

EXECUTIVE CHEF

Executive Profile

Award winning executive chef with comprehensive experience in kitchen, banquets, and a-la-carte operations, for hotels, resorts and restaurants. Culinary innovator known for producing top quality, creative products contributing to revenue growth. Proven ability to lead successful multi-outlets, fine dining and high volume operations. Expertise Multi-Outlet/High Volume Operations * Budgeting/P&L Management Staff Training/Leadership/Supervision * Sanitation and Quality Control Creative Menu Development & Research * Service & Marketing Experience Price Structuring and Cost Containment * Inventory/Purchasing Team Building * Guest Relations

Skill Highlights

- Leadership/communication skills
- Product development
- Menu Development
- New product delivery
- Budgeting expertise
- Employee relations
- Self-motivated
- Customer-oriented
- Staff Training
- Staff Retention
- Team Building
- Staff Motivation
- Cost Controlling

Core Accomplishments

Project Management: Â

- Initiated Inventory control system, FoodTrac which resulted in cost savings

Human Resources: Â

- Spearheaded new CIA Culinary Training program which increased retention.

Operations Management: Â

- Managed Food Safety Program.
- Handled all functions related to Food and Beverage.

Professional Experience

Executive Chef 06/2003 to 01/2015 Company Name City , State

- 559.935.0717 Flagship Restaurant to promote Harris Ranch Agricultural products; Food and Beverage Revenue 13 million, 500,000 plus guest per year.
- Concept: "Gate to Plate and Farm to Table" Seasonal Menu Changes based off local farm product and new beef items.
- Three Restaurants, Banquet Facility, and Off Site Cater-Out.
- Created new revenue streams through Culinary Classes for the public.
- Accountable for culinary department including overall customer satisfaction.
- Supervised 90 culinary individuals included 5 sous chefs, 8 supervisors, purchasing department and line staff.
- 7th busiest independently owned restaurant in California and the 67th busiest independently owned restaurant in United States.
- Promoted Harris Ranch by means of television appearances, supermarkets, Sunset magazine, food shows, cooking classes and culinary schools.
- Played a key role in entertaining current and future clients from HRBC, "Choose Your Own Steak" and tour of the restaurant.
- Introduced and implemented Food Trac, inventory control system
- Produce annual budget and supplied detailed information for Cap X along with ROI justifications.
- Hotel Complex consisted of: Gas Station, Subway Franchise, Air Strip, RV Park and Hotel.
- Harris Ranch Entities: Harris Ranch Beef Company, Harris Ranch Feed Lot, Harris Ranch Farm (Fruits, nuts and vegetables), Wine Vineyards, and Horse Division.

Kitchen Manager 01/2001 to 01/2003 Company Name City , State

- High-end retirement community, up to 300 guest, and was the model for future properties.
- Developed new seasonal menus based off local farm product for healthy alternatives.
- Two Restaurants, Banquet Facility, and Off Site Cater-Out.
- Promoted Love Management Communities by means of television appearances, newspaper, resort magazine, food shows, cooking classes and Chamber of Commerce.

- Played a key role in entertaining current and future clients Produce annual budget and supplied detailed information for Cap X along with ROI justifications.

Executive Chef 06/1997 to 07/2001 Company Name City , State

- Flagship to promote Harris Ranch Agricultural products; Food and Beverage Revenue 13 million, 500,000 plus guest per year.
- Concept: "Gate to Plate and Farm to Table" Seasonal Menu Changes based off local farm product and new beef items.
- Three Restaurants, Banquet Facility, and Off Site Cater-Out.
- Supervised 90 culinary individuals included 6 sous chefs, 8 supervisors, purchasing department and line staff.
- Promoted Harris Ranch Beef by means of television appearances, supermarkets, Sunset magazine, food shows, cooking classes and culinary schools.
- Played a key role in entertaining current and future clients from HRBC, "Choose Your Own Steak" and tour of the restaurant.
- Worked closely with Harris Ranch Beef Company on cuttings, beef specs, new product lines, aging of primal cuts, developing and test new pre-cooked items.
- Introduced and implemented Food Trac, inventory control system.
- Produce annual budget and supplied detailed information for Cap X along with ROI justifications.
- Hotel Complex consisted of: Gas Station, Subway Franchise, Air Strip, RV Park and Hotel.
- Harris Ranch Entities: Harris Ranch Beef Company, Harris Ranch Feed Lot, Harris Ranch Farm (Fruits, nuts and vegetables), Wine Vineyards, and Horse Division.

Executive Chef 01/1995 to 01/1997 Company Name City , State

- Was hired on to promote their 100 Year Anniversary.
- One of the first resort hotels on the west coast of Florida.
- Four Restaurants, Banquet Facilities, Golf Course and a Yacht.
- Researched and promoted 100 year anniversary, ice cream social, Hormel, Coleman Mustard, Quaker Oats, menus from years ago, and old newspaper articles.
- Supervised 60 culinary individuals included 3 sous chefs, 2 supervisors, purchasing department and line staff.
- Food and Beverage Revenue 7.5 million Red Lion Inn and Hotels: Fess Parker Resort, Santa Barbara California, Red Lion Inn at Quay Vancouver Washington, Red Lion Janzen Beach, Portland Oregon Worked closely with the corporate office, high volume in banquets and restaurant revenues.

Executive Chef 01/1985 to 01/1994 Company Name City , State

- very high-end destination, and was first class.
- Introduced and implemented 6 new conceptual concepts in Hotels and Restaurants Company wide.
- Would evaluate Red Lion properties for to ensure all guidelines were being followed.
- Red Lion Janzen Beach, largest banquet facility south of Seattle and north of San Francisco.
- Notable: Nike's International Sales meeting and National Women in Action Conference Was awarded the POP and PIP programs 6 years in a row.
- Red Lion Inn at the Quay Main Concept: Seafood Restaurant, Pacific Sea Foods number 1 customer in the Pacific Northwest.
- Casa Marina, Key West Florida.

Executive Sous Chef 01/1983 to 01/1985 Company Name City , State

Executive Banquet Chef 01/1981 to 01/1983 Company Name City , State

Education

Associate of Arts : Culinary Arts 1982 Saint Augustine Culinary School City , State

City

Skills

budget, Concept, cooking, clients, International Sales, inventory control, office, newspaper, purchasing, San, television, articles