

# RESTAURANT PROFESSIONAL CHEF

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## SUMMARY OF QUALIFICATIONS

♦ <i>Proficient in handling start-ups of new establishments</i>	♦ <i>Strong Foundation in Business Management</i>
♦ <i>Recruitment and Hiring Experience</i>	♦ <i>Strong contract negotiations with vendors</i>
♦ <i>15 years Culinary Chef Management Experience</i>	♦ <i>Innovative in creating "menu specials"</i>

## EDUCATION

- ♦ **Western Culinary Institute**, Portland, OR  
Degree in Culinary Arts Graduated with a 4.0 and perfect attendance
- ♦ **Northern Michigan University**, Marquette, MI  
2 years General Studies towards Culinary industry

## PROFESSIONAL EXPERIENCE

3/08 – Present **Contract Positions**, A few restaurants in Florida, FL

- ♦ Hired to create menus, menu items, pricing and negotiate contracts with food vendors.
- ♦ Oversaw creation of Caribbean / Bahamian dishes.
- ♦ Implemented processes in the kitchen for garnishment, expediting and purchasing of foods.
- ♦ Assisted in creating, testing and tasting of new recipes and sauces.
- ♦ Instrumental in teaching owners how to negotiate with vendors.
- ♦ Created "specials of the day" for all three above clients.

8/03 – 3/08 **AMERICA'S FOOD SERVICE**, Ormond Beach,, FL

### Territory Manager

- ♦ Responsible for territory sales, accounts receivable and sales area expansion.
- ♦ Consistently exceeded sales revenue goals set by management.
- ♦ Twice Territory Manager of the month, accomplished through commitment to customer excellence.
- ♦ Expert in solving customer issues.

11/02 – 3/03 **A VERY NICE RESTAURANT**, Orlando, FL

### Head Chef

- ♦ Personally responsible for successfully opening a new restaurant and defining all operations.
- ♦ Participated in the Annual "Chowder Cook-off" at Cape Canaveral, winning 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> place.
- ♦ Responsible for product selection and pricing, supplier management, staffing, scheduling, and training.

10/01 – 10/02 **A GREAT OYSTER BAR**, Orlando, FL

### Co-Manager

- ♦ Oversaw restaurant operation day and night.
- ♦ Implemented correct sanitation procedures throughout restaurant.
- ♦ Responsible for staff scheduling and inventory of sales merchandise.

1/01 – 10/01 **AMERICA'S BISTRO & CHARBROIL BAR**, Orlando, FL  
Co-Owner / Chef / Vice President

- ◆ Renovated and redesigned historical landmark bar into an exciting and sophisticated dining location.
- ◆ Instrumental in design of menu, menu items and implementation of dining service.
- ◆ Responsible for the Catering of private functions at restaurant and offsite.
- ◆ Implemented correct sanitation procedures throughout restaurant.

4/99 – 12/01 **PRIVATE YACHT CHEF**, Fort Lauderdale, FL

- ◆ Short notice provisioning for long trips.
- ◆ Negotiated for goods in foreign countries, such as Spain, France, Monaco & the Bahamas.
- ◆ Responsible for provisioning all foods and drinks, especially selected varieties of wines.
- ◆ Planning and conducting special events and parties as well as daily meals for crew and chartered guests.

### **SPECIAL CATERING EVENTS**

- Contracted to work 5 weeks at Fish La Brasserie in France.
- Private catering for 2 – 300 guests at various home and public locations.
- Provide “On-call bartending and banquet service”.

### **AFFILIATIONS**

*ACF (American Culinary Federation)*  
*Cocoa Beach Chamber of Commerce (Board Member)*

### **CERTIFICATIONS**

*Food Manager's Certification – State of Florida*

### **SKILLS**

*MS Outlook, MS Word & Excel, Proprietary software pertaining to the Food Service Industry.*

**REFERENCES AVAILABLE UPON REQUEST**