

STORE CHEF

Summary

Restaurant Professional Executive Chef/Sous Chef/Chef Manager Position Proponent Leader in Healthy Cuisine and Passionate Food - Service. 4 Star 4 Diamond Resorts Hotels Spa Country Club Customer Service / Team Educator / Multi - Unit Manager. Menu and recipe development Writing and implementing operational standards and procedures Event planning and execution Labor management, purchasing and inventory controls, cost management, budget formulation, P & L management and forecasting Increasing efficiency through innovative and decisive ways while ensuring a high level of guest satisfaction Multi-unit management skills Concept creation and menu enhancement incorporating trending foods and flavors resulting in 15% up to 20% average annual sales increase across all venues Development and execution of standards and procedures resulting in improved labor performance and decreased labor cost of 4% annually and 20% over 5 year period Experienced public speaker on subjects ranging from food and cooking to healthy lifestyle tips and practices for multiple audiences, including corporate, college students, elementary school children and senior citizens Creating and implementing health-promoting food service programs for corporate dining clients Kroger's Supermarket Nutritional menu development and recipe analysis for improved health results for long-term stay guests Developed chef training programs teaching healthy cooking techniques, health-promoting ingredient selection and how to build the foundations of a healthy lifestyle

Highlights

- ServSafe certified
- Strong butchery skills
- Contemporary sauce work
- Focused and disciplined
- High volume production capability
- Focus on portion and cost control
- Inventory management familiarity
- Featured in [publication name]
- Featured in *Travel and Leisure's* "Top 10 Restaurants in [city]"

Experience

Store Chef

April 2014 to Current

- Duties including menu development one on one consultation with customer designing menus, as well as work scheduling, complete budget for bistro food outlet.
- On and off campus Catering.
- Successful menu development and execution for clientele, resulting in 20% business increase over 6 month prior emphasis on - light fare highlighting locally grown ingredients and regional flavors.
- Implement staff training program, including task competency indexing for increased labor efficiency, flavor development cooking techniques and food presentation concepts.
- Inventory handling, management and rotation in accordance with HACCP, food cost controls and food quality standards.

Executive Chef

July 2013 to January 2014 Company Name

- Delivers strong operational performance by executing against Sodexo and regulatory agency standards and programs, continually monitoring operations, and completing assessments and necessary action plans to provide optimal food quality and meal service.
- Drives customer satisfaction, and maintains client relationships through rounding.
- Ensures compliance to food safety, sanitation, and overall workplace safety standards.
- Supervises, staffs, trains, conducts applicable rounding and manages the performance of the department to include the Food Service Supervisors and/or front line staff regarding food presentation, quality, cost control and food safety and sanitation.
- Manages and controls resources and materials to ensure quality, adequacy of supply and cost control within budgetary guidelines.
- Responsible for managing the process of purchasing, receiving, scheduling, inventory control and managing food production activities in compliance with Sodexo food production systems.
- Assist in menu planning, pre-costing and post-costing.

Executive Chef/ Food service Manager

May 2005 to January 2013 Company Name i¼ City , State

- Premium menu design, recipe development culinary education for kitchen staff out lining events, live cooking demonstrations.
- Pairing events and upscale private catering functions for Doctor and Executive broad Culinary nutrition consultant for health improvement results for all Patient and staff.
- Successful design and implementation of menu, that promotes conscious cuisine standards, in culinary.
- Help development nutritional standards all food outlets.
- High positive guest feedback surveys and 65% sales increase over 5-year period.
- Implemented purchasing protocol and procedures, resulting in securing competitive pricing from purveyors.
- Aggressively fought waste and promoted cross-utilization to consistently maintain food cost below budget of 27% by 1 - 2.5 percentage points.
- Positive write-ups from Kindred Magazine and Tucson newspapers for Outstanding, clean kitchen outlets by, Arizona health department.
- Development, and enforcement of Standards and Procedures Handbook for service and production, resulting in consistent standard task execution by team members and 20% reduction of labor costs over 5-year period since implementing program.

- Budget development with financial benchmarking experience and contingency planning for preventing business and profit loss, daily metrics analysis with financial team, including revenue-labor cost and guest satisfaction management.

Executive Sous Chef

November 2001 to April 2005 Company Name i¼ City , State

- Successful assist in direction of \$1.5 million renovation of dining facilities and kitchens, including four restaurant, Culinary Learning Center, bistro, retail space and stations buffet.
- Budget development and forecasting with focus on lean management through staff cross training and shifting manpower across Food and Beverage areas according to business requirements.

Education

Associate Degree : Culinary Arts Management , 1991 Sullivan College and the National Center for Hospitality i¼ City , State Culinary Arts Management

Diploma

Professional Cook Honors in: Educational Foundation - National Restaurant Association Certification Serve Safe Certification

Accomplishments

- 3 of 7 Image Options Premium catering services and event planning.
- Menu design, recipe development.
- Culinary education, team-building events, live cooking demonstrations, food and wine pairing events and upscale private catering functions for Doctor and Executive broad Culinary nutrition consultant for health improvement results for all Patient and staff.
- Successful design and implementation of menu ,that promotes conscious and cuisine standards, in culinary.
- Help development nutritional standards all food outlets.
- high positive guest feedback surveys and 45% sales increase over 3-year period.

Interests

Chefs Collaborative Member Alumni Association of Sullivan University Spotlight

Personal Information

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Additional Information

- Chefs Collaborative Member Alumni Association of Sullivan University Spotlight Gourmet Magazine (1996) Traveler top ten Spas (1997) Miraval Resort (1997) Bon Appetit Best of the year (1997) Food & Wine (1997) Recolor No Recolor Adjustments Transparency Brightness Contrast Reset adjustments Close preview Print Recolor No Recolor Adjustments Transparency Brightness Contrast Reset adjustments Close preview Print

Skills

agency, benchmarking, Budget development, budget, competitive, consultant, consultation, cooking, cost control, clientele, client, customer satisfaction, designing, direction, financial, focus, forecasting, indexing, Inventory, inventory control, managing, materials, newspapers, pricing, profit, purchasing, quality, receiving, retail, safety, sales, scheduling, staff training