating the activities of 10+ kitchen employees. * Computer-literate in Word, Excel, PowerPoint, Photoshop; Internet skills.

Professional Experience

Executive Chef

February 2015 to Current Company Name i¼ City , State

- Small Restaurant and wine bar, 40-60 seat.
- Lunch and dinner.
- Dinner menu specializes in small plates and I changed the menu every month based on season and availability of products, Also provide 2-5 specials every night.
- Won culinary competitions for sweet and savory categories at 2 local food and wine festival.
- I have had 2 VC Star news articles/reviews and numerous blogs and magazine write-ups.
- Also was featured on Eye on LA ABC as an up and coming Ventura County Restaurant with Great Food.

Executive Chef

June 2014 to February 2015 Company Name i¼ City , State

- Developed small bar menu, purchased all food products, set up Kitchen equipment and flow, hired and trained all BOH staff, operate large private events.
- Work with owner of labor and food cost.
- A continuation of Blush Restaurant and Lounge Kitchen.

Executive Chef & General Manager

July 2013 to February 2015 Company Name i¼ City , State

- 100+ seat restaurant with large lounge area, catering for events of 500+ people.
- Responsible for all food production, staffing, training, hiring, terminating, organization, purchasing for the Kitchen.
- Reported weekly Inventory and tracked purchase, Sales, and labor on a weekly basis.
- Provided catering for the Granada Theater as well as Marque Events.
- Open Brunch, Lunch, and Dinner.
- Created weekly specials as well as new menus and holiday menus.
- Took Over as Event Coordinator and General Manager.
- Trained FOH Staff and Organized all events and daily duties.
- Successfully ran multiple parties ranging from 20 people to 400 people.

Sous Chef

April 2012 to February 2013 Company Name i¼ City , State

- Five star luxury Hotel with restaurants Stonehouse & Plow and angel.
- 2012 Travel and Leisure World's Best Hotels number 6.
- Create seasonal menus, daily soups and specials.
- Instructed FOH in daily meetings about menu changes and specials, trained and managed BOH daily in every position and job.
- Execute the expo position while serving 41 rooms and two restaurants.

Culinary Arts Instructor

July 2012 to September 2012 Company Name i¼ City , State

- Instructed 1st and 2nd period classes at local high school.
- Teaching basic knowledge, safety and entering the hospitality job market.

Executive Chef

September 2010 to February 2012 Company Name i¼ City , State

- Managed and operated two popular restaurants/Bars.

- Staffed, trained and organized two full service kitchens while creating and costing the menu.
- Purchased and stocked kitchen as well as bar when needed.
- Daily guest interactions making sure we are doing the best possible job.

Executive Sous Chef

March 2010 to September 2010 Company Name i¼ City , State

- Working directly with Executive Chef and Owner creating seasonal, local, farmers market oriented cuisine with an emphasis on "In House" made.
- Supervised multiple trips to markets and farms, outsourced specialty food items, and created multiple daily specials.

Executive Chef

March 2009 to February 2010 Company Name i¼ City , State

- Created the menu for a small wine oriented bistro.
- Trained and hired staff to execute new menu, keep organized and clean.
- Worked directly with owner on design and flow, specials, and greeting guest.

Sous Chef/Head of Preparation

July 2008 to January 2009 Company Name i¼ City , State

- Responsible for managing food production, catering small and large events (500+ attendees), overseeing a team of 10+ employees, serving as onsite chef, creating, preparing, and plating meals; cleaning and Ordering products.
- Evaluated and trained new employees.

Line Cook

March 2008 to July 2008 Company Name i¼ City , State

- Introduced weekly specials and menu items for 30-seat French fine dining/.
- catering restaurant.
- Prepared and plated hot line dishes, salads and desserts.

Chefs Assistant/Line Cook

May 2007 to March 2008 Company Name i¼ City , State

- Developed employee manuals for 200-seat cafÃ© serving three meals daily.
- Opened kitchen and delicatessen.
- Handled inventory control and deli customer relations.

Line Cook

December 2005 to January 2007 Company Name i¼ City , State

Waiter/Pastry

July 1999 to August 2003 Company Name i¼ City , State

Education

Bachelor of Science degree : Culinary Management , 2006 ART INSTITUTE OF CALIFORNIA i¼ City , State Culinary Management

Skills

ABC, Photoshop, basic, Computer-literate, Ventura, costing, customer relations, French, General Manager, hiring, Internet skills, Inventory, inventory control, managing, market, meetings, Excel, PowerPoint, Word, purchasing, safety, Sales, staffing, Teaching, VC, articles