

CULINARY MANAGEMENT PROFESSIONAL

EXECUTIVE CHEF | CERTIFICATE IN PLANT-BASED NUTRITION | DIRECTOR OF FOOD SERVICES

- ✓ Highly energetic, enthusiastic and charismatic **Culinary Manager and Executive Chef** with 19 years' experience in the Food Services,
- ✓ Passionate Culinary Expert with a deep commitment to developing working relationships with local farmers and business owners to develop the local economy.
- ✓ Extensive experience in directing large teams including FOH and BOH daily operational management.
- ✓ Owned and operated two restaurants, and spotlighted on local media.

- Food and Beverage Specialist
- Labor Cost Control
- Financial Planning
- Fine Dining Specialist
- Excellent Customer Service
- Sales Motivator
- Budgeting & Marketing
- Budgeting & Cost Control
- Revenue/Profit Growth
- Productivity Master
- Culinary and Hospitality Management
- Client Relationship Management
- Problem Analysis/Resolution
- Quality Improvement and Control
- Supervisory/Staff Management

"Knowledge of Ctuil RADAR, Hot Schedules and Microsoft Office"

"Established Bistro as the "go to" place for "foodies" and culinary peers by improving the overall quality of service, product and clientele. As a result profitability increased exponentially"

"Supervised approximately 35 employees while focusing on uplifting employee morale and building a successful team"

PROFESSIONAL EXPERIENCE

MISS SCARLETT'S BLUE RIBBON FARM, YarmouthPort, MA • 2012-2013

CULINARY FARMER

Culinary grower for wholesale restaurant accounts, farmer's market and farm stand. Four acres of diversified sustainable crop types including different varieties of Japanese, Korean and Thai vegetables, over 40 Heirloom tomato varieties in addition to standard vegetable selections. Responsible for all sales and marketing involved in increasing sales and profitability. Customized crop selections relevant to client's needs.

Key Responsibilities

- Seeding
- Planting
- Transplanting
- Cultivating
- Harvesting and processing
- Irrigation, pest control and soil amendments

C CASA AN INNOVATIVE TAQUERIA, Napa, CA • 2011-2011

GENERAL MANAGER/EXECUTIVE CHEF

Fast-paced upscale venue located in the Oxbow Market Place in downtown Napa. Serves gluten-free, sustainable, local product offering guests a unique and healthy alternative for globally influenced tacos, salads and entrees.

Key Responsibilities

- Managed the daily operations for the Front of House (FOH) and Back of House (BOH).
- Maintained the highest culinary standards to ensure customer satisfaction.
- Heightened guest relations and drove food and labor costs to the bottom line.

GRACIE'S TABLE, Cape Cod, MA • 2004-2010

EXECUTIVE CHEF/OWNER

Created award winning farm to table cuisine at this unique Basque upscale restaurant. Concentrating on regions of northern Spain and Southwest France, serving tapas as well as full entrees. Extensive wine program featuring Spain, France – (Old and New world) as well as California and the Pacific Northwest. Emphasis on hormone-free, organic product as well as maintaining a transitional organic garden approximately, 30' by 60' providing the restaurant with our vegetables and herbs in accordance with the seasons.

Key Responsibilities

- Performed all aspect of management including ordering, prepping, preparing, presenting food, guest satisfaction, employee management, accounting, advertising, media appearances, cost control, and sales growth.

PROFESSIONAL EXPERIENCE CONT:

NEW MOON BISTRO, Cape Cod, MA • 2000-2004

CHEF/CO-OWNER

Casual concept of affordable New American cuisine.

- Managed all Front of House (FOH) and Back of House (BOH) operations.
- Trained and motivated employees, ordered food and supplies, prepared meals, maintained food and labor costs.
- Restructured menu, offering all items made from scratch while prioritizing cost effectiveness.
- Established Bistro as the “go to” place for “foodies” and culinary peers by improving the overall quality of service, product and clientele. As a result profitability increased exponentially.

SIMPLY FRESH, San Diego, CA • 1998-1999

EXECUTIVE CHEF/CONSULTANT

Retained as a Consultant to design a new facility to create an organic food service program that featured innovative menu planning for à la minute menu items as well as a bakery, juice bar and a grab and go program.

Key Responsibilities

- Supervised the hiring, training and evaluation of 30+ employees in food production and execution.
- Nurtured customer service and vendor relations.
- Created and developed catering department.
- Proper wrapping and merchandising of products.
- Established inventory guidelines and procedures.
- Employed regular sales promotions in an effort to gain and retain clientele.
- Established protocols for product sampling and serve-safe procedures.

JIMBO'S NATURALLY, Del Mar, CA • 1995-1998

FOOD SERVICE DIRECTOR

After proven success in transforming this vegan/vegetarian kitchen into a professional working kitchen and remaining very sensitive to customer's needs, received a promotion to Food Service Director. Responsible for managing three locations: Jimbo's Del Mar, North Park and Escondido.

Key Responsibilities

- Increased production, profits and updated recipes.
- Controlled labor and productivity while increasing production and profits.
- Supervised and instructed approximately 35 employees while focusing on uplifting employee morale and building a successful team.
- Established nutritional spreadsheets with product descriptions and labor-to-food cost ratios.
- Established a fully-functioning catering department.
- Coordinated schedules with all three kitchens to ensure the economic and technical accuracy of food preparation.
- Performed routine inventory of food supplies and assessment of project needs.
- Established controls to minimize food waste.
- Conducted training on food safety, sanitation and accident prevention.
- Performed regular physical inventories of food supplies and assessment of project needs.

EDUCATION

BACHELOR OF ARTS (HOLISTIC HEALTH)
ANTIOCH UNIVERSITY, Antioch, OH

CERTIFICATE IN PLANT-BASED NUTRITION, 2014
ECORNELL UNIVERSITY (T. Colin Campbell Center For
Nutrition Studies), Ithaca, NY