

EXECUTIVE CHEF

Summary

Over 29 years experience in front and back of house. Seeking a Management position. Expert in managing kitchen staff and preparing foods at reduced cost without compromising quality and taste. Executive Chef with 4 years of experience in high-pressure culinary environments. Skilled in preparing large volumes of food quickly and efficiently.

Highlights

- Kitchen, Bar, & Dining Room Operations
- Integrated Inventory Control
- Promotions & Up-selling
- Budgeting / Profit & Loss
- Management Safety & Sanitation Compliance
- Innovative Menu Planning
- Vendor Management & Negotiation
- Strategic Kitchen Planning
- Budget Management Culinary
- Staff Training and Development
- Menu Management
- Team Building and Leadership
- Outstanding Guest Relations

Experience

Company Name City , State Executive Chef 08/2010 to 08/2014

- Innovative menu development and planning.
- Food and labor cost control.
- Food presentation and preparation.
- Managed special events.
- Purchasing and inventory management.
- One on one customer relations with clientele.
- Purchase or requisition supplies and equipment needed to ensure quality and timely delivery of services.
- Training and developing employees.

Company Name City , State Kitchen Manager 08/2009 to 07/2010

- Recommended measures for improving work procedures and workers performance.
- Created work schedules and organized employee time sheets.
- Assign duties, responsibilities, and work stations to employees in accordance to with work requirements.
- Performed various financial activities such as cash handling, deposits and payroll.
- Observe and evaluate workers and work procedures to insure quality and standards.
- Complete disciplinary write-ups and performance reports.

Company Name City , State Sous Chef 08/2007 to 09/2009

- Help train, develop and grow kitchen staff.
- Planning, preparing and direction food operations in kitchen and outgoing catering orders.
- Making sure all kitchen staff works to the highest culinary standards.
- Checking quality and quantity of food received from suppliers.
- Giving both positive and negative feedback to staff on a daily basis.
- Making sure that all in house kitchen and catering policies were implemented.
- Training and developing employees.

Company Name City , State Lead Expeditor/Customer Service Rep 04/2005 to 08/2008

- Delivering catering orders to surrounding airports.
- Customer service.
- Data entry using Quick books.
- Packaging and labeling orders for outgoing deliveries.
- Shopping for special requests throughout San Diego Area for an elite clientele.
- Training and developing Employees.
- Skills: Consistently working to high standards, Gain in-depth familiarity with any kitchen's operations, Serve Safe Management Certified, Knowledge of different styles of cooking, Resolving personal conflicts between staff members.
- Constantly working hard to achieve personal goals and objectives. Process improvement analysis and implementation.

Education

Restaurant/Hotel Management 2017 Penn Foster

Management Serve Safe Certified 2015 City

Skills

Consistently working to high standards, Gain in-depth familiarity with any kitchen's operations, Serve Safe Management Certified, Knowledge of different styles of cooking, Resolving personal conflicts between staff members, Constantly working hard to achieve personal goals and objectives, Process improvement analysis and implementation