

## CHEF AND RESTAURANT MANAGER

### Summary

Chef with 15 years of highly recognized work in catering and restaurant management in 4 star hotels and leading restaurants. Specializes in creating menus that attract and retain customers for events and parties. Looking for a challenging role in culinary management.

### Highlights

- *Utilized systems to successful cost*
- *Cross training ability*
- *Successfully implemented front and back of the house training and guideline program*
- *Food cost control specialist*
- *Skillful kitchen staff trainer*
- *Focus on portion and cost control*
- *High volume production capability*
- *Orchestrated a successful profit and loss statement*
- *Inventory management control*
- *ServSafe certified*

### Accomplishments

- Successfully managed a kitchen staff of 15 employees during high volume dinner services for more than 125 covers each night.
- Also have extensive knowledge of catering both on and off-site productions.
- Managed front and back of the house with team members
- Grossed over 20k per week in food and Beverage sales

### Experience

Company Name City , State Chef and Restaurant Manager 12/2007 to 01/2017

- Up-sold additional menu items, beverages and desserts to increase restaurant profits. Up-sold additional menu items, beverages and desserts to increase restaurant profits. Provided nutritious, safe, visually appealing, innovative and properly prepared and flavored food.
- Consistently tasted, smelled and observed all dishes to ensure they were visually appealing and prepared correctly.
- Consistently emphasized food quality and specialized baking techniques.
- Identified opportunities to increase revenue, decrease kitchen expenses and maximize departmental productivity without compromising guest satisfaction.
- Highly Skilled in final plate preparation with authentic presentation.
- Consistently emphasized food quality and specialized cooking techniques.

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- Increased sales by 17% over a two-year period.
- Prepared correspondence, accounting and financial documents for analysis.

Company Name City , State Chef and Sous Chef 02/2001 to 09/2006

- Systematically tasted and smelled all prepared dishes, and observed color, texture and garnishes.
- Provided courteous and informative customer service in an open kitchen format.
- Implemented and supported company initiatives and programs.
- Effectively managed and assisted kitchen staff in producing food for banquets, catered events and member dining areas.
- Ensured smooth kitchen operation by overseeing daily product inventory, purchasing and receiving.
- Established and maintained open, collaborative relationships with the kitchen team.
- Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports.
- Prepared healthy, enjoyable breakfasts and dinners for guests and VIP's

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#### Education

Associate of Arts : Specialized Culinary Techonolgy 2002 Pennsylvania Culinary Institute , City , State , USA

- AttendanceÂ Achievement Award
- Top 10 % of class

Bachelor of Science : Business 98 Salem International, City , State , USA Business

#### Skills

- Account Management
- Project Management
- Computer Proficient