

EXECUTIVE CHEF

Summary

I bring with me culinary creativity, strong leadership foundation and hard work. I have over twenty years experience in many fascists of the restaurant business that I bring with me. I would be an asset to anyones team. I'm a very skilled and resourceful chef that leads by example.

Experience

Executive Chef

March 2012 to April 2015 Company Name i¼ City , State

- Regularly developed new recipes in accordance with consumer tastes, nutritional needs, and budgetary considerations.
- Interviewed and hired all back of the house employees Systematically tasted and smelled all prepared dishes, and observed color, texture and garnishes.
- Effectively managed and assisted kitchen staff in producing food for banquets, catered events, large sporting events and comedy shows.
- Ensured smooth kitchen operation by overseeing daily product inventory, purchasing and receiving.
- Displayed a positive and friendly attitude towards customers and fellow team members.
- Assisted in kitchen design.
- Expertly estimated staffing needs and adjusted hourly schedules in accordance with demand patterns and budget.
- Quarterly menu testing of all staff Consistently produced exceptional menu items that regularly garnered diners' praise.

Executive Chef

January 2011 to February 2012 Company Name i¼ City , State

- Created menus for all outlets including breakfast, lunch, dinner and a bar menu.
- Provided courteous and informative customer service in an open kitchen format.
- Displayed a positive and friendly attitude towards customers and fellow team members, and club members Systematically tasted and smelled all prepared dishes, and observed color, texture and garnishes.
- Collaborated closely with the Food and Beverage Director to conduct staff meetings and resolve service, product and personnel issues.
- Effectively managed and assisted kitchen staff in producing food for banquets, catered events and member dining areas.
- Established and maintained open, collaborative relationships with the kitchen team.
- Conducted 2nd interview and hired all back of the house staff.
- Expertly estimated staffing needs and adjusted hourly schedules in accordance with demand patterns, budget.
- Over saw sous chef work and responsibilities.

Lead line cook

October 2009 to January 2011 Company Name i¼ City , State

- Station worked responsible for ticket times and coordinating the flow of the food as well as the grill and broiler.
- Cutting whole fresh fish, and trimming filet's Set up and performed initial prep work for food items such as soups, sauces and salads.
- Prepared for each shift by placing a clean cutting board and utensil bath at workstation.
- Correctly and safely operated all kitchen equipment in accordance with set guidelines.
- Assisted with production of food for banquets, catered events.

Sous chef

January 2010 to October 2010 Company Name i¼ City , State

- Worked all of stations in the kitchen and trained all new hires.
- Recreate the chef specials.
- Systematically tasted and smelled all prepared dishes, and observed color, texture and garnishes.
- Collaborated closely with the Chef and or GM to conduct staff meetings and resolve service, product and personnel issues.
- Implemented and supported company initiatives and programs.
- Effectively managed and assisted kitchen staff in producing food for banquets, catered events and member dining areas.
- Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.
- Established and maintained open, collaborative relationships with the kitchen team.
- Set up and performed initial prep work for food items such as soups, sauces and salads.
- Prepared for each shift by placing a clean cutting board and utensil bath at workstation.
- Ensured smooth kitchen operation by overseeing daily product inventory, purchasing and receiving.

Lead chef

February 2007 to September 2009 Company Name i¼ City , State

- Implemented and supported company initiatives and programs of Chappy's L.A.Kitchen Ensured smooth kitchen operation by overseeing daily product inventory, purchasing and receiving.
- Consistently kept a clean and safe environment by adhering to all of Chappy's standards.
- Followed proper food handling methods and maintained correct temperature of all food products.
- Established and maintained open, collaborative relationships with the kitchen team and wait staff.
- Consistently produced exceptional menu items that regularly garnered diners' praise.
- Set up and performed initial prep work for food items such as soups, sauces and salads.
- Prepared for each shift by placing a clean cutting board and utensil bath at workstation.

- Effectively managed and assisted kitchen staff in producing food for banquets, catered events and member dining areas.

Education

DIPLOMA : CULINARY ARTS , 1998 Pinellas Technical Education Center i¼ City , State CULINARY ARTS Florida Restaurant Association Achievement Award Top 1% of class

Food Preparation, Kitchen Management, Patisserie and Confectionery, International Cuisine

GENERAL COURSES : 1997 Johnson & Wales University i¼ City , State American and Continental cuisine, stocks and sauces, baking and pastries, and dining room essentials.

Gibbs High School i¼ City , State General education courses studied. Attended four years of R.O.T.C. leadership training.

Interests

Being a good member of anyone's team includes taking ownership and performing at their best to get the job done. Ownership is leadership, and I bring that with me as well as creativity, enthusiasm, hard work, and a great attitude.

Additional Information

- WHY WOULD I BE A GREAT ADDITION Being a good member of anyone's team includes taking ownership and performing at their best to get the job done. Ownership is leadership, and I bring that with me as well as creativity, enthusiasm, hard work, and a great attitude.

Skills

Attention to detail, budget, C, color, cost control, customer service, Focus, inventory, leadership skills, leadership training, Director, meetings, personnel, POS, producing, purchasing, Fast learner, receiving, safety, staffing